

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
生捞海蜇	Cold Jelly Fish in Special Sauce

鲍鱼 . 海参 ABALONE & SEA CUCUMBER

原粒鲜鲍	Braised Whole Abalone
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
海参猪筋鸡煲	Braised Pork Tendon with Sea Cucumber & Chicken

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
✍ 猪尾炖鲍翅	Double Boiled Superior Shark's Fin Soup with Pig's Tail
✍ 红烧鲍翅	Braised Superior Shark's Fin with Brown Sauce
蚶黄鱼翅羹	Shark's Fin Soup with Crab Roe
炒桂花翅	Fried Shark's Fin with Scrambled Egg & Crab Meat
煲仔鱼翅	Superior Shark's Fin in Claypot
煲仔鱼翅鲍鱼	Superior Shark's Fin w Whole Abalone in Claypot

汤 SOUP

蚶肉鱼鳔羹	Fish Maw Thick Soup with Crab Meat
蚶肉粟米羹	Corn Thick Soup with Crab Meat
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 on Hotplate
金针菇豆腐	Homemade Beancurd with Enoki Mushrooms
麦片豆腐	Golden Cereal Beancurd
玉子豆腐	Bean Curd with Minced Chicken
虾米豆腐	Bean Curd with Dried Shrimps & Mushrooms
红烧豆腐	Bean Curd with Chicken & Mushrooms
带子豆腐	Bean Curd with Scallops
肉松炸豆腐	Deep Fried Bean Curd with Pork Floss

茗香精选 BENG HIANG'S FRIED & PAN-FRY SPECIAL

五香虾枣	Spiced Sausage & Fried Prawn Balls
炸春卷 / 五香	Spring Roll /or Spiced Sausage
香脆蚝煎	Fried Oysters with Egg (<i>Oyster Omelette</i>)

鸡 CHICKEN

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

猪肉 . 鹿肉 PORK & VENISON

☞ 海南烧猪	Suckling Pig (Boneless) - <i>Charcoal Roasted</i>
扣肉花包	Steamed Bread with Braised Brisket (" <i>Kong Ba Bao</i> ")
咖啡排骨	Coffee Pork Ribs
排骨王	Honey Pork Ribs with Delicious Sauce
蒜子猪尾煲	Braised Pig's Tail with Garlic in Claypot
铁板姜葱鹿肉	Venison - Hot Plate Spring Onion
黑胡椒鹿肉	Venison - Black Pepper
☞ 猪脚芋包	Steamed Bread with Hokkien-Braised Pork's Trotters & Yam

龙虾 LOBSTER

<u>时价</u>	<u>Seasonal Price</u>
🍷 龙王醉酒	Drunken Lobster
🍷 上汤焗龙虾	Superior Stock Baked Lobster
🍷 黑椒龙虾	Black Pepper Lobster
🍷 鸡精龙虾	Lobster with Essence of Chicken

鱼类 FISH

<u>时价</u>	<u>Seasonal Price</u>
笋壳	Marble Gobe
鲷鱼	Pomfret
红班	Garoupa
金目鲈	Sea-Bass
红鱼	Tilapia

<u>鱼的煮法</u>	<u>Choice of Cooking</u>
清蒸	Steam in "Teochew Style"
港蒸	Steam in "Hong Kong Style"
姜茸蒸	Steam with Mashed Ginger
油浸	Deep Fried with Superior Sauce
三味	Deep Fried with Chilli & Garlic
豆酥	Steam with Diced Bean
酸甜	Sweet & Sour Style
檳城蒸	Penang Style (<i>Light gravy w chilli padi, onions & dried shrimps</i>)
娘惹蒸	Nonya Style (<i>Refreshing Nonya gravy, slightly spicy</i>)

虾 PRAWNS

时价 Seasonal Price

花雕白灼虾 Hua Diao Poached Fresh Prawns	干煎虾碌 Grilled Prawns in Shell
砂煲醉虾 "Drunken" Prawns in Claypot	三椒虾碌 Grilled Prawns in Shell w Pepper
蒜茸蒸虾 Steamed Prawns w Garlic	椒盐焗虾 Baked Prawns in Spiced Salt
🍷 炸日本虾 Deep Fried Prawns "Japanese Style"	川芎焗虾 Baked Prawns with Herbs <i>(川芎 "ChuanXiong" herb promotes blood circulation and Qi, dispels wind)</i>
	黄金麦片虾 Golden Cereal Prawns

去壳虾 De-Shell Prawns

沙律芝麻虾 Sesame Prawns w Mayonnaise
芥末虾球 Wasabi Prawns
奶油香虾 Golden Butter Prawns

蔬菜 VEGETABLES

🍴 炆白菜粒	Traditional Braised Whole White Cabbage
红烧白菜	Braised White Cabbage (<i>with Chinese vinegar</i>)
兰花带子	Broccoli with Scallops
芦旬带子	Asparagus with Scallops
芥兰炒鱼片	Hong Kong Kai-Lan with Sliced Fish
咸鱼芥兰	Hong Kong Kai-Lan with Salted Fish
干贝芥兰	Hong Kong Kai-Lan with Conpoy
虾米西洋菜	Watercress with Dried Shrimps
三巴帝王苗	Sambal Emperor Vegetables (“Ti-Wan”)
罗汉上素	Mixed Vegetarian Special
蚬扒芥菜	Leaf Mustard with Crab Meat
九王虾球	Chive Stem with Prawns
八宝菜	Braised Vegetables

煮法：清炒 / 蚝油 / 蒜茸 / 炒三巴 / 虾米
Choice of Cooking : Stir-Fry / Oyster Sauce / Minced Garlic / Sambal / Dried Shrimps

时蔬

芥兰仔	Thai Baby Kai-Lan
菠菜	Spinach
帝王苗	Emperor Vegetables (“Ti-Wan”)
香港芥兰	Hong Kong Kai-Lan
西洋菜	Watercress
豆苗	Dou Miao
清莖菜	Green Dragon Vegetables
时菜炒鱼片	Daily Vegetables with Sliced Fish
时菜炒虾球	Daily Vegetables with Prawns
时菜炒带子	Daily Vegetables with Scallops

佛碎飘香 (芋圈)

虾仁芋圈	Shrimps in Yam Ring
带子芋圈	Scallops in Yam Ring

Daily Vegetables

Thai Baby Kai-Lan
Spinach
Emperor Vegetables (“Ti-Wan”)
Hong Kong Kai-Lan
Watercress
Dou Miao
Green Dragon Vegetables

Daily Vegetables with Sliced Fish
Daily Vegetables with Prawns
Daily Vegetables with Scallops

Yam Ring

Shrimps in Yam Ring
Scallops in Yam Ring

面 . 饭 . 其他 NOODLES / RICE & OTHERS

传统炆福建面	Traditional Hokkien Noodles
传统炒面线	Traditional Vermicelli ("Mee-Sua")
传统炒冬粉	Traditional Bean Vermicelli ("Dang-Hoon")
传统炆米粉	Traditional Rice Vermicelli ("Bee-Hoon")
炒白粿 (炒上海年糕)	Fried Savoury Rice-Cake
炒马来面(免猪肉)	Fried Seafood Noodles ("Mee-Goreng") - No pork
茗香炒饭	Beng Hiang Fried Rice
咸鱼炒饭	Fried Rice with Salted Fish
蚧肉炒饭	Fried Rice with Crab Meat
素炒饭	Vegetarian Fried Rice
素面线	Vegetarian Vermicelli ("Mee-Sua")
☞ 长寿面线	Longevity Vermicelli with Quail Eggs
☞ 生日寿桃	Longevity Birthday Bun
☞ 贺喜红鸡蛋	Celebration Red Eggs

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
☞ 清汤汤圆	Cheng Teng Dessert Soup with 'Tang Yuan'
白果芋泥	Yam Paste w Gingko Nuts
杏仁龙眼	Long-Gan Almond Jelly Dessert
生果拼盘	Fresh Fruit Platter

酒类 ALCOHOL

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

Great Selection of Red Wine / White Wine

Red Wine fr only \$ 38 per bottle
White Wine fr only \$ 38 per bottle

Corkage Charge \$ 10 per bottle

Ask for our Wine Menu for a full listing of our exclusive Red & White Wines

Beer / Stout & Special-Blend

Tiger Beer (Draft/Can)
Guinness Stout
Heineken
Shandy (special blend of Tiger Beer and 7-Up)

饮料 BEVERAGE (NON-ALCOHOL)

Mineral Water

Evian (330ml)

Juice

Fresh Orange Juice
Lime / Calamansi Juice

Soft Drinks

Coke / 7-Up / F&N Orange / Coke Light / Soda Water

RESERVATION & USAGE OF PRIVATE ROOM (MINIMUM SPENDING APPLIES):

There is a minimum food spending requirement of S\$500 per table (exclude drinks/alcohol & GST) for usage of private room on weekdays and S\$600 per table (exclude drinks/alcohol & GST) on weekend/eve of and on public holidays and CNY period. Advance-reservation & food/set menu pre-order are required to reserve the private room. Private room reservation is subjected to availability.

✍ (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. www.BengHiang.com