

潮州糜套餐

6-COURSE TEOCHEW MUAY SET
FOR 4 PERSONS AT

\$112* (U.P. \$134)

Available during weekday lunch

1

普宁豆酱走地鸡 (半只)

Techoew *Puning* Fermented Bean
Free-Range Chicken (Half)

2

选一 Choose One

卤水拼盘

Techoew Braised Platter

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老菜脯蒸鳕鱼 (+\$20)

Cod Fish Steamed
with Aged Preserved Radish (+\$20)
(两份 / 2 Portion)

3

地鱼芥兰

Kai Lan Stir Fried with Crispy Dried Sole Fish

4

香辣虾米

Hae Bi Hiam

5

咸菜 (选四样)

Fermented Pickles (Choose 4)

榄菜/ 菜心/ 贡菜/ 腐乳/ 咸菜/ 潮州辣菜脯
Preserved Mustard Leaves with Olive/
Cai Xin/ Gong Cai/ Fermented Beancurd/
Preserved Mustard Green/
Techoew Spicy Preserved Radish

6

酥炸斑兰马蹄糕

Crispy Fried Pandan Water Chestnut Kueh

提供无限白粥

Free Flow Porridge

另加特价

Special
Add-ons*

咸蛋金沙炒虾球 (小)

Shelled Prawns Wok Fried
with Golden Salted Egg (S)
\$22 (U.P. \$28)

老菜脯蒸鳕鱼 (每份)

Cod Fish Steamed with Aged
Preserved Radish (per portion)
\$24 (U.P. \$30)

潮州糜套餐

5-COURSE TEOCHEW MUAY SET
FOR 2 PERSONS AT

\$39.90^{*}
(U.P. \$47)

Available during weekday lunch

1

菜脯肉碎普宁豆腐
Puning Beancurd with Minced Meat
and Preserved Radish

2

选一 Choose One

卤鸭拼豆干
Braised Duck with Beancurd

~
普宁豆酱走地鸡 (+\$5)
Teochew Puning Fermented Bean
Free-Range Chicken (+\$5)

3

菜脯煎蛋
Preserved Radish Omelette

地鱼芥兰 (+\$5)
Kai Lan Stir Fried with Crispy Dried Sole Fish (+\$5)

干贝三色苋菜苗 (+\$5)
Chinese Spinach with
Conpoy and Trio Egg (+\$5)

4

香辣虾米
Hae Bi Hiam

5

咸菜 (选四样)
Fermented Pickles (Choose 4)
榄菜/ 菜心/ 贡菜/ 腐乳/ 咸菜/ 潮州辣菜脯
Preserved Mustard Leaves with Olive/
Cai Xin/ Gong Cai/ Fermented Beancurd/
Preserved Mustard Green/
Teochew Spicy Preserved Radish

提供无限白粥
Free Flow Porridge

另加特价

Special
Add-ons^{*}

咸蛋金沙炒虾球 (小)
Shelled Prawns Wok Fried
with Golden Salted Egg (S)
\$22 (U.P. \$28)

老菜脯蒸鳕鱼 (每份)
Cod Fish Steamed with Aged
Preserved Radish (per portion)
\$24 (U.P. \$30)



ZUI TEOCHEW CUISINE



州

糜

TEOCHEW
MUAY







潮州糜

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。您可享受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.



精选

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。

Highly
recommended
to go with
porridge



01 香辣虾米

Hae Bi Hiam \$6

咸菜

FERMENTED PICKLE



02 榄菜

Preserved Mustard
Leaves with Olive
\$3



05

03 菜心

Cai Xin
\$3



03

04 贡菜

Gong Cai
\$3



04

05 腐乳

Fermented Beancurd
\$3

06 咸菜

Preserved Mustard Green
\$3

06

07 潮州辣菜脯

Teochew Spicy
Preserved Radish
\$3



07



肉类

MEAT / POULTRY



10

黑豚凉瓜

Iberico Pork with Bitter Melon

\$12

11

黑豚咸菜

Iberico Pork with Preserved Mustard Green

\$12



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 (半只) Teochew Puning Fermented Bean Free-Range Chicken (Half)

13

普宁豆酱走地鸡

Teochew *Puning* Fermented Bean Free-Range Chicken

\$15 1/4只 / Quarter

\$28 半只 / Half

\$52 每只 / Whole

潮汕老菜脯干贝梅肉粥

\$7.50

Chaoshan Aged Preserved Radish, Conpoy and Pork Porridge

白粥(无限) \$3

Free Flow Porridge

白饭(无限)

\$3

Free Flow Steamed Rice



A selection of ingredients braised in our aromatic, time-honoured Teochew sauce.
Rich, savoury and perfect with warm porridge.
多款食材浸卤于传统香浓的潮式卤汁, 滋味醇厚, 配上热白粥更添风味。

14

卤水拼盘

Teochew Braised Platter \$40 小/Small



卤鸭拼豆干(小) Braised Duck with Beancurd (Small)

15

卤鸭拼豆干

Braised Duck with Beancurd

\$10 特小 / Petite \$20 小 / Small



16

卤水大肠

Braised Big Intestine

\$9



17

卤水粉肠

Braised Small Intestine

\$9

潮汕老菜脯干贝梅肉粥

\$7.50

Chaoshan Aged Preserved Radish, Conpoy and Pork Porridge

白粥(无限) \$3

Free Flow Porridge

白饭(无限)

\$3

Free Flow Steamed Rice

18

卤水鹅掌拼鹅翼

Braised Goose Web
and Goose Wing

\$18

19

卤水鹅掌

Braised Goose Webs

\$30

20

卤水鹅翼

Braised Goose Wings

\$16



21

卤水猪手

Braised Pork Trotter

\$12



22

卤水鹅肝拼鲜菌

Braised Foie Gras with Abalone Mushroom

\$17 半份 / Half portion

\$34 每份 / Per portion

海鲜

SEAFOOD

30

冻醉黄膏蟹

Chilled Roe Crab
with Chinese Wine
\$16 per 100g



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

Chaoshan Aged Preserved Radish, Conpoy and Pork Porridge

白粥(无限) \$3

Free Flow Porridge

白饭(无限)

\$3

Free Flow Steamed Rice



31

冻黄膏蟹

Chilled Roe Crab

\$15 per 100g



32

酥炸鲳鱼仔

Crispy Baby Pomfret

\$15



33

时日鲜鱼-潮州鱼饭

Poached Catch of the Day
served with Fermented Bean Paste

\$6.80 per 100g



34

白灼鱿鱼

Poached Squid served with Fermented Bean Paste

\$12



35

老菜脯蒸鳕鱼

Cod Fish Steamed with Aged Preserved Radish

\$30

潮汕老菜脯干贝梅肉粥

\$7.50

Chaoshan Aged Preserved Radish, Conpoy and Pork Porridge

白粥(无限) **\$3**

Free Flow Porridge

白饭(无限)

\$3

Free Flow Steamed Rice

蔬

菜

VEGETABLE



40

榄菜四季苗

French Beans Stir Fried with Minced Pork and Preserved Olive Leaves

\$9 特小 / Petite

\$18 小 / Small

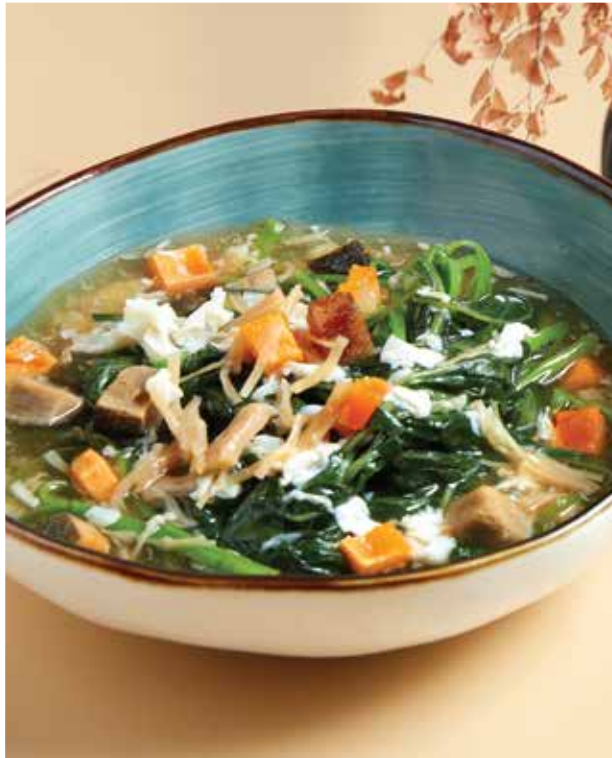


41

咸鱼银芽

Bean Sprouts Stir Fried with Salted Fish

\$8



42

干贝三色蛋苋菜苗

Chinese Spinach with Conpoy and Trio Egg

\$12 特小/Petite

\$24 小/Small



43

地鱼芥兰

Kai Lan Stir Fried with Crispy Dried Sole Fish

\$12 特小/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	

豆类

/ 蛋

TOFU/EGG



50

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



51

菜脯煎蛋
Preserved Radish Omelette
\$7



52

普宁豆腐 (4件)
Puning Beancurd (4pcs)
\$7



53

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

粥 / 饭

PORRIDGE / RICE

60

白饭(无限) \$3

Free Flow Steamed Rice



61

白粥(无限) \$3

Free Flow Porridge



62

潮汕老菜脯干贝梅肉粥 \$7.50

Chaoshan Aged Preserved Radish,
Conpoy and Pork Porridge



