



菜谱

秀才

THE SCHOLAR
CHINESE RESTAURANT

明火烧烤

BARBECUE AND ROAST

驰名中外北京片皮鸭

Peking Duck

\$38 half \$68 whole

- Crispy Skin served with Spring Onion and Pancake
- Second Course preparation for Duck Meat

任选北京鸭二道烹调法

Choice of Cooking Method for Duck Meat
Please select one:

二道鸭件

a. Chopped Duck Meat

柱喉姜葱爆鸭件

b. Stir-fry Duck Meat with Ginger and Spring Onion

菜片包鸭卷

c. Pan-fried Minced Duck served with Lettuce Wrap

鸭丝伊面

d. Stewed Ee-Fu Noodles with Shredded Duck

雪菜鸭丝焖米粉

e. Stewed Bee Hoon with Shredded Duck and Pickled Cabbage

乳猪全体

Whole Barbecued Suckling Pig

\$308 per order*

风味酱脆皮猪手

Crispy Fried Pig Trotter with Fragrant Sauce

\$48 per order

烧烤药材鸭

Herbal Roast Duck

	small	half	whole
	\$18	\$28	\$52

豉油鸡

Soy Sauce Chicken

	small	medium	large
	\$12	\$18	\$36

烧味双拼

Twin Barbecue Meat Combination

	small	medium	large
	\$22	\$33	\$44

蜜汁脆叉烧

Honey Glazed Pork

	small	medium	large
	\$14	\$21	\$28

脆皮方块烧肉

Crispy Roast Pork Cubes

	small	medium	large
	\$16	\$24	\$32

Peking Duck

*One day advance order is required.



Tempura Eggplant
with Chicken Floss

COLD CUTS AND APPETISER

冷开 盘味 小品

黑松露酱酥炸生蚝 冰菜沙律	Crispy Breaded Oyster with Iceplant Salad and Truffle Dressing	\$16 per person			
酥炸黄金虾饼	Crispy Golden Seafood Pancake	\$24 per order			
醉鸡卷	Chilled Drunken Chicken Roll		small \$14	medium \$21	large \$28
香罗蜜炸带子	Fried Chempedak stuffed with Scallops		\$18	\$27	\$36
肉松炸茄子	Tempura Eggplant with Chicken Floss		\$14	\$21	\$28
蹄香炸虾枣	Prawn Ngoh Hiang		\$14	\$21	\$28
冰梅海蜇	Marinated Jellyfish with Plum Sauce		\$14	\$21	\$28
罗惹苏东仔	Crispy Baby Squid in Homemade Rojak Sauce		\$16	\$24	\$32



Hokkien Fish Maw Soup

汤羹羹羹

SOUP

		small	medium	large
玉露银湖燕窝羹	Braised Bird's Nest with Crabmeat	\$38 per person		
		\$190	\$270	\$380
红烧鲍鱼丝海味羹	Brsised Shredded Abalone Soup with Sea Treasures and Fish Roe	\$28 per person		
老火煲靓汤	Double-boiled Soup of the Day	\$6 per person		
		\$16	\$24	\$32
四川海鲜酸辣汤	Sichuan Hot and Sour Soup	\$6 per person		
		\$16	\$24	\$32
八宝冬瓜汤	Double-boiled Winter Melon Soup with Assorted Seafood	\$8 per person		
		\$18	\$27	\$36
蟹肉粟米珍珠羹	Sweet Corn and Crab Meat Lotus Seed Soup	\$8 per person		
		\$20	\$30	\$40
福建蟹肉鱼鳔羹	Hokkien Fish Maw Soup	\$10 per person		
		\$27	\$40	\$54
黄焖鱼子海味羹	Sea Treasures in Yellow Broth Fish Roe Soup	\$12 per person		
		\$33	\$49	\$66



*Braised 3-Head Candy Heart
Abalone with Duck Web*

ABALONE AND DRIED SEAFOOD

鲍海 鱼味 篇

六头鲍鱼扣翡翠豆腐	Braised 6-Head Whole Baby Abalone and Homemade Beancurd	\$18 per person		
黄焖三头塘心鲍鱼鸭掌	Braised 3-Head Candy Heart Abalone with Duck Web	\$42 per person		
包罗万有一品窝	Braised Supreme Dried Sea Treasures with Whole Abalone and Garden Greens	small	medium	large
		\$72	\$108	\$144
海参烩鱼鳔百灵菇	Braised Fish Maw with Sea Cucumber and Bailing Mushroom	\$40	\$60	\$80
碧绿冬菇十头鲍鱼	Braised 10-Head Whole Baby Abalone, Chinese Mushrooms and Garden Greens	\$42	\$63	\$84



*Steamed Soon Hock
with Soy Sauce*

游水「鱼」 海鲜类

LIVE SEAFOOD [FISH]

筍殼	Soon Hock	\$12 per 100gm
老虎班	Tiger Garoupa	\$12 per 100gm
山果鱼	Patin Fish	\$7.50 per 100gm
金目鲈	Sea Bass	\$5 per 100gm
尼罗红	Red Tilapia	\$4.50 per 100gm

任选鱼烹调法

Choice of Cooking Method for Fish:

糖醋	Batter-fried with Sweet and Sour Sauce
清蒸/油浸	Steamed or Fried with Soy Sauce
潮州式蒸	Steamed Teochew-style
豆酥蒸	Steamed with Soya Bean Crumbs
泰辣炸	Fried with Thai Chilli Sauce
椒仔蒜蓉树子蒸	Steamed with Pickled Cordia Seeds and Garlic Sauce
菜脯蒸	Steamed with Preserved Vegetables



Poached Prawns

LIVE SEAFOOD [PRAWN AND LOBSTER]

「龙虾与虾」 游水海鲜类

龙虾	Lobster	\$55 per order (450gm - 500gm)
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任选龙虾烹调法	Choice of Cooking Method for Boston Lobster:	
	杏仁芥末炸龙虾	Wok-fried with Wasabi Mayonnaise
	咸蛋炒龙虾	Wok-fried with Salted Egg Yolk
	XO龙虾焖伊面	Stewed with Ee-fu Noodles in XO Chilli Sauce

虾	Prawn	\$8 per 100gm
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任选虾烹调法	Choice of Cooking Method for Prawn:	
	黄酒当归党参枸杞	Poached with Chinese Herbs and Wine
	金银蒜粉丝蒸开边虾	Steamed with Glass Noodles in Garlic Sauce
	七味椒盐虾	Stir-fried with Salt and Pepper
	白灼虾	Poached



*Wok-fried Scallops
with Creamy Pumpkin
Butter Sauce*

海产篇

SEAFOOD

黄椒酱炸雪鱼	Crispy Cod Fillet with Yellow Pepper Sauce	\$20 per person		
云耳菜脯蒸鲽鱼柳	Steamed Halibut Fillet with Black Fungus and Preserved Vegetables	\$36 per order		
杏仁芥末虾球	Crispy De-shelled Prawns with Wasabi Mayonnaise	small	medium	large
		\$22	\$33	\$44
麦香脆虾球	Cereal De-shelled Prawns	\$22	\$33	\$44
泰式炸软壳蟹	Thai-style Tempura Soft Shell Crab with Mango Sauce	\$24	\$36	\$48
咸蛋大虾	Wok-fried Salted Egg Yolk King Prawn	\$26	\$39	\$52
脆辣椒爆三鲜	Pan-fried Sliced Fish with Prawns and Scallop in Crispy Chilli Sauce	\$28	\$42	\$56
翡翠金瓜奶皇带子	Wok-fried Scallops with Creamy Pumpkin Butter Sauce	\$28	\$42	\$56
松露酱爆海班片	Sautéed Garoupa Fillet with Honey Beans and Truffle Sauce	\$28	\$42	\$56
爆炒姜葱海班片	Wok-fried Garoupa Fillet with Ginger and Spring Onion	\$28	\$42	\$56
XO酱翡翠带子	Sautéed Scallops in XO Chilli Sauce	\$28	\$42	\$56



Cantonese-style
Roast Chicken

POULTRY AND MEAT

禽 肉 篇

		half	whole	
广东脆皮鸡	Cantonese-style Roast Chicken	\$16	\$32	
泰式香芒脆皮鸡	Roast Chicken with Mango Thai Sauce	\$18	\$36	
		small	medium	large
台式三杯鸡煲	Taiwanese-style Stewed Chicken	\$15	\$23	\$30
鱼鳔鸭掌翅煲	Braised Duck Web and Fish Maw	\$15	\$23	\$30
咸蛋金沙鸡球	Stir-fried Chicken in Salted Egg Yolk Sauce	\$16	\$24	\$32
咖啡排骨	Coffee Pork Ribs	\$18	\$27	\$36
松露酱爆黑豚肉	Wok-fried Kurobuta Pork with Truffle Sauce	\$26	\$39	\$52
咕鲁黑豚肉	Sweet and Sour Kurobuta Pork	\$26	\$39	\$52
蜜椒芦笋牛仔粒	Stir-fried Beef Tenderloin Cubes with Asparagus and Honey Pepper	\$28	\$42	\$56
烧汁牛仔骨	Wok-fried Veal Rib with Teriyaki Sauce	\$32	\$48	\$64



Stir-fried Kailan with Preserved Meat and Chinese Sausage

蔬及 菜豆 腐 羹

VEGETABLES AND BEANCURD

		small	medium	large
清炒各类时蔬	Sautéed Seasonal Vegetables	\$12	\$18	\$24
马来风光	Sambal Kang Kong	\$12	\$18	\$24
银鱼仔蒜茸油墨菜	Stir-fried Romaine Lettuce with Silver Fish and Garlic	\$14	\$21	\$28
干扁四季豆	Stir-fried French Bean with Minced Pork	\$14	\$21	\$28
园景四宝 (茄子秋葵露笋四季豆)	Stir-fried Mixed Vegetables (Eggplant, Okra, Asparagus and French Bean)	\$14	\$21	\$28
腊味炒港芥兰	Stir-fried Kailan with Preserved Meat and Chinese Sausage	\$14	\$21	\$28
三蛋浸苋菜	Poached Local Spinach with Assorted Eggs	\$14	\$21	\$28
蟹肉鲜菇扒哇哇菜	Stewed Baby Cabbage with Crab Meat and Straw Mushroom	\$18	\$27	\$36
瑶柱松菇翡翠豆腐	Braised Homemade Jade Beancurd with Dried Scallop and Bunapi Mushrooms	\$18	\$27	\$36



Sweet and Sour Impossible™
Vegan Meatballs

VEGETARIAN 健康素食菜

		small	medium	large
素饺汤	Vegetarian Dumpling Soup	\$6 per person		
珍珠芦荟粟米羹	Chinese Snow Lotus Seeds Soup with Sweet Corn and Aloe Vera	\$6 per person	\$16	\$24
脆皮手工春卷	Vegetarian Handmade Spring Rolls	\$12	\$18	\$24
川式香炸素菌條	Deep-fried Chinese Mushrooms coated with Honey Sauce	\$12	\$18	\$24
油泡素虾西芹	Stir-fried Mock Prawns with Capsicums and Celery	\$12	\$18	\$24
露影仙霞	Braised Asparagus with Mushrooms and Fungus	\$12	\$18	\$24
菜脯蒸山水豆腐	Steamed Tofu with Preserved Vegetables in Supreme Soya Sauce	\$12	\$18	\$24
毛豆鲜菇菜粒素炒饭	Fried Rice with Assorted Mushrooms, Edamame and Vegetables	\$12	\$18	\$24
松仁子伴水芹香	Sautéed Celery with Pine Seeds and Lotus Roots	\$14	\$21	\$28
糖醋素肉球	Sweet and Sour Impossible™ Vegan Meatballs	\$18	\$27	\$36
野菌素肉球焖豆腐	Braised Beancurd with Impossible™ Vegan Meatballs and Assorted Mushrooms	\$18	\$27	\$36
野菌素肉碎上海拉面	Stewed Wild Mushrooms and Impossible™ Vegan Minced Meat with Shanghai Ramen	\$18	\$27	\$36



Yang Zhou Fried Rice

饭及面类

RICE AND NOODLES

		small	medium	large
海鲜炒面线	Fried Seafood Mee Sua	\$14	\$21	\$28
扬州炒饭	Yang Zhou Fried Rice	\$14	\$21	\$28
干烧伊面	Stewed Ee-Fu Noodles	\$14	\$21	\$28
海鲜鸳鸯河粉	Stewed Seafood Hor Fun	\$16	\$24	\$32
海班片河粉	Sliced Garoupa Fillet with Hor Fun	\$16	\$24	\$32
蟹肉银鱼仔炒饭	Fried Rice with Crab Meat and Crispy Silver Fish	\$16	\$24	\$32
干炒牛河	Sliced Beef Tenderloin Hor Fun	\$16	\$24	\$32
黑豚肉月光河粉	Fried Hor Fun with Sliced Kurobuta Pork and Egg Yolk	\$18	\$27	\$36
赛螃蟹米粉	Stir-fried Bee Hoon with Dried Scallop and Egg White	\$18	\$27	\$36
开边大头虾煎生面	Crispy Egg Noodles with Halved King Prawn	\$24	\$36	\$48
白饭	Steamed Rice	\$1.50 per order		



Mango Sago with Pomelo
and Mango Ice Cream

SWEET HARMONY 甜言蜜语

香滑冻豆花	Chilled Soy Beancurd	\$5 per order
沙米粒芋泥	Hot Yam Puree with Sago	\$6 per order
灵芝龟龄膏	Mint Herbal Jelly	\$6 per order
香芒布丁	Chilled Mango Pudding	\$6 per order
桃胶香茅冻	Chilled Lemongrass Jelly with Peach Gum	\$6 per order
红莲桃胶雪燕露	Double-boiled Snow Nest with Peach Gum, Red Dates and Lotus Seeds	\$6 per order
雪燕杏仁茶	Hot Almond Cream with Snow Nest	\$7 per order
雪糕杨枝甘露	Mango Sago with Pomelo and Mango Ice Cream	\$7 per order
豆沙窝饼	Crispy Red Bean Pancake	\$14 per order