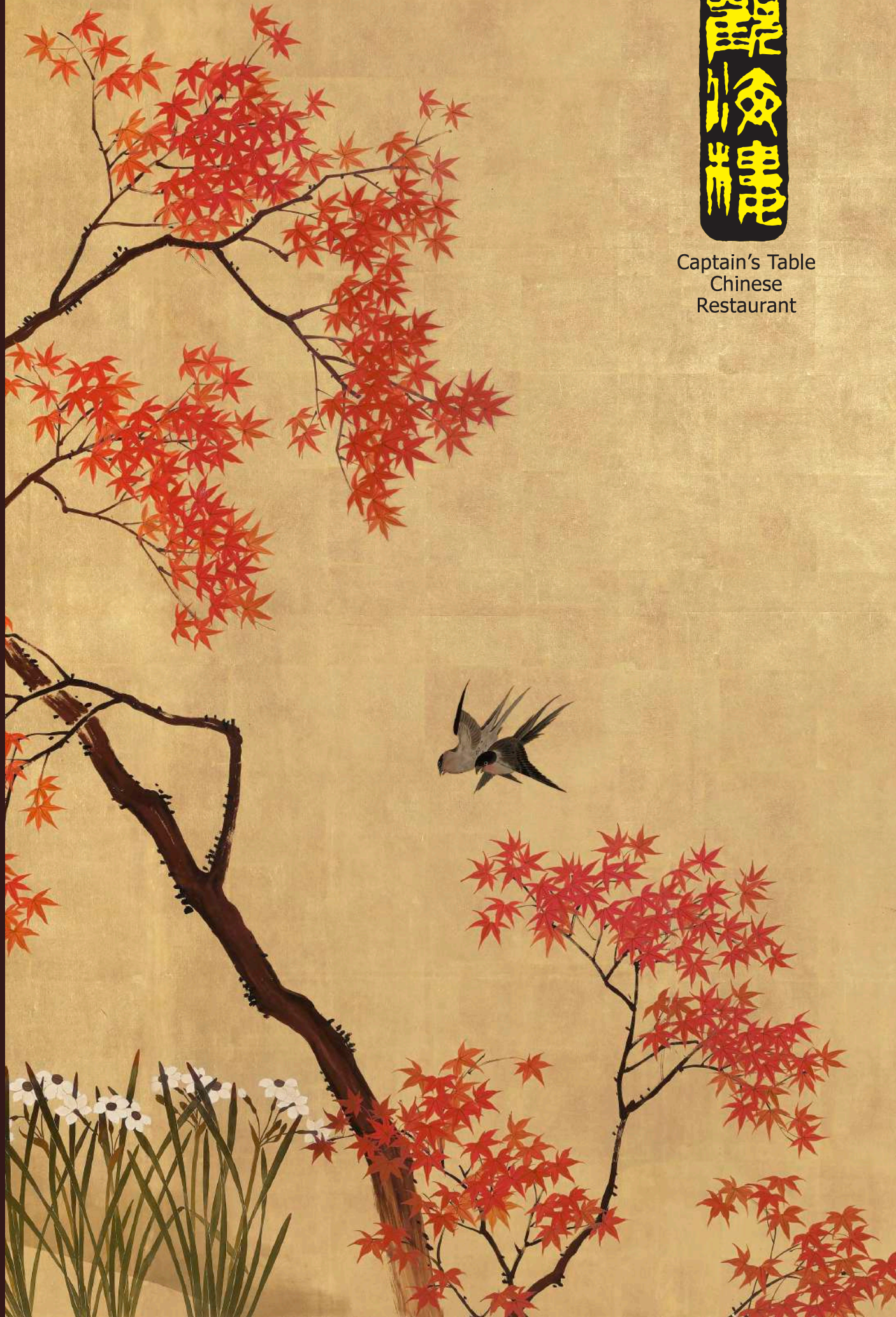




Captain's Table
Chinese
Restaurant



★ 药材炖鸡汤
Double-Boiled Chicken Soup
with Herbs



蟹肉鱼鳔羹
Fish Maw Soup with
Crabmeat and Dried Conpoy



Prices are subject to a 10% service charge and prevailing GST.
Raffles Marina reserves the right to change prices and promotions.
No MSG or lard is added; all dishes are cooked in vegetable oil.
Photos are for illustration purposes only.



主廚 *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 constantly experiments with new dishes to challenge the concept of Chinese fine dining.

With over 40 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 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
by luck but by perseverance.”*

- Master Chef Chong K L



北京片皮鸭
Peking Duck



烧味 Roast

Visitor | Member

北京片皮鸭

Peking Duck

Second round of cooking can be requested in the following preparation styles at an additional cost:

1. Ginger & Spring Onion
2. Salt & Pepper
3. Black Pepper
4. Noodles

\$88.00 | \$70.40

烧鸭

Roast Duck

(Half) \$48.00 | \$38.40

(Whole) \$78.00 | \$62.40

汤 Soup

★ 药材炖鸡汤

Double-Boiled Chicken
Soup with Herbs

\$12.00 | \$9.60



蟹肉鱼鳔羹

Fish Maw Soup with
Crabmeat and Dried Conpoy

\$8.50 | \$6.80



酸辣海鲜羹

Hot and Sour Soup

\$7.00 | \$5.60

家乡老火煲例汤

Soup of the Day

\$7.00 | \$5.60

Vegetarian option available upon request



New



Chef's Signature



Spicy

S: 3-4pax | M: 5-7pax | L: 8-10pax

顺壳
Steamed Soon Hock



鱼、虾 Fish and Prawn

Visitor | Member



顺壳

Soon Hock

Preparation:

Steamed in Hong Kong Style,
Teochew Style, Deep-fried

\$12.80/100g | \$10.20/100g

红鲷

Red Snapper

Preparation:

Steamed in Hong Kong Style,
Teochew Style, Deep-fried

\$7.50/100g | \$6.00/100g



金目卢

Sea Bass

Preparation:

Steamed in Hong Kong Style,
Teochew Style, Deep-fried, Black Bean

\$6.00/100g | \$4.80/100g

活老虎虾

Live Tiger Prawns

Preparation:

Poached, Drunken & Chinese Herbs

\$8.00/100g | \$6.40/100g



蒜蓉蛋白蒸鳕鱼件

Steamed Cod Fish with Minced
Garlic and Egg White

\$25.00/pc | \$20.00/pc

清蒸鳕鱼件

Steamed Cod Fish in HK Style

\$25.00/pc | \$20.00/pc



New



Chef's Signature



Spicy

S: 3-4pax | M: 5-7pax | L: 8-10pax



芥末虾皇

Deep-Fried King Prawns Tossed
with Wasabi Mayo



虾 Prawn

	S		M		L	
	Visitor	Member	Visitor	Member	Visitor	Member
 XO酱佛钵芦笋虾皇 Stir-Fried King Prawns with XO Sauce and Asparagus Served in Yam Ring	\$36.00	\$28.80	\$48.00	\$38.40	\$56.00	\$44.80
 芥末虾皇 Deep-Fried King Prawns Tossed with Wasabi Mayo	\$28.00	\$22.40	\$42.00	\$33.60	\$52.00	\$41.60
★ 腰果甜豆爆虾仁 Stir-Fried Ocean Prawns with Cashew Nuts and Snow Peas	\$24.00	\$19.20	\$34.00	\$27.20	\$46.00	\$36.80
★  XO酱虾仁豆腐 Fried Ocean Prawns with Beancurd in XO Sauce	\$24.00	\$19.20	\$34.00	\$27.20	\$46.00	\$36.80
麦片虾仁 Ocean Prawns Tossed with Cereal	\$22.00	\$17.60	\$32.00	\$25.60	\$42.00	\$33.60

 New
  Chef's Signature
  Spicy

S: 3-4pax | M: 5-7pax | L: 8-10pax



松露炒帶子芦笋
*Stir-Fried Fresh Scallops with
Asparagus in Truffle Sauce*

海鲜 Seafood

	S	M	L
	Visitor Member	Visitor Member	Visitor Member
松露炒带子芦笋 <i>Stir-Fried Fresh Scallops with Asparagus in Truffle Sauce</i>	\$30.00 \$24.00	\$44.00 \$35.20	\$56.00 \$44.80
★ 鸡棕菌西兰花炒带子 <i>Stir-Fried Fresh Scallops with Broccoli in Chilli Sauce</i>	\$28.00 \$22.40	\$42.00 \$33.60	\$52.00 \$41.60
★🌶️ 农家小炒鱼片 <i>Stir-Fried Sliced Fish in Spicy Sauce</i>	\$24.00 \$19.20	\$34.00 \$27.20	\$46.00 \$36.80
🍴 姜葱炒鱼片 <i>Stir-Fried Sliced Fish with Ginger & Spring Onion</i>	\$24.00 \$19.20	\$34.00 \$27.20	\$46.00 \$36.80
★ 豉汁苦瓜炒鱼片 <i>Stir-Fried Sliced Fish with Bitter Gourd in Black Bean Sauce</i>	\$24.00 \$19.20	\$34.00 \$27.20	\$46.00 \$36.80
★ 鱼片炒韭黄西兰花 <i>Stir-Fried Sliced Fish with Broccoli and Yellow Chives</i>	\$24.00 \$19.20	\$34.00 \$27.20	\$46.00 \$36.80
★ 冬菇扒海参 <i>Braised Sea Cucumber & Black Mushroom</i>	\$38.00 \$30.40	\$56.00 \$44.80	\$72.00 \$57.60

★ New 🍴 Chef's Signature 🌶️ Spicy

S: 3-4pax | M: 5-7pax | L: 8-10pax



脆皮鸡
Deep-Fried Crispy Chicken

鸡肉 Chicken

Visitor | Member

脆皮鸡 (Half) \$20.00 | \$16.00
Deep-Fried Crispy Chicken (Whole) \$40.00 | \$32.00

S

M

L

Visitor | Member

Visitor | Member

Visitor | Member

 香辣鸡
Crispy Chicken with
Fragrant Mixed Spices

\$18.00 | \$14.40

\$28.00 | \$22.40

\$36.00 | \$28.80

★ 罗定鸡
Stewed Chicken with
Black Bean Sauce

\$18.00 | \$14.40

\$28.00 | \$22.40

\$36.00 | \$28.80

★ 三杯鸡丁
Stir-Fried Diced Chicken with
White Wine and Special Soy Sauce

\$18.00 | \$14.40

\$28.00 | \$22.40

\$36.00 | \$28.80

★ 宫保鸡丁
Stir-Fried Diced Chicken with
KungPo Sauce

\$18.00 | \$14.40

\$28.00 | \$22.40

\$36.00 | \$28.80

★  
New Chef's Signature Spicy

S: 3-4pax | M: 5-7pax | L: 8-10pax



秘制咖啡排骨
Signature Coffee Spare Ribs

猪肉 Pork

	S	M	L
	Visitor Member	Visitor Member	Visitor Member
 黑椒炒黑猪肉 Stir-Fried Kurobuta with Black Pepper Sauce	\$24.00 \$19.20	\$36.00 \$28.80	\$46.00 \$36.80
★  小炒黑猪肉 Stir-Fried Kurobuta with Spicy Sauce	\$24.00 \$19.20	\$36.00 \$28.80	\$46.00 \$36.80
 秘制咖啡排骨 Signature Coffee Spare Ribs	\$24.00 \$19.20	\$34.00 \$27.20	\$44.00 \$35.20
菠萝咕鲁肉 Sweet and Sour Pork	\$22.00 \$17.60	\$32.00 \$25.60	\$42.00 \$33.60

牛肉 Beef

九层塔牛肉 Stir-Fried Sliced Beef with Basil Leaf	\$22.00 \$17.60	\$32.00 \$25.60	\$42.00 \$33.60
★ 黑椒和牛 Stir-Fried Wagyu Beef with Black Pepper Sauce	\$26.00 per order \$20.80 per order		

★ New  Chef's Signature  Spicy







S: 3-4pax | M: 5-7pax | L: 8-10pax

🍴 XO 醬爆四季豆苗
Stir-Fried Baby String Bean
with XO Sauce



蔬菜豆腐 Vegetable and Tofu

Vegetarian option available upon request

	S	M	L
	Visitor Member	Visitor Member	Visitor Member
 菌菇鸡粒扒自制豆腐 Homemade Tofu with Shimeji Mushroom and Chicken	\$18.00 \$14.40	\$26.00 \$20.80	\$34.00 \$27.20
 麻婆豆腐 Sichuan Mapo Tofu	\$18.00 \$14.40	\$26.00 \$20.80	\$34.00 \$27.20
 金针菇扒芦笋 Braised Asparagus with Golden Mushroom in Oyster Sauce	\$22.00 \$17.60	\$30.00 \$24.00	\$38.00 \$30.40
金蒜扁鱼香港芥兰 Fried Kai Lan with Dried Sole Fish and Minced Garlic	\$18.00 \$14.40	\$24.00 \$19.20	\$32.00 \$25.60
三色蛋苋菜苗 Poached Baby Spinach with Three Kinds of Eggs	\$18.00 \$14.40	\$24.00 \$19.20	\$32.00 \$25.60
 干椒菠菜 Stir-Fried Spinach with Dried Red Chilli	\$18.00 \$14.40	\$22.00 \$17.60	\$28.00 \$22.40
 XO酱爆四季豆苗 Stir-Fried Baby String Bean with XO Sauce	\$18.00 \$14.40	\$24.00 \$19.20	\$32.00 \$25.60
 鱼香茄子煲 Claypot Brinjal with Minced Meat	\$18.00 \$14.40	\$24.00 \$19.20	\$32.00 \$25.60
★ 素什菜 Stir-Fried Mixed Vegetables	\$18.00 \$14.40	\$22.00 \$17.60	\$28.00 \$22.40

★ New  Chef's Signature  Spicy




S: 3-4pax | M: 5-7pax | L: 8-10pax



观海楼炒饭
Captain's Table Fried Rice

饭面 Rice and Noodles

Vegetarian option if available upon request

	S		M		L	
	Visitor	Member	Visitor	Member	Visitor	Member
 XO 酱海鲜炒饭 Seafood Fried Rice with XO Sauce	\$20.00	\$16.00	\$28.00	\$22.40	\$36.00	\$28.80
观海楼炒饭 Captain's Table Fried Rice	\$20.00	\$16.00	\$28.00	\$22.40	\$36.00	\$28.80
 橄榄海鲜粒炒饭 Fried Rice with Black Olives and Diced Seafood	\$20.00	\$16.00	\$28.00	\$22.40	\$36.00	\$28.80
★ 银鱼仔鸡粒炒饭 Fried Rice with Diced Chicken and Silver Fish	\$20.00	\$16.00	\$28.00	\$22.40	\$36.00	\$28.80
★ 彩豆蛋炒饭 Fried Rice with Mixed Beans and Eggs	\$18.00	\$14.40	\$24.00	\$19.20	\$32.00	\$25.60
粤式干炒牛肉河粉 Fried Dry Hor Fun with Sliced Beef in 'Cantonese' Style	\$20.00	\$16.00	\$28.00	\$22.40	\$36.00	\$28.80
Add-On: "月光" Raw Egg (Single/Double)		\$2.00	\$1.60	\$4.00	\$3.20	
 福建面线 Fried Hokkien Mee Sua	\$18.00	\$14.40	\$24.00	\$19.20	\$32.00	\$25.60
干烧伊面 Braised Ee-Fu Noodles with Chives and Straw Mushroom	\$18.00	\$14.40	\$24.00	\$19.20	\$32.00	\$25.60
★ 海鲜焖米粉 Braised Bee Hoon with Seafood	\$20.00 per order \$16.00 per order					

★ New  Chef's Signature  Spicy

S: 3-4pax | M: 5-7pax | L: 8-10pax

白果芋泥

Hot Yam Paste with Ginkgo Nuts



甜品
Dessert

Visitor | Member

白果芋泥
Hot Yam Paste with Ginkgo Nuts

\$6.00 | \$4.80

 杨枝甘露
Cream of Mango with Pomelo

\$6.50 | \$5.20

★ 豆沙锅饼
Deep-Fried Red Bean Pancake

\$16.00 | \$12.80

★ New  Chef's Signature  Spicy

S: 3-4pax | M: 5-7pax | L: 8-10pax

Chinese Tea



饮科 Beverages

	Visitor	Member
Chinese Tea	\$2.00	\$1.60
普洱 Pu Er		
香片 Jasmine		
铁观音 Tie Guan Yin		
菊花 Chrysanthemum		
Beer		
喜力 Heineken	\$15.90/Can	\$12.70/Can
虎牌 Tiger Beer	\$15.90/Can	\$12.70/Can
House Pour Wines		
红酒 Red	\$48.00/Bottle	\$38.40/Bottle
白酒 White	\$48.00/Bottle	\$38.40/Bottle
Soft Drinks		
可口可乐 Coke	\$4.20/Can	\$3.40/Can
无糖可口可乐 Coke Zero	\$4.20/Can	\$3.40/Can
冰冻柠檬茶 Ice Lemon Tea	\$4.00/Glass	\$3.20/Glass
Juices		
酸柑汁 Lime Juice	\$5.70/Glass	\$4.60/Glass
	\$6.20/Glass (No Ice)	\$5.00/Glass (No Ice)
芒果汁 Mango Juice	\$5.70/Glass	\$4.60/Glass
	\$6.20/Glass (No Ice)	\$5.00/Glass (No Ice)
椰子 Whole Coconut	\$7.00	\$5.60

