



A Lifestyle Dining Concept by TCC

精选菜单

jīng xuǎn cài dān

CURATED MENU

食

shí

FOOD

开胃菜 Appetiser

酱腌青瓜云耳
Marinated Japanese Cucumber and Black Fungus

金沙松菇
Deep-fried Honshimeji Mushroom with Golden Crumbs 

香脆鲜虾云吞
Crispy Shrimp Wanton (6粒/pcs)

凉拌海蜇
Marinated Jelly Fish

椒盐白饭鱼
Crisp-fried Silver Bait with Salt and Pepper

黄金鱼皮
Fried Fish Skin with Golden Egg Yolk

百花脆皮乳猪
Crispy Suckling Pig with Prawn Paste (6片/pcs) 





Crispy Suckling Pig with Prawn Paste



Deep-fried Honshimeji Mushroom with Golden Crumbs




Fried Fish Skin with Golden Egg Yolk

 Signature dish  Spicy

Pictures are for illustration purposes. All prices are subject to prevailing GST & Service Charge.

肉类 Meat Selections

脆皮烧鸭
Roasted Crispy Duck

招牌炸子鸡
Signature Roasted Chicken 

菠萝咕佬肉
Sweet and Sour Pork with Pineapples

牛肉粒
Sautéed Beef Cube 

Choice of preparation
黑椒 Black Pepper Sauce 
蜜豆鲜淮山 Sautéed with Sweet Peas and Fresh Chinese Yam
姜葱 Sautéed with Spring Onion and Ginger

蜜汁排骨
Baked Honey Glazed Pork Ribs


咖啡排骨
Baked Coffee Pork Ribs



Signature Roasted Chicken



Baked Coffee Pork Ribs

 Signature dish  Spicy

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汤水 Soup

老火煲例汤

Double-boiled Soup of the Day

鸡肉粟米羹

Thick Corn Soup with Diced Chicken Meat

海鲜粒酸辣汤

Hot and Sour Soup with Diced Seafood 

黄耳菜胆竹笙素汤

Double-boiled Vegetarian Soup with Yellow Fungus,
Bamboo Pith and Tien Shin Cabbage

金瓜蟹肉羹

Braised Pumpkin Soup with Fresh Crab Meat

虫草花干贝炖鸡汤

Double-boiled Chicken Soup with Cordyceps Flower and Conpoy

鱼鳔蟹肉羹

Braised Fish Maw Soup with Fresh Crab Meat



Double-boiled Soup of the Day



Double-boiled Chicken Soup with
Cordyceps Flower and Conpoy



Signature dish



Spicy

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海鲜类 Seafood

姜葱鱼片

Sautéed Sliced Fish with Spring Onion and Ginger

糖醋鱼片

Sweet and Sour Sliced Fish

酱烧原只鲜鱿

Grilled Hokkaido Squid

虾球

Fried Prawn

Choice of preparation

芥末 Wasabi Cream

黄金 Golden Egg Yolk

麦片 Oats Cereal

海鲜百合炒西兰花

Stir-fried Prawn, Scallop and Sliced Fish with Broccoli and Fresh Lily Bulb

XO酱带子炒芦笋

Sautéed Asparagus with Fresh Scallop in XO Sauce



Sautéed Asparagus with Fresh Scallop in XO Sauce



Fried Prawn with Wasabi Cream



Grilled Hokkaido Squid

 Signature dish  Spicy

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砂煲 Claypots

鱼香茄子煲

Stewed Egg Plant with Salted Fish

咸鱼花腩煲

Stewed Pork Belly with Salted Fish

南乳花生猪手

Stewed Pig's Trotters with Fermented Beancurd & Peanuts 

牛根牛腩煲

Braised Beef Brisket

海鲜豆腐煲

Braised Seafood with Beancurd 

XO 酱海虾粉丝煲

Stewed Prawn with Glass Noodle in XO Sauce 

姜葱鹿肉煲

Stewed Venison with Spring Onion & Ginger

姜葱牛肉片煲

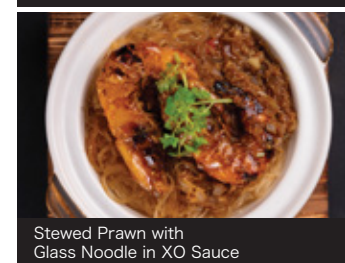
Stewed Sliced Beef with Spring Onion & Ginger



豉汁凉瓜牛肉片煲

Stewed Sliced Beef with Bittergourd in Black Bean Sauce

梅菜乳猪煲

Braised Suckling Pig with Preserved Vegetables 



 Signature dish  Spicy

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健康蔬菜与豆腐类 Vegetables and Beancurd

苋菜

Local Spinach

Choice of preparation

金银蛋 Poached with Trio Eggs

上汤 Poached with Wolfberries in Superior Stock

蒜茸炒 Stir-fried with Minced Garlic

姜汁米酒炒芥兰

Sautéed Kai Lan with Ginger and Chinese Wine

金鲍仔豆腐苋菜

Braised Golden Abalone with

Homemade Beancurd and Local Spinach

干扁四季豆

Stir-fried French Beans with Minced Meat

Choice of Vegetables

白菜苗/芦笋/芥兰/西兰花

Baby Cabbage/ U.S. Asparagus/ Hong Kong Kai Lan/ Broccoli

Choice of Preparation

蒜茸/蚝油/XO酱

Stir-fried with Garlic/ Oyster Sauce

Sautéed with XO Chili Sauce 🌶️

蟹肉豆腐苋菜

Braised Beancurd with Local Spinach and Fresh Crab Meat

云耳鲜百合炒芦笋

Stir-fried U.S. Asparagus with Black Fungus and Fresh Lily Bulb



Sautéed Kai Lan with
Ginger and Chinese Wine



Braised Beancurd with Local Spinach
and Fresh Crab Meat



Signature dish



Spicy

油头粉面 Rice / Noodle

鲍鱼仔松露烩饭

Braised Baby Abalone and Superior
Broth Rice with Truffle Sauce

扬州炒饭

Yang Zhou Fried Rice

咸鱼鸡粒炒饭

Fried Rice with Salted Fish and Diced Chicken

黑松露海鲜粒炒饭

Fried Rice with Diced Seafood and Black Truffle Sauce

蟹肉蛋白瑶柱炒饭

Fried Rice with Fresh Crab Meat, Egg White and Conpoy

干烧伊面

Stewed Ee-fu Noodle with Chives

鱼香茄子焖伊面煲

Stewed Ee-fu Noodle with Egg Plant and Salted Fish

海鲜粒干炒面线

Fried Flour Vermicelli with Assorted Diced Seafood

鸭丝梅菜焖米粉

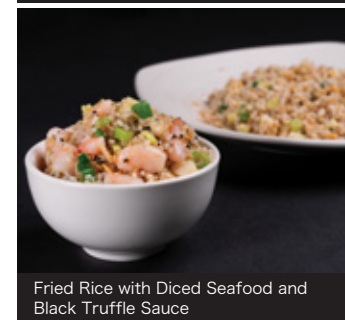
Stewed Vermicelli with Shredded Duck Meat
and Preserved Vegetable

滑蛋海鲜河粉



Wok-fried Hor Fun with Seafood in Egg Sauce



Stewed Vermicelli with Shredded Duck
Meat and Preserved Vegetable



Fried Rice with Diced Seafood and
Black Truffle Sauce

 Signature dish  Spicy

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甜在心 Dessert

龟苓膏

Chilled Herbal Jelly

柑酸果冻

Calamansi Jelly

黑糯米雪糕

Chilled Black Glutinous Rice with Coconut Ice Cream

杨枝甘露

Chilled Mango Sago with Pomelo

香煎糯米糍

Pan-fried Glutinous Rice Cake (4片/pcs)

姜汁汤圆

Double-boiled Ginger Soup with Glutinous Rice Dumplings

雷沙汤圆

Hong Kong Style Glutinous Rice Dumplings (6粒/pcs)

白果芋泥

Warm Yam Paste with Gingko Nuts



Chilled Mango Sago with Pomelo



Hong Kong Style Glutinous Rice Dumplings

Alcoholic Beverage

Happy Hours Daily from 5pm - 9pm

ONE - FOR - ONE

BEER

DRAFT BEER

Kirin

BOTTLED BEER

Corona

Suntory The Premium Malt's

Erdinger Dark (500ml)

HOUSE POUR WINE

DELICATE BUBBLES

Antica Fratta Brut, Exclusive Selection
Champagne Method, Italy

Henri Abelé Brut, NV

Henri Abelé Brut Rosé, NV

Saracco, Moscato d' Asti
Italy, 2015/2016

WHITE WINE

Lenz Moser Prestige, Grüner Veltliner
Austria, 2013

Greywacke, Sauvignon Blanc
New Zealand, 2016

Livio Felluga, Pinot Grigio
Italy, 2013/2014

RED WINE

Trinity Hills, The Trinity Merlot
New Zealand, 2014

Markowitsch Pinot Noir
Austria, 2013

Castellare di Castellina
Chianti Classico, Italy, 2014

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Non-Alcoholic Beverage

COFFEE & CHOCOLATE

Espresso
Double Espresso
Americano
Flat White
Decaffeinated Coffee
Coffee
Cappuccino
Latte
Latte Mocha
Chocolate

GOURMET TEA SELECTIONS (SERVED BY THE POT)

GREEN TEA

Tokyo — Singapore Tea
Green tea with notes of citrus fruits and fragrant flowers

Yuzu Kukicha
Lightly toasted Japanese green tea with a nutty flavour, complemented with fresh citrus notes of autumnal yuzu

FRUIT TEA

Yuzu Pear
A green tea blend of Kochi yuzu, nashi pear and white chrysanthemum

Melon Mangosteen
A natural fruit blend of apple, rose hips, candied melon, mango, mangosteen and marigold flower

BLACK TEA

French Earl Grey
Black tea delicately infused with citrus fruits and French blue cornflowers

Special Breakfast Tea
A blend of premium teas from Kenya, India and Ceylon

DECAFFINATED TEA

Calming Spirit
A blend of chamomile and peppermint that aids in relaxation and promotes mental concentration

Sweet Romance
A sweet blend of decaffeinated black tea and red berries. Accented with notes of raw vanilla bean

COLD DRINKS

SIGNATURE ICED TEAS

Classic Iced Lemon Tea
Mojito Iced Tea

CARBONATED DRINKS

Coke
Coke Light
Sprite
Tonic Water

MINERAL WATER

Evian (750ml)
Aqua Panna (750ml)
San Pellegrino (750ml)