

ZUI TEOCHEW CUISINE



CELEBRATION SET

庆功宴 四人套餐

Available from 13 Jan - 16 Feb 2025 (Except on 28 Jan 2025)





Scan to reserve your table now!



Teochew Roasted Suckling Pig

\$298 With every set menu ordered. Pre-order 2 days in advance.



A4



潮州精选拼盘

(生炸五香枣,潮式生捞海蜇, 猪脚冻,潮州普宁豆腐) Teochew Classic Platter (Deep Fried Ngoh Hiang, Chilled Marinated Jellyfish, Pig Trotter Terrine, Teochew Puning Beancurd)

干贝蟹肉鱼鳔羹

Fish Maw Soup with Crab Meat and Conpoy

蒜茸蒸龙虎斑

Long Hu Garoupa Steamed with Minced Garlic

鲍汁十头鲍鱼花菇扒菠菜

Braised 10-Head Abalones and Shiitake Mushroom with Spinach in Abalone Sauce

潮州鸭粒菜脯炒饭

Fried Rice with Diced Teochew Braised Duck and Preserved Radish

福果绿豆爽

Teochew Tau Suan with Gingko Nuts



\$308 For 4 Person



B4



潮州精选拼盘

(生炸五香枣, 潮式生捞海蜇, 猪脚冻, 海鲜豆腐卷) Teochew Classic Platter (Deep Fried Ngoh Hiang, Chilled Marinated Jellyfish, Pig Trotter Terrine, Crispy Fried Beancurd Rolls Stuffed with Prawns)

干贝蟹肉翅

Braised Shark's Fin Soup with Crab Meat and Conpoy

油泡菜脯炒大明虾球

Shelled King Prawns Sautéed with Preserved Radish

鲍汁五头鲍鱼鱼鳔菠菜

Braised 5-Head Abalones and Fish Maw with Spinach in Abalone Sauce

海鲜焖伊面

Ee-Fu Noodles with Seafood

枸杞桃胶炖雪梨(冻)

Chilled Snow Pear with Peach Gumand Wolfberries



\$408 For 4 Persons



C4



潮州精选拼盘

(生炸五香枣,潮式生捞海蜇,猪脚冻,虾丸) Teochew Classic Platter (Deep Fried Ngoh Hiang, Chilled Marinated Jellyfish, Pig Trotter Terrine, Deep Fried Prawn Balls)

潮州炖鲍翅

Teochew Superior Shark's Fin Soup

蒜香豆酱焗开边龙虾

Lobster Baked with Fermented Bean and Garlic in Teochew Style

鲍汁五头鲍鱼花胶菠菜

Braised 5-Head Abalones and Premium Fish Maw with Spinach in Abalone Sauce

X.O. 酱菜脯芥兰炒粿条

Wok Fried *Kway Teow* with Diced *Kai Lan* and Preserved Radish in X.O. Sauce

金瓜福果芋泥

Yam Paste with Pumpkin and Gingko Nuts



\$588For 4 Persons



ZUI TEOCHEW CUISINE



CELEBRATION SET

庆 功 宴 六人套餐

Available from 13 Jan - 16 Feb 2025 (Except on 28 Jan 2025)





Scan to reserve your table now!



Teochew Roasted Suckling Pig

\$298 With every set menu ordered. Pre-order 2 days in advance.



A6



潮州精选拼盘

(生炸五香枣,潮式生捞海蜇, 猪脚冻,潮州普宁豆腐) Teochew Classic Platter (Deep Fried Ngoh Hiang, Chilled Marinated Jellyfish, Pig Trotter Terrine, Teochew Puning Beancurd)

干贝蟹肉鱼鳔羹

Fish Maw Soup with Crab Meat and Conpoy

咸蛋金沙虾球

Shelled Prawns Wok Fried with Golden Salted Egg

蒜茸蒸龙虎斑

Long Hu Garoupa Steamed with Minced Garlic

鲍汁十头鲍鱼花菇扒菠菜

Braised 10-Head Abalones and Shiitake Mushroom with Spinach in Abalone Sauce

潮州鸭粒菜脯炒饭

Fried Rice with Diced Teochew Braised Duck and Preserved Radish

福果绿豆爽

Teochew Tau Suan with Gingko Nuts



\$488 For 6 Person



B6



潮州精选拼盘

(生炸五香枣,潮式生捞海蜇,猪脚冻,海鲜豆腐卷) Teochew Classic Platter (Deep Fried Ngoh Hiang, Chilled Marinated Jellyfish, Pig Trotter Terrine, Crispy Fried Beancurd Rolls Stuffed with Prawns)

干贝蟹肉翅

Braised Shark's Fin Soup with Crab Meat and Conpoy

油泡菜脯炒大明虾球

Shelled King Prawns Sautéed with Preserved Radish

清蒸笋壳

Soon Hock (Marble Goby) Steamed with Soya Sauce

鲍汁五头鲍鱼鱼鳔菠菜

Braised 5-Head Abalones and Fish Maw with Spinach in Abalone Sauce

海鲜焖伊面

Ee-Fu Noodles with Seafood

枸杞桃胶炖雪梨(冻)

Chilled Snow Pear with Peach Gum and Wolfberries



\$668For 6 Persons



C6



潮州精选拼盘

(生炸五香枣,潮式生捞海蜇,猪脚冻,虾丸) Teochew Classic Platter (Deep Fried Ngoh Hiang, Chilled Marinated Jellyfish, Pig Trotter Terrine, Deep Fried Prawn Balls)

潮州炖鲍翃

Teochew Superior Shark's Fin Soup

蒜香豆酱焗开边龙虾

Lobster Baked with Fermented Bean and Garlic in Teochew Style

潮州蒸鲳鱼

Teochew Steamed Pomfret

鲍汁五头鲍鱼花胶菠菜

Braised 5-Head Abalones and Premium Fish Maw with Spinach in Abalone Sauce

X.O.酱菜脯芥兰炒粿条

Wok Fried Kway Teow with Diced Kai Lan and Preserved Radish in X.O. Sauce

金瓜福果芋泥

Yam Paste with Pumpkin and Gingko Nuts



\$988For 6 Persons



ZUI TEOCHEW CUISINE



CELEBRATION SET

庆功宴 八/十套餐

Available from 13 Jan - 16 Feb 2025 (Except on 28 Jan 2025)





Scan to reserve your table now!



Teochew Roasted Suckling Pig

\$298 With every set menu ordered. Pre-order 2 days in advance.



A8/10



潮州精选拼盘

(生炸五香枣,潮式生捞海蜇, 猪脚冻,潮州普宁豆腐) Teochew Classic Platter (Deep Fried Ngoh Hiang, Chilled Marinated Jellyfish, Pig Trotter Terrine, Teochew Puning Beancurd)

干贝蟹肉鱼鳔羹

Fish Maw Soup with Crab Meat and Conpoy

咸蛋金沙虾球

Shelled Prawns Wok Fried with Golden Salted Egg

蒜茸蒸龙虎斑

Long Hu Garoupa Steamed with Minced Garlic

蟹扒翡翠豆腐

Home-made Vegetable Skin Beancurd Braised with Crab Meat

鲍汁十头鲍鱼花菇扒菠菜

Braised 10-Head Abalones and Shiitake Mushroom with Spinach in Abalone Sauce

潮州鸭粒菜脯炒饭

Fried Rice with Diced Teochew Braised Duck and Preserved Radish

福果绿豆爽

Teochew Tau Suan with Gingko Nuts



\$698For 8 Persons

\$868For 10 Persons



B8/10



潮州精选拼盘

(生炸五香枣,潮式生捞海蜇,猪脚冻,海鲜豆腐卷) Teochew Classic Platter (Deep Fried Ngoh Hiang, Chilled Marinated Jellyfish, Pig Trotter Terrine, Crispy Fried Beancurd Rolls Stuffed with Prawns)

干贝蟹肉翅

Braised Shark's Fin Soup with Crab Meat and Conpoy

油泡菜脯炒大明虾球

Shelled King Prawns Sautéed with Preserved Radish

清蒸笋壳

Soon Hock (Marble Goby) Steamed with Sova Sauce

X.O. 酱炒带子

Scallops Sautéed with Capsicums and X.O. Sauce

鲍汁五头鲍鱼鱼鳔菠菜

Braised 5-Head Abalones and Fish Maw with Spinach in Abalone Sauce

海鲜焖伊面

Ee-Fu Noodles with Seafood

枸杞桃胶炖雪梨(冻)

Chilled Snow Pear with Peach Gum and Wolfberries



\$938For 8 Persons

\$1,188



C8/10



潮州精选拼盘

(生炸五香枣,潮式生捞海蜇,猪脚冻,虾丸) Teochew Classic Platter (Deep Fried Ngoh Hiang, Chilled Marinated Jellyfish, Pig Trotter Terrine, Deep Fried Prawn Balls)

潮州炖鲍翅

Teochew Superior Shark's Fin Soup

蒜香豆酱焗开边龙虾

Lobster Baked with Fermented Bean and Garlic in Teochew Style

潮州蒸鲳鱼

Teochew Steamed Pomfret

卤鸭拼豆干

Braised Duck with Beancurd

鲍汁五头鲍鱼花胶菠菜

Braised 5-Head Abalones and Premium Fish Maw with Spinach in Abalone Sauce

X.O. 酱菜脯芥兰炒粿条

Wok Fried Kway Teow with Diced Kai Lan and Preserved Radish in X.O. Sauce

金瓜福果芋泥

Yam Paste with Pumpkin and Gingko Nuts



\$1,368For 8 Persons

\$1,668