



Captain's Table
Chinese
Restaurant

Our Master Chef

Master Chef Chong Kwek Leong began his journey in the culinary world as a young apprentice cook learning the art of Szechuan cuisine and has been pursuing his culinary vision ever since.

Driven by his passion for cooking and exploring new and different cuisines he is constantly experimenting with new dishes to challenge our concepts of fine Chinese dining.

With 28 years of experience in Chinese Kitchens, Master Chef Chong has travelled and worked far a field to broaden his knowledge. Having worked in Switzerland, Korea, Japan, Vietnam and China as well as in leading hotels and restaurants in his native Singapore, his work today is the result of the lessons he has learnt whilst pursuing his passion.

Indulge yourself & enjoy the creations of Master Chef Chong.



“Great Dishes Are Not
Conjured Up By Luck
But By Perseverance.”

Master Chef Chong K.L.



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前菜 Appetizer

S M L

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|---|-----------------------|--------------|------|
|  3. 芝士香酥龙凤卷
Deep Fried Phoenix Roll Coated with Cheese | \$18 | \$24 | \$34 |
| 4. 椒盐多春鱼
Deep Fried Shishamo Coated with Salt and Pepper | \$16 (per portion) | | |
| 5. 越南炸春捲(8件)
Deep Fried Shrimp Roll (8 pieces) | \$10 | | |
| 6. 椒蒜樟茶鸭
Smoked Duck Topped with Minced Garlic and Pepper | \$36 (half) | \$60 (whole) | |
| 7. 手工自制香煎锅贴
Pan-fried Home Made Meat Dumpling (8 pieces) | \$14 | | |
| 8. 葱油黄瓜海蜇丝
Tossed Jelly Fish with Shredded Cucumber in Onion Oil | \$18 | \$26 | \$38 |
|  9. 百香果虾皇
Deep Fried King Prawns Coated with Passion Fruit Mayo | \$28 | \$38 | \$48 |
| 10. 日式和牛
Grilled Wagyu with Wasabi and Soy Sauce | \$20 (150g per piece) | | |
| 11. 白灼和牛
Poached Sliced Wagyu Served with Light Soy Sauce | \$20 (150g per piece) | | |

 Chef's Signature  Spicy  TCM+ Benefits

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烧烤 Barbeque Delight

1. 烧鸭

Roast Duck

1/4

1/2

Whole

\$26

\$36

\$60

2. 北京片皮鸭

Peking Duck

\$79



Chef's Signature



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拼盘 Combination

S M L

12. 龙虾鲜果沙律

Lobster Salad with Mixed Fruits (*preparation 20 mins*)

\$13 (*per 100g*)

13. 缤纷大拼盘(三拼,四拼,五拼)

Chinese Cold Cut Combination

\$24 \$32 \$52

优质羹类 Premium Soup

Per Person

TCM⁺ 14. 蟹肉烩燕窝

Braised Bird's Nest Soup with Crabmeat

*Benefits of Bird's Nest: Nourishes lungs and stomach;
Aids in overall constitution of the body*

\$48

TCM⁺ 15. 红烩菜胆燕窝

Braised Bird's Nest with Superior Stock

*Benefits of Bird's Nest: Nourishes lungs and stomach;
Aids in overall constitution of the body*

\$60

16. 蟹肉鱼鳔芦荟羹

Braised Fish Maw Soup with Crabmeat and Aloe Vera

\$28

TCM⁺ 17. 飞鱼带子雪蛤羹

Braised Hasma Soup with Scallop and Flying Fish Roe

*Benefits of Hasma: Nourishes kidneys, lungs and liver; Improves complexion;
Provides anti-aging; Improves immune system*

\$38



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汤 Soup

Per Person

-  18. 纸锅鲍片鱼鳔汤
Sliced Abalone with Fish Maw in Clear Soup \$16
19. 家乡老火煲例汤
Soup of the Day \$6
20. 酸辣海鲜羹
Hot and Sour Seafood Soup \$6
-  21. 蟹肉鱼鳔羹
Fish Maw Soup with Crabmeat and Dried Conpoy \$8
- TCM+** 22. 云南汽锅药膳鸡汤
Double Boiled Yunnan Distilled Chicken Soup
with Chinese Herbs \$10
*Benefits of Wolfberries: Nourishes liver and kidney; Radiant eyes;
Moistens dry lungs; Reduces consumptive cough*
23. 鸡粒鱼鳔汤
Fish Maw Soup with Diced Chicken \$9
24. 纸锅味噌海鲜汤
Seafood Miso Soup \$12



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鲍鱼 Abalone

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25. 冬菇海参鲍鱼仔

Braised Baby Abalone with Sea Cucumber
and Black Mushroom

\$60 \$90 \$130

26. 冬菇海参扒鱼鳔

Braised Black Mushroom with Sea Cucumber
and Fish Maw in Oyster Sauce

\$40 \$60 \$80

27. 花菇扒鲍片

Braised Sliced Abalone with Black Mushroom

\$68 \$98 \$140

28. 鲍鱼虾皇迷你煲

Braised Abalone with Black Mushroom
and Sea Cucumber Served in Mini Pot

\$30



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游水海鲜 Live Seafood

Per 100g

29. 生猛龙虾 Lobster

Preparation: Sashimi, Poached with Superior Broth and Herbs,
Steam with Garlic, Fried with Butter

\$13

30. 大星斑 Red Garoupa

Preparation: Steam, Deep Fried, Bean Crumbs,
Traditional Style with Chinese Special Sauce

\$10

31. 海虎斑 Black Garoupa

Preparation: Steam, Deep Fried, Bean Crumbs, Special Sauce

\$7

32. 顺壳 'Soon Hock' Fish

Preparation: Steam in Hong Kong Style,
Deep Fried, Special Sauce

\$8

33. 鲷鱼 Pomfret

Preparation: Teo Chew Steamed, Deep Fried, Home Style

\$8

TCM+  34. 老虎虾 Tiger Prawns

Preparation: Poached, Poached with Chinese Herbs,
Deep fried with Salt & Pepper

\$7

*Benefits of Wolfberries: Nourishes liver and kidney; Radiant Eyes;
Moisten dry lungs; Reduces consumptive cough*



Chef's Signature



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海鲜主菜 Main Course

S M L

35.	法砵黑椒虾婆肉 Stir-fried Cray Fish Meat with Black Pepper served in Yam Ring	\$38	\$50	\$60
36.	小炒虾婆肉 Stir-fried Cray Fish Meat with Mixed Vegetables	\$38	\$50	\$60
37.	参峇虾婆肉 Sambal Cray Fish Meat	\$38	\$50	\$60
38.	蒜蓉蛋白蒸珍宝虾 Steamed Jumbo Prawns with Minced Garlic and Egg White	\$18 (per piece)		
39.	小炒虾仁 Stir-fried Ocean Prawns with Mixed Vegetables	\$26	\$36	\$48
 40.	芥茉虾皇 Deep Fried King Prawns Tossed with Wasabi Mayo	\$26	\$36	\$48
 41.	XO酱爆西蓝花虾皇 Stir-fried King Prawns with Broccoli in Home Made XO Sauce	\$28	\$38	\$48
 42.	鸡棕菌炒露笋带子 Stir-fried Asparagus with Scallop in Chilli Sauce	\$24	\$36	\$48
43.	油爆韭黄带子 Stir-fried Scallop with Chinese Chives	\$24	\$36	\$48
44.	蒜蓉蛋白蒸卢鱼件 Steamed Cod Fish with Minced Garlic and Egg White	\$18 (per piece)		
45.	豆酥蒸卢鱼件 Steamed Cod Fish with Yellow Bean Crumbs	\$18 (per piece)		
46.	太爷酱蒸卢鱼件 Steamed Cod Fish with Chinese Special Sauce	\$18 (per piece)		
47.	老干妈苦瓜鱼片 Stir-fried Sliced Fish with Bitter Gourd in Chinese Hot Bean Sauce	\$20	\$30	\$40
48.	姜葱鱼片 Stir-fried Sliced Fish Ginger and Spring Onion	\$20	\$30	\$40



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家禽 Poultry

S M L

-  49. **当红炸子鸡**
Deep fried Crispy Chicken \$20 (*half*) \$38 (*whole*)
50. **宫保鸡丁**
Stir fried Diced Chicken with Dried Red Chilli \$20 \$28 \$36
51. **九层塔鸡柳**
Stir fried Boneless Chicken with Basil Leaf \$20 \$28 \$36
-  52. **香酥麻辣鸡**
Crispy Chicken with Fragrant Mixed Spices \$18 \$26 \$32

牛肉与猪肉 Beef and Pork

S M L

53. **小炒和牛**
Stir-fried Sliced Wagyu with Mixed Vegetables \$20 (*150g per piece*)
54. **黑椒和牛**
Stir-fried Sliced Wagyu with Black Pepper Sauce \$20 (*150g per piece*)
55. **九层塔炒牛肉**
Stir-fried Sliced Beef with Basil Leaf \$18 \$26 \$36
56. **芝士铁板焗牛肉**
Stir-fried Beef with Cheese Served in Hot Plate \$24 \$34 \$44
57. **黑椒蒜片黑猪肉**
Stir-fried Kurobuta with Black Pepper Sauce \$24 \$34 \$44
-  58. **咖啡排骨**
Coffee Spare Ribs \$18 \$26 \$34
59. **镇江排骨**
Fried Spare Ribs with Vinegar Sauce \$18 \$26 \$34
60. **豉汁苦瓜回锅肉**
Fried Sliced Pork Belly and Bitter Gourd with Black Bean Sauce \$18 \$26 \$32
61. **咕噜肉**
Sweet and Sour Pork \$16 \$22 \$32



豆腐 Tofu

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|---|---|------|------|------|
|  | 62. 菌菇鸡粒扒自制豆腐
Home Made Tofu with Shimeiji Mushroom and Chicken Cubes | \$16 | \$24 | \$30 |
| | 63. 砂锅豆腐
Braised Bean Curd with Mixed Vegetables served in Clay Pot | \$18 | \$24 | \$36 |
|  | 64. 铁板XO酱爆双鲜豆腐
Braised Tofu with Seafood in XO Sauce served in Hot Plate | \$20 | \$30 | \$36 |
|  | 65. 麻婆豆腐
Sichuan' Mapo' Tofu | \$16 | \$24 | \$36 |

健康菜园 Garden of Green

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|---|---|------|------|------|
| | 66. 椒丝腐乳油麦菜
Stir-fried 'You Mai' Vegetable with Preserved Bean Curd Paste | \$14 | \$20 | \$28 |
| | 67. 金蒜甫鱼香港芥蓝
Fried Kai Lan with Dried Sole Fish and Minced Garlic | \$16 | \$22 | \$30 |
| | 68. 杞子蒜子豆根浸苋菜苗
Poached 'Xian' Vegetables with Glutin and Garlic | \$16 | \$24 | \$32 |
| | 69. XO酱爆四季豆苗
Stir-fried Baby String Bean with XO Sauce | \$14 | \$20 | \$28 |
| | 70. 爆炒云耳杂菌
Stir-fried Mixed Fresh Mushroom with Black Fungus | \$18 | \$26 | \$36 |
| TCM⁺ | 71. 蟹肉蛋白浸菠菜
Poached Spinach with Crabmeat and Egg White
<i>Benefits of Wolfberries: Nourishes liver and kidney; Radiant eyes; Moistens dry lungs; Reduces consumptive cough</i> | \$16 | \$24 | \$32 |
| TCM⁺ | 72. 三色蛋浸枸杞菜
Poached 'Kow Kee' Vegetables with 3 kinds of Eggs
<i>Benefits of Wolfberries: Nourishes liver and kidney; Radiant eyes; Moistens dry lungs; Reduces consumptive cough</i> | \$16 | \$24 | \$32 |
|  | 73. 家乡炒什菜
Stir-fried Mixed Vegetables in Traditional Home Style | \$16 | \$24 | \$32 |
| | 74. 金针菇扒路笋
Fried Asparagus with Golden Mushroom in Oyster Sauce | \$16 | \$24 | \$32 |

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主食 Rice & Noodle

S M L

	75. XO酱海鲜炒饭 Seafood Fried Rice with XO Sauce	\$16	\$24	\$32
	76. 橄榄海鲜粒炒饭 Fried Rice with Black Olive and Diced Seafood	\$18	\$26	\$34
	77. 观海楼炒饭 Captain's Table Fried Rice	\$16	\$24	\$32
	78. 豉汁牛肉/海鲜河粉 Sliced Beef or Seafood 'Hor Fun' with Black Bean Sauce	\$18	\$24	\$36
	79. 厦门鸳鸯米粉 Fried Rice Vermicelli and Grass Noodles in 'Xiamen' Style	\$18	\$24	\$32
	80. 杂菌烧伊麵 Braised Ee fu Noodle with Mixed Fresh Mushroom	\$18	\$22	\$32
	81. 福建麵线 Fried Hokkien Mee Sua	\$16	\$24	\$32
	82. 麻辣排骨面 Spicy Noodles Soup with Pork Ribs	\$10 (per bowl)		
	83. 香港炒面 Hong Kong Style Fried Noodles	\$18	\$24	\$36



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甜品 Dessert

Per Person

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|-----------------|--|------------------|
| 84. | 白果芋泥
Hot Yam Paste with Ginkgo Nuts | \$5 |
| 85. | 杨枝甘露
Cream of Mango with Ice Cream and Pomelo | \$5 |
| 86. | 时日布丁
Pudding of the Day | \$4.80 |
| 87. | 速炸面包雪糕
Deep Fried Ice Cream | \$4.50 |
| 88. | 益康生果
Healthy Fresh Fruits | \$4.50 |
| TCM+ 89. | 养颜桂苓糕
Chinese Herbal Jelly with Honey Syrup
<i>Benefits of He Shou Wu: Processed He Shou Wu nourishes liver, kidney and blood; Naturally darkens hair; Improves bone density. Raw He Shou Wu nourishes blood; Aids detoxification</i> | \$4.50 |
| 90. | 豆沙锅饼
Deep Fried Chinese Pancake | \$10 (per piece) |



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