



CRAB DE CHINE 招牌斯里兰卡螃蟹
 Black Pepper 黑胡椒斯里兰卡螃蟹 | 每百克 | per 100g | \$16.00
 ✓ White Pepper 白胡椒斯里兰卡螃蟹 | 每百克 | per 100g | \$16.00

CRISPY DUCK 香酥鸭
 ✓ Wok Fried Crispy Duck, pancake, baby cucumber, Thai spring onion, duck sauce 香酥鸭配粤式传统手工馍馍皮 泰国青瓜丝 泰国青葱苗 | Half | \$48.00
Chinese Kaluga Caviar (Acipenser schrenckiiid, Huso dauricus), 7-8 yr old fish, China | 50g | \$170.00

SUPREME SPECIAL 珍馐精选
 Braised Supreme Dried 15 Head Australian Xu Rong Abalone 许榕澳洲15头干鲍伴时蔬 | \$298.00
 Braised Supreme Guan Dong Sea Cucumber, tofu, seasonal vegetable 日本关东辽参豆腐伴时蔬 | \$68.00

COMMENCE 开始
 DIM SUM DE MAISON 经典点心
 ✓ Scallop Shumai 带子蒸烧卖 | \$18.00
 ✓ Sri Lankan Mud Crab Wonton 斯里兰卡蟹肉馄饨 | \$18.00
 Sichuan Vegetable Dumpling ^v 四川榨菜素饺子 | \$6.00
 Chinese Chive Dumpling 韭菜饺子 | \$8.00

✓ Jasmine Tea Smoked Ribs 茉莉茶香烟熏猪排 | \$38.00
 Tiong Bahru Tofu Soup, stall No.118, homage 中峇鲁自制釀豆腐汤 | \$22.00
 ✓ Four Treasure Soup, sea cucumber, fish maw, dried Hokkaido scallop, crab meat 泰国椰盅 宫廷秘制黄焖四宝羹 | \$28.00
 Soft Shell Crab, curry leaf, dried red chilli pepper 椒盐咖喱叶香蒜泰椒炒软壳蟹 | \$24.00
 Salt & Pepper Squid, garlic, shallot, spring onion, red chilli 椒盐香蒜干葱泰椒炒脆鲜鱿 | \$22.00
 Crispy Duck Salad, watermelon, pomelo, cashew nut, shallot 泰式西瓜柚子腰果鸭沙律 | \$22.00
 Bang Bang Chicken Salad, sesame peanut dressing 棒棒鸡沙律 | \$14.00
 Wasabi Prawn 芥末虾球 | \$22.00

FIRST 主食
 ✓ Park Carbonara Inaniwa Udon, sea urchin, 65 degree organic egg, wind dried pork 中园海胆65度温泉蛋腊肉拌乌冬面 | \$48.00
 XO Silver Needle Noodle, Sakura Ebi, Calabrian Nduja 意大利辣椒猪油 XO酱蝦子银针粉 | \$32.00
 ✓ Claypot Rice, Japanese sweet potato, chestnut 日本地瓜板栗砂煲饭 | \$22.00
 Braised Taiwan Noodle, wind-dried pork, La La clams 鲜蛤蜊腊肉焖蕾丝麵 | \$22.00

LIVE SEAFOOD 生猛活海鲜
 SRI-LANKAN MUD CRAB 斯里兰卡活螃蟹
 Drunken Mud Crab, 20 yr Gu Yue Long Shan rice wine, rice noodle 二十年古越龍山黄酒蒸斯里兰卡螃蟹配粉皮 | 每百克 | per 100g | \$22.00
 Hong Kong Classic, ginger, spring onion 经典粤式姜葱炒斯里兰卡螃蟹 | 每百克 | per 100g | \$16.00
 Classic Curry 南洋咖喱斯里兰卡螃蟹 | 每百克 | per 100g | \$16.00

CANADIAN LOBSTER 加拿大龍蝦
 ✓ Lobster Cantonese, ginger, spring onion, wonton noodle 姜葱加拿大龍蝦焖生面 | 每百克 | per 100g | \$17.00
 Salt & Pepper, garlic, shallot, spring onion, red chilli 椒盐炒加拿大龍蝦 | 每百克 | per 100g | \$16.00
 Hong Kong Classic, ginger, spring onion 姜葱炒加拿大龍蝦 | 每百克 | per 100g | \$16.00

RED SPOTTED GROUPER 东星斑
 Steamed, Hong Kong Pat Chun premium soy, ginger, spring onion 清蒸东星斑 高汤八珍酱油皇 | 每百克 | per 100g | \$24.00

SOON HOCK 笋壳
 Steamed, Hong Kong Pat Chun premium soy, ginger, spring onion 清蒸笋壳 高汤八珍酱油皇 | 每百克 | per 100g | \$14.00
 Shallow Fried, Hong Kong Pat Chun premium soy, spring onion 油炸笋壳 高汤八珍酱油皇 | 每百克 | per 100g | \$14.00

SECOND 主菜
 ✓ Pan Fried Dover Sole A La Meunière, king soya, spring onion, garlic 香煎左口鱼 蒜子鼓油皇汁 | \$78.00
 Steamed Soon Hock Fillet, tofu, black bean sauce 豉汁蒸笋壳伴豆腐 | \$48.00
 Champagne Chilean Seabass, Pierre Moncuit Champagne sauce 碳烧智利鲈鱼 香槟汁 | \$36.00
 Australian Rib-eye Beef, Sarawak black pepper 黑椒酱爆澳洲和牛粒 | \$48.00
 Angus Beef Short Ribs, baby shallot, black bean 文火烩安格斯牛肋排豆豉酱 | \$42.00
 Braised King Prawn Claypot, vermicelli, shiitake, celery 冬粉大虾煲 | \$38.00
 Poached Free-Range Chicken, ginger spring onion sauce 白切放养鸡 香葱姜蓉酱 | \$38.00
 Aubergine Tofu Claypot, black bean, chilli ^v 豉汁茄子豆腐煲 | \$16.00
 Pipa Tofu 琵琶豆腐 | \$16.00

ACCOMPANIMENT 时令有机菜
Market Seasonal Chinese Greens, cooked any style 时令蔬菜, 烹调方式任选 | Seasonal price
 Home Style Crispy Pork, bitter melon, preserved cabbage, yu tofu, black bean 家乡豆豉苦瓜咸菜焖烧肉豆卜 | \$16.00
 Home Style Romaine Lettuce, fried dace fish, black bean 豆豉鲮鱼油麦胆 | \$12.00

RICE & NOODLE 米饭和面条
 Available on request 以口头形式提供 | Price on request



If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of foodborne illnesses.

飯夫人

All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

✓ Blue Tick - Madame Fan Signature Dishes