

醉花林

醉花林品潮轩  
CHUI HUAY LIM TEOCHEW CUISINE



潮州

TEO CHEW  
MUAY

糜

# 潮州糜

## ABOUT TEOCHEW MUAY

于醉花林品潮轩细品一席温润可口的潮州糜，佐以多款精心搭配的小菜，风味与口感相互交织、平衡得宜。每一道菜品皆立足于新鲜优质的食材，以简驭繁，呈现自然和谐之美，将朴实元素升华为层次细腻、悠然舒心的味觉体验。

Enjoy a soothing Teochew Muay at Chui Huay Lim Teochew Cuisine, complemented by an array of delicately composed side dishes where flavours and textures interplay in perfect balance. Rooted in the quality of fresh ingredients, each creation embraces simplicity to reveal natural harmony, transforming modest elements into a nuanced and deeply comforting dining experience.

白粥 (无限) \$3	白饭 (无限) \$3
Free Flow Porridge	Free Flow Steamed Rice



Highly  
recommended  
to enjoy with porridge  
and side dishes

# 精选

香辣  
虾米

## SIGNATURE HAE BI HIAM

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. Enjoy 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 \$6  
*Hae Bi Hiam*

### All Fermented Pickles at \$3

02 腐乳  
Fermented Beancurd

05 榄菜  
Preserved Mustard  
Leaves with Olive

03 菜心  
*Cai Xin*

06 咸菜  
Preserved Mustard Green

04 贡菜  
*Gong Cai*

07 潮州辣菜脯  
Teochew Spicy  
Preserved Radish

# 咸菜

FERMENTED  
PICKLES

咸、香、甜，滋味复合，  
让白粥瞬间风味层次倍增。



# 肉 类

MEAT /  
POULTRY

10

NEW

## 咸鱼煎肉饼带子

Pan-fried Salted Fish and Minced Pork Patty  
stuffed with Scallop

\$16

口感**酥脆**不膩，  
能吃出肉质本身的**甜香**。





11

### 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

12

NEW

### 潮州炒椒酱肉

Stir-fried Diced Pork with Bell Peppers  
and *Cai Po* in Teochew Style

\$18



13

### 手剁老菜脯蒸肉饼

Hand Minced Pork Patty  
Steamed with Aged Preserved Radish

\$12



我们的食物可能含有或接触过 (包含但不限于) 牛奶, 鸡蛋, 鱼, 贝类, 坚果, 花生, 小麦和大豆。如果您有任何担忧, 请与我们的服务员联系。服务费与费税另计。图片只供参考之用。Our food may contain or come into contact with (but not limited to) milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and soybeans. Please speak to our service staff if you have any concerns. Prices are subject to service charge and prevailing GST. Photos are for illustration purposes only.

# 卤水拼盘

14

## TEOCHEW BRAISED PLATTER

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。

\$40 小 / Small



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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**

\$9

Braised Big Intestine



17

**卤水粉肠**

\$9

Braised Small Intestine



18

**卤水猪手**

\$12

Braised Pork Trotter





19

19

### 卤水鹅掌拼鹅翼

Braised Goose Web  
and Goose Wing

\$18

20

### 卤水鹅掌

Braised Goose Webs

\$30

21

### 卤水鹅翼

Braised Goose Wings

\$16

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

SEAFOOD

# 鲜

肉质如白玉般晶莹，  
鲜味如海浪般一层层涌来。

30

NEW

酱腌澳洲龙虾饭 (500克)

Marinated Australian Lobster  
in Teochew Style (500g)

\$134



31

### 午鱼笋潮州鱼饭

Poached Threadfin served  
with *Puning* Bean Paste

\$8.80 per 100g



32

### 冻醉黄膏蟹

Chilled Roe Crab  
with Chinese Wine

\$16 per 100g



33

NEW

### 鱼子冻黄花鱼饭(400克)

Cold Yellow Croaker *Yu Fan* with  
Caviar and *Puning* Bean Paste (400g)

\$42

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



35 酥炸鲷鱼仔  
Crispy Baby Pomfret  
\$15



36 白灼鱿鱼  
Poached Squid served with  
*Puning* Bean Paste  
\$12



37  
冻黄膏蟹  
Chilled Roe Crab  
\$15 per 100g

# 青

VEGETABLE

# 菜

蔬菜清脆爽口，  
带着田野的清香。



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 **NEW**  
**油浸鸡尖菇**  
Stir-fried Termite Mushrooms  
with Bell Peppers  
\$20



42  
**干贝三色蛋苋菜苗**  
Chinese Spinach with  
Conpoy and Trio Egg  
\$12 特小 / Petite    \$24 小 / Small



43  
**咸鱼银芽**  
Bean Sprouts Stir-fried  
with Salted Fish  
\$8



44  
**地鱼芥兰**  
*Kai Lan* Stir Fried with  
Crispy Dried Sole Fish  
\$12 特小 / Petite    \$24 小 / Small

50

NEW

**香煎银鱼烙**

Pan-fried Whitebait  
Flour Omelette  
\$16



52

**菜脯肉碎普宁豆腐 (6件)**

Puning Beancurd with Minced Meat  
and Preserved Radish (6pcs)

\$12

# 豆类 / 蛋

TOFU / EGG

51

普宁豆腐 (4件)  
Puning Beancurd (4pcs)  
\$7



53

菜脯煎蛋  
Preserved Radish Omelette  
\$7





醉花林品潮軒  
CHUI HUAY LIM TEOCHEW CUISINE