

Our Master Chef 主厨

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 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 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



烧鸭 Side Dish

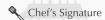
	Member	Visitor
Peking Duck 北京片皮鸭	\$63.75	\$85.00

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

汤 Soup

Fish Maw Soup with Crabmeat and Dried Conpoy 蟹肉鱼鳔羹	\$6.35	\$8.50
Hot and Sour Seafood Soup 酸辣海鲜羹	\$5.25	\$7.00
Soup of the Day 家乡老火煲例汤	\$5.25	\$7.00

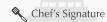




海鲜 Seafood

	Member	Visitor
'Soon Hock' Fish (Preparation: Steamed in Hong Kong Style, Deep Fried, Special Sauce) 顺克	\$9.60/100g	\$12.80/100g
★ Red Snapper 红鲷	\$5.65/100g	\$7.50/100g
Live Tiger Prawns 活老虎虾	\$6.00/100g	\$8.00/100g
Steamed Cod Fish with Minced Garlic and Egg White 蒜蓉蛋白蒸鳕鱼件	\$18.75/pc	\$25.00/pc
Steamed Cod Fish HK Style 清蒸鳕鱼件	\$18.75/pc	\$25.00/pc
★ Steamed Sea Bass Fillet in Lotus Leaf 家乡蒸金日卢件	\$13.50/pc	\$18.00/pc









海鲜 Seafood

		Member			Visitor		
	S	М	L	S	М	L	
Neep-fried King Prawns Tossed with Wasabi Mayo 芥茉虾皇	\$21.00	\$31.50	\$37.50	\$28.00	\$42.00	\$50.00	
Stir-fried King Prawns with XO Sauce and Asparagus Served in Yam Ring 法钵XO酱芦笋虾皇	\$27.00	\$36.00	\$42.00	\$36.00	\$48.00	\$56.00	
Stir-fried Ocean Prawns with King Mushroom and Snow Peas 杏鲍菇荷豆爆虾仁	\$16.50	\$24.75	\$33.75	\$22.00	\$33.00	\$45.00	
Ocean Prawns Tossed with Cereal 麦片虾仁	\$16.50	\$24.00	\$31.50	\$22.00	\$32.00	\$42.00	
★ Deep-fried Guilin Prawn Ball 桂林虾丸	\$15.00	\$22.50	\$28.50	\$20.00	\$30.00	\$38.00	
★ Stir-fried Scallop with Asparagus in Truffle Sauce 松露炒芦笋带子	\$22.50	\$31.50	\$39.00	\$30.00	\$42 .00	\$52.00	
	\$22.50	\$31.50	\$39.00	\$30.00	\$42.00	\$52.00	
Sweet & Sour Sliced Fish 酸甜鱼片	\$18.00	\$24.00	\$31.50	\$24.00	\$32.00	\$42.00	
★ Stir-fried Sliced Fish with Ginger and Spring Onion 姜葱鱼片	\$18.00	\$24.00	\$31.50	\$24.00	\$32 .00	\$42.00	









肉类 Meat

		Member			Visitor	
Deep Fried Crispy Chicken 当红炸子鸡	\$15.00 (Half) \$30.00 (Full)			\$20.00 (Half) \$40.00 (Full)		
	S	М	L	S	М	L
	\$13.50	\$21.00	\$27.00	\$18.00	\$28.00	\$36.00
★ Braised Chicken with Black Mushroom in Oyster Sauce 冬菇焖鸡	\$15.00	\$22.50	\$28.50	\$20.00	\$30.00	\$38.00
Stir- fried Sliced Beef with Basil Leaf 九层塔牛肉	\$16.50	\$24.00	\$31.50	\$22.00	\$32.00	\$42.00
Sweet and Sour Pork 菠萝咕噜肉	\$15.00	\$22.50	\$28.50	\$20.00	\$30.00	\$38.00
Coffee Spare Ribs 秘制咖啡排骨	\$18.00	\$25.50	\$33.00	\$24.00	\$34.00	\$44.00
Stir-fried Kurobuta with Asparagus and King Mushroom 露笋杏包菇黑猪肉	\$18.00	\$27.00	\$34.50	\$24.00	\$36.00	\$46.00
Stir-fried Kurobuta with Black Pepper Sauce 黑椒黑猪肉	\$18.00	\$27.00	\$34.50	\$24.00	\$36.00	\$46.00







蔬菜豆腐 Vegetable and Tofu

		Member			Visitor	
	S	М	L	S	М	L
Momemade Tofu with Shimeiji Mushroom and Chicken Cubes 菌菇鸡粒扒自制豆腐	\$13.50	\$19.50	\$25.50	\$18.00	\$26.00	\$34.00
Sichuan Mapo Tofu 麻婆豆腐	\$13.50	\$19.50	\$25.50	\$18.00	\$26.00	\$34.00
Fried Asparagus with Golden Mushroom in Oyster Sauce 金针菇扒路笋	\$16.50	\$22.50	\$28.50	\$22.00	\$30.00	\$38.00
Fried Kai Lan with Dried Sole Fish and Minced Garlic 金蒜扁鱼香港芥兰	\$13.50	\$18.00	\$24.00	\$18.00	\$24.00	\$32.00
Poached Baby Spinach with Three Kinds of Eggs 三色蛋苋菜苗	\$13.50	\$18.00	\$24.00	\$18.00	\$24.00	\$32.00
Stir-fried Baby String Bean with XO Sauce XO酱爆四季豆苗	\$13.50	\$18.00	\$24.00	\$18.00	\$24.00	\$32.00
Stir-fried Eggplant with Minced Pork 鱼香茄子	\$13.50	\$18.00	\$24.00	\$18.00	\$24.00	\$32.00
★ Mustard Green with Crabmeat Sauce 蟹肉扒芥菜	\$15.00	\$19.50	\$25.50	\$20.00	\$26.00	\$34.00
★ Stir-fried Spinach with Dried Red Chilli 干椒菠菜	\$13.50	\$16.50	\$21.00	\$18.00	\$22.00	\$28.00







饭面 Rice and Noodles

	Member				Visitor		
	S	M	L	S	M	L	
➢ Fried Rice with➢ Black Olive andDiced Seafood橄榄海鲜粒炒饭	\$15.00	\$21.00	\$27.00	\$20.00	\$28.00	\$36.00	
	\$15.00	\$21.00	\$27.00	\$20.00	\$28.00	\$36.00	
Captain's Table Fried Rice 观海楼炒饭	\$15.00	\$21.00	\$27.00	\$20.00	\$28.00	\$36.00	
★ Black Garlic Fried Rice with Sliced Beef 牛肉片黑蒜炒饭	\$16.50	\$24.00	\$31.50	\$22.00	\$32.00	\$42.00	
Fried Dry Hor Fun with Sliced Beef in 'Cantonese Style' 粤式干炒牛肉河粉	\$15.00	\$21.00	\$27.00	\$20.00	\$28.00	\$36.00	
Braised Ee-fu Noodle with Chives and Straw Mushroom 干烧伊麺	\$13.50	\$18.00	\$24.00	\$18.00	\$24.00	\$32.00	
Fried Hokkien Mee Sua 福建麵线	\$13.50	\$18.00	\$24.00	\$18.00	\$24.00	\$32.00	





甜品 Dessert

	Member	Visitor
Hot Yam Paste with Gingko Nuts 白果芋泥	\$4.50	\$6.00
Cream of Mango with Pomelo 杨枝甘露	\$4.90	\$6.50
★ Lemongrass Jelly 香茅冻	\$4.15	\$5.50









饮料 Beverages

	Member	Visitor
Chinese Tea	\$1.50	\$2.00
Pu Er Jasmine Tie Guan Yin Chrysanthemum	香片 铁观音	
Beer		
Heineken	\$11.90/Can	\$15.90/Can
House Pour Wines		
Red	\$36.00/Bottle	\$48.00/Bottle
White	\$36.00/Bottle	\$48.00/Bottle
Soft Drinks		
Coke	\$3.15/Can	\$4.20/Can
Coke Zero	\$3.15/Can	\$4.20/Can
100 Plus	\$3.15/Can	\$4.20/Can
100 Plus Zero	\$3.15/Can	\$4.20/Can
JUICES		
Lime Juice	\$4.30/Glass	\$5.70/Glass
	\$4.65/Glass (No Ice)	\$6.20/Glass (No Ice)
Mango Juice	\$4.30/Glass	\$5.70/Glass
	\$4.65/Glass (No Ice)	\$6.20/Glass (No Ice)
Whole Coconut	\$5.25	\$7.00



