



# 菜谱

秀才

THE SCHOLAR  
CHINESE RESTAURANT

# 明火烧烤

## BARBECUE AND ROAST

驰名中外北京片皮鸭

任选北京鸭二道烹调法

二道鸭件

姜葱爆鸭件

菜片包鸭菘

鸭丝伊面

雪菜鸭丝焖米粉

**Peking Duck (2 Courses)**

- Crispy Skin served with Spring Onion and Pancake

- Second Course

Choice of cooking methods (Select One):

Chopped Duck

Stir-fried Duck with Ginger and Spring Onion

Pan-fried Minced Duck served with Lettuce Wrap

Stewed Ee-Fu Noodles with Shredded Duck

Stewed Bee Hoon with Shredded Duck and Pickled Cabbage

*Peking Duck*

Half	Whole
<b>\$40</b>	<b>\$72</b>

乳猪全体

**\*Whole Barbecued Suckling Pig**

**\$328**

豉油鸡

**Soy Sauce Chicken**

Small	Half	Whole
<b>\$14</b>	<b>\$21</b>	<b>\$42</b>

烧烤药材鸭

**Herbal Roast Duck**

<b>\$18</b>	<b>\$28</b>	<b>\$56</b>
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蜜汁叉烧

**Honey Glazed Pork**

Small	Medium	Large
<b>\$16</b>	<b>\$24</b>	<b>\$32</b>

脆皮烧肉

**Roast Pork Cubes**

<b>\$18</b>	<b>\$27</b>	<b>\$36</b>
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烤味双拼

**Twin Barbecue Meat Combination**

<b>\$24</b>	<b>\$36</b>	<b>\$48</b>
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\*One day advance order is required.

Tempura Eggplant  
with Chicken Floss

## COLD CUTS AND APPETISER

## 冷开 盘味 小品

酥炸生蚝松露酱沙律	Crispy Breaded Oyster and with Iceplant Salad and Truffle Dressing				\$16	Per pax	
酥炸海鲜饼	Crispy Seafood Pancake				\$26	Per order	
醉鸡卷	Chilled Drunken Chicken Roll	Small	Medium	Large	\$16	\$24	\$32
肉松炸茄子	Tempura Eggplant with Chicken Floss				\$16	\$24	\$32
蹄香炸虾枣	Prawn Ngho Hiang				\$16	\$24	\$32
冰梅海蜇	Marinated Jellyfish with Plum Sauce				\$16	\$24	\$32
罗惹苏东仔	Crispy Baby Squid in Homemade Rojak Sauce				\$18	\$27	\$36
香罗蜜炸带子	Fried Stuffed Chempedak with Scallops				\$20	\$30	\$40



*Hokkien Fish Maw Soup*

# 汤羹羹羹

		Per pax	Small	Medium	Large
红烧鲍鱼丝海味羹	Braised Shredded Abalone Soup with Sea Treasures and Fish Roe	<b>\$30</b>			
老火例汤	Double-boiled Soup of The Day	<b>\$7</b>	<b>\$18</b>	<b>\$27</b>	<b>\$36</b>
四川海鲜酸辣汤	Sichuan Hot and Sour Soup	<b>\$7</b>	<b>\$18</b>	<b>\$27</b>	<b>\$36</b>
八宝冬瓜汤	Double-boiled Winter Melon Soup with Assorted Diced Seafood	<b>\$8</b>	<b>\$20</b>	<b>\$30</b>	<b>\$40</b>
蟹肉粟米羹	Crab Meat Soup with Sweet Corn	<b>\$8</b>	<b>\$20</b>	<b>\$30</b>	<b>\$40</b>
福建蟹肉鱼鳔羹	Hokkien Fish Maw Soup	<b>\$12</b>	<b>\$32</b>	<b>\$48</b>	<b>\$64</b>
黄焖鱼子海味羹	Sea Treasures with Fish Roe in Yellow Broth	<b>\$14</b>	<b>\$36</b>	<b>\$54</b>	<b>\$72</b>
玉露银湖燕窝羹	Braised Bird's Nest with Crab Meat	<b>\$38</b>	<b>\$190</b>	<b>\$270</b>	<b>\$380</b>



*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 Abalone with Homemade Bean Curd	\$20	Per pax	
黄焖三头糖心鲍鱼鸭掌	Braised 3-head Candy Heart Abalone with Duck Web	\$48	Per pax	
海参烩鱼鳔	Braised Fish Maw with Sea Cucumber	Small \$48	Medium \$72	Large \$96
冬菇十头鲍鱼	Braised 10-head Abalone with Mushrooms and Garden Greens	\$50	\$75	\$100
包罗万有一品窝	Braised Supreme Dried Sea Treasures with Abalone and Garden Greens	\$76	\$114	\$152



*Steamed Soon Hock with Soy Sauce*

# 游水海鲜类

## 「鱼」

### LIVE SEAFOOD [ FISH ]

金目鲈	Sea Bass	\$6	Per 100gm
巴丁鱼	Patin Fish	\$8.50	Per 100gm
老虎班	Tiger Garoupa	\$14	Per 100gm
笋壳	Soon Hock	\$14	Per 100gm

鲜鱼制法

Choice of cooking methods (Select One):

糖醋	Deep-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 Soy Bean Crumbs
泰式炸	Deep-fried with Thai Chilli Sauce
椒仔蒜茸树子蒸	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

### 虾

#### Prawn

**\$8** Per 100gm

#### 任选虾烹调法

#### Choice of cooking methods (Select One):

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

### 龙虾

#### Lobster

**\$60** Per order (450 - 500gm)

#### 任选龙虾烹调法

#### Choice of cooking methods (Select One):

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 Sauce



*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	\$22	Per pax	
云耳菜脯蒸鲽鱼柳	Steamed Halibut Fillet with Black Fungus and Preserved Vegetables	\$36	Per order (250gm)	
麦香脆虾球	Crispy De-Shelled Prawns	Small \$26	Medium \$39	Large \$52
杏仁芥末虾球	Crispy De-Shelled Prawns with Wasabi Mayonnaise	\$26	\$39	\$52
泰式炸软壳蟹	Thai-style Tempura Soft Shell Crab with Mango Sauce	\$28	\$42	\$56
咸蛋大虾	Wok-fried Salted Egg Yolk King Prawns	\$30	\$45	\$60
松露酱爆海班片	Sautéed Garoupa Fillet with Honey Beans and Truffle Sauce	\$32	\$48	\$64
姜葱海班片	Wok-fried Garoupa Fillet with Ginger and Spring Onion	\$32	\$48	\$64
金瓜奶皇带子	Wok-fried Scallops with Creamy Pumpkin Butter Sauce	\$32	\$48	\$64
XO 酱翡翠带子	Sautéed Scallops in XO Chilli Sauce	\$32	\$48	\$64
脆辣椒爆三鲜	Sliced Fish with Prawns and Scallops in Crispy Chilli Sauce	\$36	\$54	\$72





Cantonese-style Roast Chicken

## POULTRY AND MEAT 禽肉篇

		Half	Whole
广东脆皮鸡	Cantonese-style Roast Chicken	\$19	\$38
泰式香芒脆皮鸡	Mango Roast Chicken with Thai Sauce	\$21	\$42
台式三杯鸡煲	Taiwanese-style Stewed Chicken	Small \$18	Medium \$27 Large \$36
咸蛋金沙鸡球	Salted Egg Yolk Chicken	\$18	\$27 \$36
鱼鳔鸭掌翅	Braised Duck Web and Fish Maw	\$18	\$27 \$36
咖啡排骨	Coffee Pork Ribs	\$20	\$30 \$40
咕嚕黑豚肉	Sweet and Sour Kurobuta Pork	\$26	\$39 \$52
松露酱爆黑豚肉	Kurobuta Pork with Truffle Sauce	\$26	\$39 \$52
黑椒牛仔粒	Black Pepper Beef Tenderloin Cubes	\$32	\$48 \$64

# 蔬及 菜豆 腐 羹

## VEGETABLES AND BEANCURD



*Stir-fried Kailan with Preserved Meat and Chinese Sausage*

		Small	Medium	Large
清炒各类时蔬	Sautéed Seasonal Vegetables	\$14	\$21	\$28
马来风光	Sambal Kang Kong	\$14	\$21	\$28
银鱼仔蒜茸油墨菜	Stir-fried Romaine Lettuce with Silver Fish and Garlic	\$16	\$24	\$32
干煸四季豆	Stir-fried French Bean with Minced Pork	\$16	\$24	\$32
园景四宝 (茄子,秋葵,露笋,四季豆)	Stir-fried Garden Greens Eggplant, Okra, Asparagus and French Bean	\$16	\$24	\$32
腊味炒港芥兰	Stir-fried Kailan with Preserved Meat and Chinese Sausage	\$16	\$24	\$32
三蛋浸苋菜	Poached Local Spinach with Assorted Eggs	\$16	\$24	\$32
蟹肉鲜菇扒哇哇菜	Stewed Baby Cabbage with Crab Meat and Straw Mushroom	\$22	\$33	\$44
瑶柱松菇翡翠豆腐	Braised Homemade Jade Bean Curd with Dried Scallops and Bunapi Mushrooms	\$20	\$30	\$40



*Sweet and Sour Impossible  
Vegan Meat Balls*

## VEGETARIAN 健康素食类

		Per pax \$7	Small	Medium	Large
素饺汤	Vegetarian Dumpling Soup	\$7			
芦荟粟米羹	Sweet Corn Soup with Aloe Vera	\$7	\$18	\$27	\$36
脆皮手工春卷	Vegetarian Handmade Spring Roll		\$14	\$21	\$28
毛豆鲜菇菜粒素炒饭	Fried Rice with Assorted Mushrooms, Edamame and Vegetables		\$14	\$21	\$28
川式炸素菌条	Deep-fried Chinese Mushroom coated with Honey Sauce		\$14	\$21	\$28
油泡素虾西芹	Stir-fried Mock Prawns with Capsicum and Celery		\$16	\$24	\$32
露影仙霞	Braised Asparagus with Mushrooms and Fungus		\$16	\$24	\$32
菜脯蒸山水豆腐	Steamed Tofu with Preserved Vegetables in Supreme Soy Sauce		\$16	\$24	\$32
松仁子伴水芹香	Sautéed Celery with Pine Nuts and Lotus Root		\$16	\$24	\$32
糖醋素肉球	Sweet and Sour Impossible Vegan Meat Balls	\$20	\$30	\$40	
野菌素肉球焖豆腐	Braised Bean Curd with Impossible Vegan Meat Balls and Assorted Mushrooms	\$20	\$30	\$40	
野菌素肉碎上海拉面	Stewed Wild Mushrooms and Impossible Vegan Minced Meat with Shanghai Ramen	\$20	\$30	\$40	



Yang Zhou Fried Rice

# 饭及面类

## RICE AND NOODLES

		Small	Medium	Large
干烧伊面	Stewed Ee-Fu Noodles	\$14	\$21	\$28
海鲜炒面线	Fried Seafood Mee Sua	\$16	\$24	\$32
扬州炒饭	Yang Zhou Fried Rice	\$16	\$24	\$32
海鲜鸳鸯河粉	Stewed Seafood Hor Fun	\$18	\$27	\$36
干炒牛河	Sliced Beef Tenderloin Hor Fun	\$18	\$27	\$36
海班片河粉	Sliced Garoupa Fillet Hor Fun	\$18	\$27	\$36
蟹肉银鱼仔炒饭	Fried Rice with Crab Meat and Crispy Silver Fish	\$18	\$27	\$36
干炒黑豚肉河粉	Stir-fried Kurobuta Pork Hor Fun	\$20	\$30	\$40
大澳焖米粉	Stewed Tai-Ao Bee Hoon	\$20	\$30	\$40
开边大头虾煎生面	Crispy Egg Noodles with Halved King Prawn	\$28	\$42	\$56
白饭	Steamed Rice	\$1.50	Per bowl	



*Mango Sago with Pomelo  
and Mango Ice Cream*

## SWEET HARMONY

## 甜言蜜语

		Per order
香滑冻豆花	<b>Chilled Soy Bean Curd</b>	<b>\$5</b>
沙米粒芋泥	<b>Hot Yam Purée with Sago</b>	<b>\$6</b>
灵芝龟龄膏	<b>Mint Herbal Jelly</b>	<b>\$6</b>
香芒布丁	<b>Chilled Mango Pudding</b>	<b>\$6</b>
桃胶香茅冻	<b>Chilled Lemongrass Jelly with Peach Gum</b>	<b>\$6</b>
红莲桃胶雪燕露	<b>Double-boiled Snow Nest with Peach Gum, Red Dates and Lotus Seeds</b>	<b>\$6</b>
雪燕杏仁茶	<b>Hot Almond Cream with Snow Nest</b>	<b>\$7</b>
雪糕杨枝甘露	<b>Mango Sago with Pomelo and Mango Ice Cream</b>	<b>\$7</b>
豆沙窝饼	<b>Crispy Red Bean Pancake</b>	<b>\$16</b>