

# 精選小吃 · 任点任吃

## CONTEMPORARY CHINESE TAPAS A-LA-CARTE BUFFET



### ONE SERVING PER DINER SECTION

- |  |  |                                       |
|--|--|---------------------------------------|
| 1) 干烧虾 <input type="checkbox"/>                    | 2) 鲍鱼松露烩饭 <input type="checkbox"/>                       | 3) 蒜茸粉絲蒸藍青口 <input type="checkbox"/>  |
| WOK-FRIED PRAWN WITH SPECIAL SAUCE                 | BRAISED ABALONE AND SUPERIOR BROTH RICE WITH TRUFFLE OIL | STEAMED BLUE SHELL MUSSELS            |
| 4) 百花乳猪 <input type="checkbox"/>                   | 5) 醬燒原隻鮮魷 <input type="checkbox"/>                       | 6) 秘制辣椒蟹 <input type="checkbox"/>     |
| CRISPY SUCKLING PIG WITH PRAWN PASTE (DINNER ONLY) | GRILLED HOKKAIDO SQUID                                   | CHILLI CRAB (DINNER ONLY, MIN. 4 PAX) |

### EAT-ALL-YOU-CAN SECTION

- |   |   |  |
|---|---|--|
| 1) 魚鰾蛋花羹 <input type="checkbox"/>                       | 9) 醬炒河蚌 <input type="checkbox"/>                          | 17) 阿婆炒飯 <input type="checkbox"/>        |
| FISH MAW COLLAGEN SOUP                                  | CLAMS IN SPECIAL SAUCE                                    | GRANDMA FRIED RICE                       |
| 2) 金沙松菇 <input type="checkbox"/>                        | 10) 黑椒牛柳粒 <input type="checkbox"/>                        | 18) 家乡炒面线 <input type="checkbox"/>       |
| DEEP-FRIED HONSHIMEJI MUSHROOM WITH GOLDEN CRUMBS       | BLACK PEPPER BEEF CUBE                                    | WOK-FRIED MEE SUA WITH SHRIMP            |
| 3) 叉烧网卷 <input type="checkbox"/>                        | 11) 南乳花腩 <input type="checkbox"/>                         | 19) 海鲜炒伊面 <input type="checkbox"/>       |
| "CHAR SIEW" ROLL  | DEEP FRIED FERMENTED BEAN CURD PORK BELLY                 | FRIED SEAFOOD EE MIAN                    |
| 4) 香辣醬爆蝦丸 <input type="checkbox"/>                      | 12) 手工墨魚膠釀油條伴沙津醬 <input type="checkbox"/>                 | 20) 香煎糯米糍 <input type="checkbox"/>       |
| SPICY LAVA DEEP-FRIED PRAWN ROLL                        | SQUID PASTE STUFFED CHINESE CRULLER WITH MAYONNAISE SAUCE | PAN-FRIED GLUTINOUS RICE CAKE            |
| 5) 紅油抄手 <input type="checkbox"/>                        | 13) 秘醬蒸魚 <input type="checkbox"/>                         | 21) 甜酸魚片 <input type="checkbox"/>        |
| SPICY PORK WONTONS IN HOMEMADE CHILI SAUCE              | STEAMED FISH WITH HOUSEMADE SAUCE                         | SWEET & SOUR FISH FILLET                 |
| 6) 香脆鮮蝦云吞 <input type="checkbox"/>                      | 14) 家乡芋头扣肉卷 <input type="checkbox"/>                      | 22) 炸豆腐伴蒜香汁 <input type="checkbox"/>     |
| CRISPY SHRIMP WONTON                                    | BRAISED PORK BELLY ROLL WITH YAM                          | CRISPY FRIED TOFU WITH GARLIC-CHILLI DIP |
| 7) 金银蛋上汤浸苋菜 <input type="checkbox"/>                    | 15) 镇江排骨 <input type="checkbox"/>                         | 23) 醬醃小黃瓜 <input type="checkbox"/>       |
| POACHED CHINESE SPINACH WITH TRIO EGG IN SUPERIOR BROTH | ZHEN JIANG PORK SPARE RIB                                 | CHILLED SOY-CURED JAPANESE CUCUMBER      |
| 8) 菜圃四季豆 <input type="checkbox"/>                       | 16) 招牌炸子鸡 <input type="checkbox"/>                        | 24) 柑酸果冻 <input type="checkbox"/>        |
| SAUTEED STRING BEAN WITH PRESERVED TURNIP               | SPECIAL CRISPY SPRING CHICKEN                             | CALAMANSI JELLY                          |

MON- FRI & PH EVE 6PM-10PM

WEEKDAY  
DINNER

ADULT \$38<sup>++</sup>

CHILD BELOW 12, \$18<sup>++</sup>

SAT, SUN, PH 1130AM-230PM

A-LA-CARTE BUFFET  
LUNCH

ADULT \$32<sup>++</sup>

CHILD BELOW 12, \$16<sup>++</sup>

SAT, SUN, PH 6PM-10PM

WEEKEND  
DINNER

ADULT \$42<sup>++</sup>

CHILD BELOW 12, \$20<sup>++</sup>

FOR RESERVATION, PLEASE CALL 9277 3315

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