

ZUI TEOCHEW CUISINE







TEOCHEW MUAY







ABOUT TEOCHEW MUAY

本餐厅呈献美味正宗的潮州菜肴,尽显潮州烹饪的精髓与魅力。您可享用质朴温暖的潮州糜午餐,搭配多款风味与口感巧妙平衡的小菜。每一道菜品皆展现出新鲜与简单食材之间的和谐之美,将平凡食材升华为细腻舒适、原汁原味的味觉享受。

Our restaurant serves delicious, authentic Teochew dishes that epitomise Teochew cooking at its finest. Experience an uncomplicated Teochew Muay lunch accompanied with small plates of side dishes, delicately balanced in flavour and texture. These culinary offerings showcase the harmony of simple and fresh ingredients, transforming humble ingredients into an experience of refined comfort and authentic flavour.

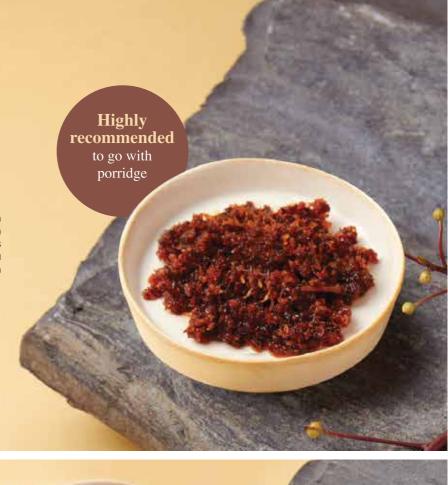
SIGNATURE HAE BI HIAM 香辣虾米

Crispy, chunky dried shrimps are folded in and finished with a drizzle of green peppercorn oil. This *Hae Bi Hiam* packs bold spice with a splash of calamansi for a bright, tangy finish. Perfect for pairing with rice, noodles, or porridge.

捣碎并翻炒至香气四溢,这道香辣虾米融合了浓烈的辣味和一抹酸柑的清新酸味。酥脆的虾米增添口感,最后淋上青花椒油,完美提升米饭、面条或粥品的风味。

01 香辣虾米

Hae Bi Hiam \$6







RMENTED

PICKLE

02 機菜

Preserved Mustard Leaves with Olive

\$3

03 菜心 Cai Xin \$3

04 贡菜
Gong Cai
\$3

商乳Fermented Beancurd
\$3

成菜 Preserved Mustard Green \$3

7 潮州辣菜脯 Teochew Spicy Preserved Radish \$3





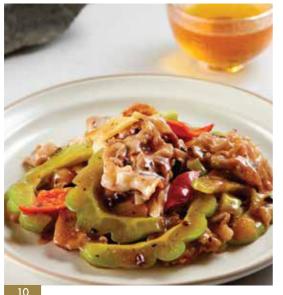
and an analysis of







MEAT / POULTRY



黑豚凉瓜 Iberico Pork with Bitter Melon \$12

黑豚咸菜 Iberico Pork with Preserved Mustard Green \$12



手剁老菜脯蒸肉饼 Hand Minced Pork Patty Steamed with Aged Preserved Radish \$12



普宁豆酱走地鸡

Teochew Puning Fermented Bean Free-Range Chicken

\$15 1/4只/Quarter

\$28 **半**月/Half

\$52 每只/Whole

潮汕老菜脯干贝梅肉粥

\$7.50

白粥(无限) \$3 白饭(无限)

Free Flow Porridge

Free Flow Steamed Rice



14 卤水拼盘

Teochew Braised Platter \$40 小/Small



这鸭拼豆干Braised Duck with Beancurd
\$10 ♦₼/Petite \$20 ₼/Small



卤水大肠 Braised Big Intestine \$9



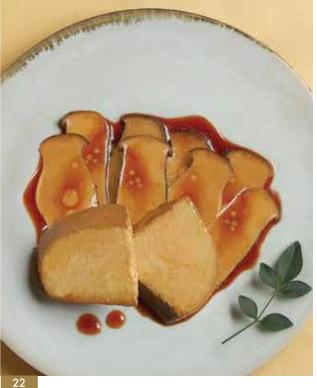
卤水粉肠 Braised Small Intestine \$9

白粥(无限)









卤水鹅肝拼鲜菌Braised Foie Gras with Abalone Mushroom
\$17 ¥份/Half portion
\$34 每份/Per portion





SEAFOOD

30 Chilled Roe Crab 冻 with Chinese Wine 醉 **\$16** per 100g 黄 膏 蟹 31 午鱼笋潮州鱼饭 Poached Threadfin served with Fermented Bean Paste **\$8.80** per 100g

潮汕老菜脯干贝梅肉粥

\$7.50

\$3

白饭(无限)

\$3

Chaoshan Aged Preserved Radish, Conpoy and Pork Porridge

Free Flow Porridge

白粥(无限)

Free Flow Steamed Rice



冻黄膏蟹 Chilled Roe Crab \$15 per 100g



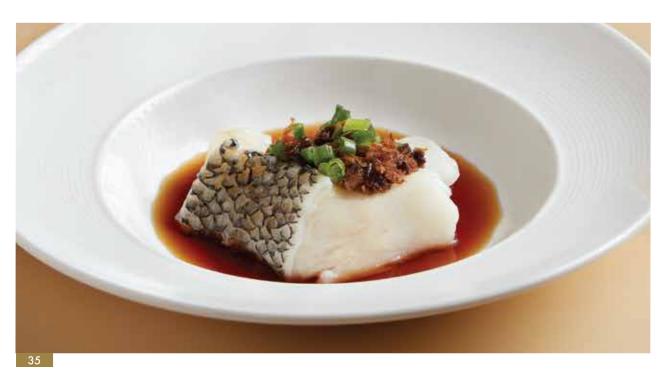
酥炸鲳鱼仔 Crispy Baby Pomfret \$15



时日鲜鱼—潮州鱼饭 Poached Catch of the Day served with Fermented Bean Paste \$6.80 per 100g



白灼鱿鱼 Poached Squid served with Fermented Bean Paste \$12



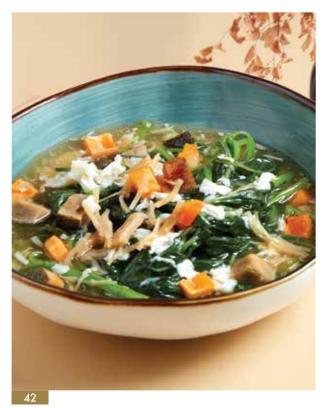
老菜脯蒸鳕鱼 Cod Fish Steamed with Aged Preserved Radish \$30

白粥(无限)

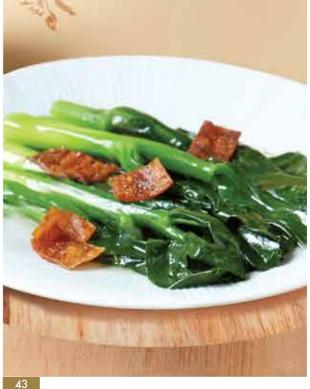




咸鱼银芽 Bean Sprouts Stir Fried with Salted Fish \$8



干贝三色蛋苋菜苗 Chinese Spinach with Conpoy and Trio Egg \$12 特介/Petite \$24 小/Small



地鱼芥兰
Kai Lan Stir Fried with Crispy Dried Sole Fish
\$12 特外/Petite \$24 小/Small

潮汕老菜脯干贝梅肉粥

\$7.50

白粥(无限) \$3

白饭(无限)

\$3

Chaoshan Aged Preserved Radish, Conpoy and Pork Porridge

Free Flow Porridge

Free Flow Steamed Rice



蚝皇香菇焖腐皮 Braised Beancurd Skin with Shiitake Mushroom \$7



菜脯煎蛋 Preserved Radish Omelette \$7



普宁豆腐 (4件) Puning Beancurd (4pcs) \$7



菜脯肉碎普宁豆腐 (6件)
Puning Beancurd with Minced Meat
and Preserved Radish (6pcs)
\$12





