

## 冷盘 COLD DISH

沙律龙虾	Lobster Salad
龙虾拼盘	Lobster Combination
锦绣拼盘	Cold Dish Combination
鸭丝沙律	Duck Salad

## 鲍鱼 . 海参 ABALONE & SEA CUCUMBER

生捞鲍鱼	Fresh Stir Abalone with Special Sauce
海参鲍片	Abalone with Sea Cucumber
冬菇菠菜鲍片	Braised Abalone with Spinach & Mushrooms
海参鸭煲	Braised Duck with Sea Cucumber in Claypot
海参猪筋鸡煲	Braised Pig's Sinew with Sea Cucumber & Chicken in Claypot

### CALMEX ABALONE SPECIAL (车轮鲜鲍)

车轮生捞鲜鲍	Fresh Stir CALMEX Abalone Deluxe with Special Sauce
海参鲜鲍片	CALMEX Abalone with Sea Cucumber
菠菜鲜鲍片	Braised CALMEX Abalone with Spinach

## 鱼翅 SHARK'S FIN

佛跳墙 (十人食用)	Emperor's Deluxe "Buddha Jumps Over the Wall" (for 10 persons)
鸡炖鲍翅	Double Boiled Superior Shark's Fin Soup with Chicken
红烧鲍翅	Braised Superior Shark's Fin with Brown Sauce
猪尾炖鲍翅	Double Boiled Superior Shark's Fin Soup with Pig's Tail
蚬黄鱼翅羹	Shark's Fin Soup with Crab Roe
炒桂花翅	Fried Shark's Fin with Scrambled Egg & Crab Meat
煲仔鱼翅(每位)	Superior Shark's Fin in Claypot (Per Person)

## 汤 SOUP

蚬肉鱼鳔羹	Fish Maw Thick Soup with Crab Meat
药材炖牛鞭	Stewed Ox Tail Herbal Soup
乌鸡炖汤	Stewed Black Chicken Herbal Soup
鱼头芋汤	Boiled Fish Head with Yam

## 豆腐 BEAN CURD

铁板豆腐	Sizzling Bean Curd
玉子豆腐	Bean Curd with Minced Chicken
虾米豆腐	Bean Curd with Dried Shrimps & Mushrooms
红烧豆腐	Braised Bean Curd with Chicken & Mushrooms
带子豆腐	Fried Bean Curd with Scallops
肉松炸豆腐	Deep Fried Bean Curd with Pork Floss

## 茗香炸类 BENG HIANG'S FRIED & PAN-FRY SPECIAL

炸春卷 / 五香	Spring Roll / Spiced Sausage
五香虾枣	Spiced Sausage & Fried Prawn Balls
香脆蚝煎	Fried Oysters with Egg

## 鸡 CHICKEN

脆皮烧鸡	Crispy Roast Chicken
莲子扒鸡	Stewed Chicken with Lotus Nut
荔枝酥鸡	Deep Fried Chicken with Lychee
☞ 糯米鸡	Stuff Chicken with Glutinous Rice
玉兰拼鸡	Steamed Chicken with Ham & Vegetables
烧童子鸡	Spring Chicken
皇帝鸡	Emperor's Herbal Chicken

## 猪肉 . 鹿肉 PORK & VENISON

☞ 海南烧猪	Suckling Pig (Boneless)
☞ 脆皮烧猪	Crispy Suckling Pig
排骨王	Pork Ribs with Delicious Sauce
扣肉花包	Steamed Bread with Braised Brisket ("Kong Ba Bao")
蒜子猪尾煲	Braised Pig's Tail with Garlic in Claypot
铁板洋葱鹿肉	Venison - Hot Plate Spring Onion
黑胡椒鹿肉	Venison - Black Pepper
☞ 猪脚芋包	Steamed Bread with Hokkien-Braised Pig's Trotters & Yam

## 鱼类 FISH

### 鲷鱼 (时价)

潮式蒸鲷鱼  
姜茸蒸鲷鱼  
槟城鲷鱼

### 红斑 (时价)

红斑 (槟城/港蒸/清蒸)  
三味石斑  
酸甜红斑  
油浸红斑

### 笋壳 (时价)

笋壳 (槟城/港蒸/清蒸)  
油浸笋壳

### 金目鲈 (时价)

金目鲈(槟城/港蒸/清蒸)  
油浸金目鲈

### 红鱼 (时价)

红鱼 (槟城/港蒸/清蒸)  
豆酥红鱼  
油浸红鱼

### POMFRET (Seasonal Price)

Steamed Pomfret "Teochew Style"  
Steamed Pomfret with Mashed Ginger  
Steamed Pomfret "Penang Style"

### GAROUPA (Seasonal Price)

Steamed Garoupa (Penang Style / Hong Kong Style / Teochew Style)  
Fried Garoupa with Chilli & Garlic Sauce  
Deep Fried Garoupa with Sweet & Sour Sauce  
Deep Fried Garoupa

### MARBLE GOBE (Seasonal Price)

Steamed Marble Gobe (Penang Style / Hong Kong Style / Teochew Style)  
Deep Fried Marble Gobe

### SEA-BASS (Seasonal Price)

Steamed Sea-Bass (Penang Style / Hong Kong Style / Teochew Style)  
Deep Fried Sea-Bass

### TILAPIA (Seasonal Price)

Steamed Tilapia (Penang Style / Hong Kong Style / Teochew Style)  
Steamed Tilapia with Diced Bean  
Deep Fried Tilapia

## 海鲜 SEAFOOD

### 龙虾

龙王醉酒

上汤焗龙虾

黑椒龙虾

### LOBSTER

Drunken Lobster

Baked Lobster

Fried Lobster with Black Pepper

### 虾

炸日本虾

白灼鲜虾

醉酒鲜虾

蒜茸蒸鲜虾

沙律芝麻虾

干煎虾碌

三椒虾碌

牛油焗虾

川芎焗虾

### PRAWNS

Deep Fried Prawns "Japanese Style"

Steamed Live Prawns

Drunken Steamed Live Prawns

Steamed Live Prawns with Minced Garlic

Sesame Prawns with Mayonnaise

Grilled Prawns in Shell

Grilled Prawns in Shell with Pepper

Baked Prawns with Butter

Baked Prawns with Herbs

## 面 . 饭 NOODLES & RICE

炆福建面

炒冬粉

炒面线

炒米粉

炒上海年糕

炒饭

咸鱼炒饭

蚬肉炒饭

Fried Hokkien Noodles

Fried Bean Vermicelli ("Dang-Hoon")

Fried Vermicelli ("Mee-Sua")

Fried Rice Vermicelli ("Mee-Hoon")

Fried Savoury Shanghai Rice Cake

Fried Rice

Fried Rice with Salted Fish

Fried Rice with Crab Meat

☞ (To Order in Advance 预定)

All food items are subjected to availability

NO SERVICE CHARGE

All prices are in SGD & are subjected to prevailing government taxes (GST). All prices are subjected to change without prior notice. Updated on 24/2/09.

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## 蔬菜 VEGETABLES

🍴 炆白菜粒	Braised Whole White Cabbage
红烧白菜	Braised White Cabbage
兰花带子	Broccoli with Scallops
芦旬带子	Asparagus with Scallops
虾米西洋菜	Fried Watercress with Dried Shrimps
荷兰豆炒鱼片	Fried Sugar Pea with Sliced Fish
芥兰炒鱼片	Hong Kong Kai-Lan with Sliced Fish
干贝芥兰	Hong Kong Kai-Lan with Conpoy
咸鱼芥兰	Hong Kong Kai-Lan with Salted Fish
三巴帝王苗	Sambal Fried "Ti-Wan"
罗汉上素	Mixed Vegetarian Special
蚬扒芥菜	Fried Leaf Mustard with Crab Meat
九王虾球	Fried Chive Stem with Prawns
八宝菜	Braised Vegetables

### 时蔬 Daily Vegetables      煮法: 清炒/ 蚝油/ 蒜茸 Stir-Fry / Oyster Sauce / Minced Garlic

芥兰仔	Thai Baby Kai-Lan
菠菜	Spinach
豆苗	"Tou Meow"
帝王苗	"Ti-Wan"
香港芥兰	Hong Kong Kai-Lan
西洋菜	Watercress
<b><u>佛碎飘香 (芋圈)</u></b>	<b><u>Yam Ring</u></b>
虾仁芋圈	Shrimps in Yam Ring
带子芋圈	Scallops in Yam Ring

## 甜品 DESSERT

☞ 炖清汤燕	Double Boiled Bird's Nest Soup
☞ 红莲炖雪蛤	Double Boiled Hasma with Red Dates
☞ 油条花生汤	Peanut Soup with Dough Fritter
金瓜芋泥	Yam Paste
杏仁龙眼	Long-Gan Almond Jelly

## 饮料 BEVERAGES

### Chinese Wine

绍兴花雕酒(小)	Shao Hsing Hua Tiao Chiew	375ml
绍兴花雕酒(大)	Shao Hsing Hua Tiao Chiew	750ml
女儿红	Nu Er Hong	

### Premier Cognac

Martell Cordon Bleu  
Hennessy XO  
Martell VSOP

### Whiskey

Chivas Regal 12 Years Old  
Johnnie Walker Black Label

### Red Wine / White Wine

Kindly refer to Wine Menu for our selection of exclusive Red & White Wines.

NOTE: \$10 Corkage Charge for every 3 bottles of wine/liquor brought into restaurant.

### Beer & Stout

Tiger Draft (Per Jug \$25)	Per Glass
Shandy	Per Glass
Guinness Stout	Per Glass
Heineken	Per Glass

### Mineral Water

Evian (330ml)	Per Bottle
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### Juice

Orange Juice (Freshly Squeezed)	Per Glass
Lime Juice	Per Can

### Soft Drinks

Coke / 7-Up / F&N Orange / Diet Coke / Soda Water	Per Can
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