

Since its establishment on 12 July 1990, Xin Cuisine Chinese Restaurant has consistently upheld the gold standard for Cantonese cuisine in Singapore. With experienced master chefs curating exquisite menus, this is where you can feast on modern Cantonese cuisine in style.

新故乡酒楼成立于 1990 年 7 月 12 日,一心以精心制作全新加坡最美味的粤菜和精致可口的点心为主。由香港大厨精心烹制,在这里,您可以尽情享用现代粤菜,获得别样体验。

龙虾焗伊面
Braised Lobster Ee-Fu Noodle



NOTES

- All prices are in SGD and are subject to service charge and prevailing government tax.
- Please inform our team of any allergies and dietary requirements so that we can recommend accordingly.
- Images are for reference only. Plating and portion may vary.

请注意

- 所有价格均以新元计算, 并需另加服务费和现行政府税。
- 若对食物过敏或有饮食需求, 请告知我们的团队, 以便我们提供相应的推荐。
- 食品图片仅供参考。实际的呈现方式和分量可能会有所不同。

开胃菜

Appetiser

- 001 **烧肉** 
Roast Pork with Mustard Dip
\$22.00
- 002 **椒盐白饭鱼** *Spicy 辣
Deep-fried Whitebait Fish with Salt and Pepper
\$16.00
- 003 **鸡肉菘味增炸茄子**
Deep-fried Eggplant with Japanese Miso Sauce and Chicken Floss
\$16.00
- 004 **醉鸡**
Drunken Chicken
\$16.00
- 005 **黄金炸鱼皮**
Deep-fried Fish Skin coated with Salted Egg Yolk Sauce
\$16.00



- 006 **白松露油三菇**
\$14.00 Stir-fried Assorted Mushrooms with White Truffle Oil

- 007 **紫菜黄金豆腐**
Deep-fried Crispy Beancurd Cubes with Chicken Floss and Seaweed
\$14.00
- 008 **蜜汁黑松露素鹅** 
Mock Goose with Black Truffle in Honey Sauce
\$16.00



- 009 **黑松露球拼烧肉**
\$48.00 Deep-fried Shrimp and Pork Ball accompanied with Crispy Roast Pork
(Wait time: 30 mins 烹饪时间: 30 分钟)

010



011



012



010

花胶鸡片菜胆汤

Superior Fish Maw Soup
with Sliced Chicken and
Baby Cabbage
\$58.00

013

四川海鲜酸辣汤 *Spicy 辣

Sichuan Hot and Sour
Seafood Soup
\$14.00

011

浓汤燕窝蟹肉羹

Braised Bird's Nest
with Crab Meat in
Superior Thick Soup
\$52.00

014

时日例汤

Soup of the Day
\$16.00

012

蟲草花花菇骨汤

Double-boiled Cordyceps Flowers
with Flower Mushroom
in Bone Broth
\$20.00

Soup 羹汤

汤的份量可供 1 人饮用。 Each portion serves 1 person.

图片仅供参考。实际的呈现方式和分量可能会有所不同。
Images are for reference only. Plating and portion may vary.



Signature 招牌菜

烧味

Roast Meat

015

Seasonal Price 时价

脆皮乳猪

Whole Roast Suckling Pig

(2 days advance order required 需两天前预订)

016

Seasonal Price 时价

腊味糯米乳猪

Roast Suckling Pig stuffed with
Glutinous Rice and Preserved Meat

(2 days advance order required 需两天前预订)

015




017 北京片皮鸭
Traditional Peking Duck
Whole 一只 \$98.00
(2 days advance order required 需两天前预订)

018 烧鸭
Roast Duck
Half 半只 \$45.00 Whole 一只 \$78.00

019

Half 半只 \$45.00 Whole 一只 \$88.00

故乡茶皇鸭 

Home-style Roast Duck
smoked with Tea Leaves

020 避风塘烧鸡 *Spicy 辣
Deep-fried Crispy Chicken with
Almond Flakes and Dried Shrimp
Half 半只 \$26.00 Whole 一只 \$50.00

021 脆皮烧鸡
Deep-fried Crispy Chicken
Half 半只 \$26.00 Whole 一只 \$50.00

022 烧味三拼
Trio Barbecued Meat Platter
\$42.00

023 蜜汁叉烧
Barbecued Pork Loin glazed with
Honey Sauce
\$22.00



每份可供 3 至 4 人食用。Per portion can serve 3 to 4 people.

图片仅供参考。实际的呈现方式和分量可能会有所不同。

Images are for reference only. Plating and portion may vary.



鲍
Abalone
鱼

024 **红扣两头鲍鱼** 
Braised 2-head Abalone
\$118.00 *per piece* 每粒

025 **红扣五头鲍烩刺参**
Braised 5-head Abalone with Superior Sea Cucumber
\$88.00 *per person* 每位

026 **红扣鹅肝五头鲍鱼**
Braised 5-head Abalone with Foie Gras
\$80.00 *per person* 每位

027 **红扣三头鲍鱼**
Braised 3-head Abalone
\$78.00 *per piece* 每粒



冰草百香果小鲍鱼
Chilled Baby Abalone with Crystalline
Ice Plant and Passion Fruit Sauce

028
\$48.00

迷你海中宝
Braised Abalone, Sea Cucumber, Prawn,
Mushroom and Roast Duck

029
Per Person 每位
\$38.00

活海鲜

Live SEAFOOD

2 DAY ADVANCE ORDER REQUIRED 需两天前预订

030

Per 100g 每百克
Seasonal Price 时价

Australian 澳洲龙虾
Lobster

031

Per 100g 每百克
Seasonal Price 时价

Geoduck Clam 象拔蚌

032

Per 100g 每百克
\$18.00

Live Crab 螃蟹

033 本地龙虾
Local Lobster
\$22.00 per 100g 每百克

034 生虾
Live Prawn
\$12.00 per 100g 每百克

花雕鸡油蒸生虾
Live Prawn steamed with Hua Diao
and Fragrant Oil



Steamed **清蒸**

Steamed with Garlic **蒜茸蒸**

Steamed with Hua Diao and Fragrant Oil **花雕鸡油蒸**

Spicy 辣* Baked with Black Pepper **黑椒焗

Baked with Spring Onion and Ginger **姜葱焗**

Baked in Superior Stock **上汤焗**

Sautéed with Salted Egg Yolk Sauce **黄金炒**



烹调法

METHOD OF
PREPARATION

活鱼 Live FISH

2 DAY ADVANCE ORDER REQUIRED 需两天前预订

035

Per 100g 每百克
\$26.00

Spotted Grouper 东星斑

036

Per 100g 每百克
\$24.00

Green Wrasse 青衣

037

Per 100g 每百克
\$16.00

Red Grouper 红斑

清蒸 Steamed

米酒煮 Poached with Chinese Rice Wine

金银蒜蒸 Steamed with Fragrant Minced Garlic

油浸 Deep-fried and served with Superior Light Soya Sauce

酸甜炸 Deep-fried and coated with Sweet and Sour Sauce

鼓汁凉瓜焖 Stewed with Bitter Melon and Black Bean Sauce

蒜子火腩焖 Stewed with Roast Pork and Whole Garlic

豆酥蒸 Steamed with Bean Crumbs

038

笋壳

Marble Goby
(Soon Hock)

\$14.00 per 100g 每百克




笋壳米酒煮

Marble Goby Poached with Chinese Rice Wine

039

Per Person 每位
\$24.00

味增焗鲈鱼 


Baked Sea Perch with
Japanese Miso Sauce

039



040

\$88.00

红梅龙虾球 


Braised Lobster with
Crab Meat



041

041

\$32.00

炸虾球 (黄金 / 芥菜 / 柚子) 

Deep-fried Prawns

(Coated with Salted Egg Yolk Sauce,
Wasabi Sauce or Yuzu Sauce)

海鲜 Seafood

每份可供 3 至 4 人食用。Per portion can serve 3 to 4 people.

图片仅供参考。实际的呈现方式和分量可能会有所不同。
Images are for reference only. Plating and portion may vary.




Signature 招牌菜

- 042 姜葱豆根焖鱼腩
Braised Fish Belly with Dried Beancurd, Ginger and Spring Onions
\$50.00
- 043 双脆炒澳洲带子
Sautéed Australian Scallops with Hong Kong Kai Lan and Bell Pepper
\$48.00
- 044 X.O.冬粉虾煲 *Spicy 辣
Stewed Prawns with Glass Vermicelli in X.O. Sauce
\$38.00
- 045 咸鱼三葱鱼片
Stir-fried Fish Fillet with Onion and Salted Fish
\$34.00
- 046 咕嚕鱼片
Sweet and Sour Fillet of Fish
\$34.00
- 047 虾球时蔬
Sautéed Prawns with Seasonal Vegetables
\$32.00
- 048 桂花蟹肉炒瑶柱
Stir-fried Egg with Crab Meat, Dried Scallop and Glass Vermicelli
\$32.00

049

Per Person 每位
\$24.00

 米酒浸鲈鱼

Sea Perch Poached with
Chinese Rice Wine

- 050 湘湖酸菜鱼片 *Spicy 辣
Poached Fish Fillet with Preserved Vegetables
\$38.00
- 051 蒜香焗澳洲带子茄皇 
Baked Australian Scallop with Eggplant and Garlic
\$38.00



每份可供 3 至 4 人食用。Per portion can serve 3 to 4 people.

图片仅供参考。实际的呈现方式和分量可能会有所不同。
Images are for reference only. Plating and portion may vary.




Signature 招牌菜

肉类 Meat

052

\$48.00

黑椒龙眼爆和牛粒  *Spicy 辣
Stir-fried Wagyu Beef Cubes with
Black Pepper and Longan

052



053

\$38.00

黑松露胡麻酱黑毛猪扒 
Kurobuta Pork Chop with
Black Truffle and
Sesame Sauce

053



054



054

\$28.00

时果咕嚕肉
Sweet and Sour Pork with
Seasonal Fruits

- 055 镇江焗排骨
Baked Pork Ribs with Zheng Jiang Sauce
\$36.00
- 056 极品酱鲜蘑菇炒黑猪肉 *Spicy 辣
Wok-fried Kurobuta Pork with Fresh Mushroom in X.O. Sauce
\$28.00
- 057 蟲草花炒黑猪肉
Stir-fried Kurobuta Pork with Cordyceps Flower
\$28.00
- 058 宫保鸡丁 *Spicy 辣
Sautéed Chicken with Dried Chili, Spring Onion and Cashew Nuts
\$26.00



059 脆皮松露球拼百香果沙沙熏鸭
Sautéed Truffle Mushroom and Smoked Duck Salsa
(Wait time: 30 mins 烹饪时间: 30 分钟)

每位
Per Person
\$22.00



060 冰镇水晶牛肉球
Deep-fried Mozzarella-stuffed Beef Ball with Passion Fruit Sauce
(Wait time: 30 mins 烹饪时间: 30 分钟)

每位
Per Person
\$24.00

每份可供 3 至 4 人食用。Per portion can serve 3 to 4 people.

图片仅供参考。实际的呈现方式和分量可能会有所不同。
Images are for reference only. Plating and portion may vary.

砂煲 Claypot

- 061 家常豆腐海参煲  *Spicy 辣
Home-style Beancurd with Sea Cucumber and Prawns
\$38.00
- 062 鱼香茄子煲 *Spicy 辣
Eggplant with Minced Pork in Spicy Sauce
\$26.00
- 063 咸鱼鸡粒豆腐煲
Braised Diced Chicken with Salted Fish and Beancurd
\$26.00

064

\$28.00

三杯鸡煲 *Spicy 辣
Stewed Chicken with Chinese Wine,
Bell Peppers and Basil

064



065

065


\$28.00

肉松茄子豆腐煲
Beancurd with
Minced Pork and Eggplant



066

\$48.00

虾子葱烧海参煲 
Braised Sea Cucumber
with Spring Onion and
Prawn Roe



066

067

\$28.00

骨汤浸时蔬
Poached Seasonal Vegetables
in Bone Broth

067



068

\$28.00

榄菜干煸四季豆
Stir-fried String Beans
with Minced Pork and
Preserved Vegetables



068

069

\$24.00

姜汁香港芥兰
Stir-fried Hong Kong Kai Lan
with Ginger Juice



069

- 070 蒜茸炒时蔬
Stir-fried Seasonal Vegetables with Minced Garlic
\$24.00
- 071 金银蛋浸苋菜
Poached Chinese Spinach with Assorted Eggs
in Superior Broth
\$26.00
- 072 上汤杞子浸时蔬
Poached Seasonal Vegetables with Wolfberries
in Supreme Stock
\$26.00
- 073 野味双脆  *Spicy 辣
Deep-fried Eggplant with Whitebait Fish
\$28.00

蔬菜 Vegetables

每份可供 3 至 4 人食用。Per portion can serve 3 to 4 people.

图片仅供参考。实际的呈现方式和分量可能会有所不同。
Images are for reference only. Plating and portion may vary.

素食

Vegetarian

- 074 素四川酸辣汤 *Spicy 辣
Vegetarian Sichuan Hot and Sour Soup
\$12.00 per person 每位
- 075 素佛跳墙 
Vegetarian "Buddha Jump Over the Wall"
\$18.00 per person 每位
- 076 七彩素小炒
Stir-fried Fungus and Mushroom
\$24.00
- 077 红烧豆腐
Braised Beancurd in Vegetarian Oyster Sauce
\$24.00
- 078 宫保猴头菇  *Spicy 辣
Deep-fried Monkey Head Mushroom in 'Kung Po' Style
\$26.00
- 079 温公斋煲
Braised Chinese Cabbage with Mushroom, Glass Vermicelli in Fermented Beancurd Sauce
\$28.00
- 080 伴水芹香
Stir-fried Honey Pea, Celery, Lotus Root, Black Fungus and Lily Buds in Yam Basket
\$28.00

除非另有说明，每份可供3至4人食用。

Per portion can serve 3 to 4 people, unless otherwise stated.



Signature 招牌菜

082



082

\$28.00

家乡炒面线

Wok-fried Vermicelli with
Shredded Duck and Shrimp

081



081

Per Person 每位
\$16.00

金汤生虾稻庭面

Inaniwa Udon with
Live Prawn in Superior
Pumpkin Soup

083



083

Per Person 每位
\$40.00

龙虾焖伊面

Braised Lobster
Ee-fu Noodle

面类

Noodles

084 避风塘海鲜炒河粉 *Spicy 辣
Wok-fried Rice Noodle with Seafood
and Almond Flakes
\$32.00

085 干炒牛河
Wok-fried Rice Noodle with Beef
\$30.00

086 围村庆功伊面
Braised Ee-fu Noodle with Preserved Sausage,
Roast Pork, Diced Shrimp and Mushrooms
\$30.00

087 干烧伊面
Braised Ee-fu Noodle
\$24.00

088 大虾煎生面
King Prawn with Crispy Noodle
\$20.00 per person 每位

饭类 *Rice*

089 **X.O. 酱扬州炒饭** *Spicy 辣
X.O. Yangzhou Fried Rice
\$28.00

090 **故乡炒丝苗**
Crab Meat Fried Rice with Egg White
and Dried Scallop
\$30.00

091 **咸鱼鸡粒炒饭**
Salted Fish Fried Rice with Diced Chicken
\$28.00

092

\$32.00

五谷丰收炒饭

Fried Fragrant Brown Rice with
Roast Pork, Diced Shrimp,
Peanuts and Raisins



092



093

093

\$38.00

樱花虾鹅肝海鲜炒饭

Seafood Fried Rice with
Sakura Prawn and Foie Gras



094

094

Per Person 每位
\$18.00

海鲜泡贵妃米

Seafood Poached Rice in Superior Broth
served with Crispy Rice

每份可供 3 至 4 人食用。

Per portion can serve 3 to 4 people.



Signature 招牌菜

甜点 Desserts

- 095 天山雪莲炖燕窝
Double-boiled Bird's Nest with
Snow Lotus Seed
\$48.00



- 096 杨枝雪蛤拼豆沙窝饼 
Chilled Mango Coulis
and Hashima paired with
Red Bean Pancake
\$26.00

- 097 招牌炸冰淇淋
Deep-fried Häagen-Dazs Ice Cream
\$18.00
- 098 香芒布丁杨枝甘露雪糕
Chilled Mango Pudding and
Mango Coulis with Ice Cream
\$18.00
- 099 桃胶香蜜西米露
Honeydew Sago with Peach Collagen
\$18.00
- 100 杨枝甘露
Chilled Purée of Mango, Sago
and Pomelo
\$16.00



- 101 香槟黑天鹅
酥配火龙果冰沙
Deep-fried Yam Dumpling with
Champagne filling paired with
Dragon Fruit Smoothie
(Wait time: 30 mins
烹饪时间: 30 分钟)
\$26.00

- 102 天山雪莲杏仁茶
Snow Lotus Seeds in Almond Cream
\$16.00
- 103 生磨芝麻糊杏仁茶汤丸
Hand-grinded Black Sesame
and Almond Cream with
Glutinous Rice Dumpling
\$13.80
- 104 芦荟香茅冻柠檬雪花
Lime Sorbet with Aloe Vera
and Lemongrass Jelly
\$12.80
- 105 杏仁茶汤圆
Almond Cream with Glutinous
Rice Dumpling
\$12.80



- 106 药膳龟苓膏
Chinese Herbal Jelly served with Honey
\$13.80
- 107 芒果布丁
Chilled Mango Pudding
\$9.80
- 108 生磨芝麻糊
Hand-grinded Black Sesame Cream
\$9.80
- 109 豆沙窝饼
Pan-fried Red Bean Pancake
\$9.90 **3 pieces** 三件



110

酒酿煎堆仔 

三件
3 Pieces
\$12.00

Deep-fried Sesame Ball with
Red Bean and Chocolate
Liqueur Filling

图片仅供参考。实际的呈现方式和分量可能会有所不同。
Images are for reference only. Plating and portion may vary.



新故乡招牌套餐

Xin's Signature Set Menu

\$98.00 per person 每位

Set 套餐 Menus

新故乡招牌

Xin's Signature

\$98.00 per person
Minimum 2 persons to dine

每位 **\$98.00**
最少两位用

故乡三拼 Xin's Platter

故乡茶皇鸭、烧肉、海蜇

Home-style Roast Duck smoked with Tea Leaves, Roast Pork with Mustard Dip,
Chilled Marinated Jellyfish

金汤虫草花海味羹

Braised Pumpkin Soup with Seafood and Cordycep Flowers

蒜香焗三文鱼

Baked Salmon with Garlic

鲜菌扒时蔬

Assorted Mushroom with Seasonal Vegetables

龙虾焖伊面

Braised Lobster Ee-fu Noodle

杨枝甘露雪糕

Chilled Purée of Mango, Sago and Pomelo with Ice Cream

良鹏知己午市

Classic Set Lunch

\$58.00 per person
Minimum 2 persons to dine

每位 **\$58.00**
最少两位用

时日例汤
Soup of the Day

点心三拼
Trilogy of Dim Sum Delicacies

百香果炸虾球
Deep-fried Prawn coated with Passion Fruit Sauce

鱼鳔北菇扒时蔬
Deep-fried Fish Maw with Mushroom and Seasonal Vegetables

干炒菜丝乌冬面
Stir-fried Udon with Vegetables

杨枝甘露雪糕
Chilled Purée of Mango, Sago and Pomelo with Ice Cream

商务午市

Executive Set Lunch

\$78.00 per person
Minimum 2 persons to dine

每位 **\$78.00**
最少两位用

点心两拼 Dim Sum Platter

首创鱼子虾饺皇、海鲜金天鹅

Steamed Prawn Dumpling with Fish Roe,
Deep-fried Yam Dumpling with Chicken and Seafood Filling

海鲜忌廉金瓜羹

Creamy Seafood Pumpkin Soup

蒜香焗三文鱼

Baked Salmon with Garlic

故乡茶皇鸭拼柚子炸虾球

Home-style Roast Duck smoked with Tea Leaves, accompanied with
Deep-fried Prawn coated with Yuzu Sauce

黑椒鸡丝炒乌冬面

Stir-fried Udon with Shredded Chicken in Black Pepper Sauce

蛋白生磨杏仁茶

Almond Cream with Egg White

素食

Vegetarian

\$66.00 per person
Minimum 2 persons to dine

每位 **\$66.00**
最少两位用

素拼盤

Mixed Vegetarian Platter

素佛跳墙

Vegetarian "Buddha Jump Over the Wall"

咕嚕豆腐

Sweet and Sour Beancurd

宫保腰果炒素虾仁

Deep-fried Prawn in 'Kung Po' Style

素五谷丰收炒饭

Fried Fragrant Brown Rice with Mock Meat, Peanuts and Raisins

芦荟香茅冻柠檬雪花

Lime Sorbet with Aloe Vera and Lemongrass Jelly

此素食套餐不含鸡蛋、大蒜和洋葱。

This vegetarian set menu is prepared without eggs, garlic and onion.

金碧辉煌

Opulence

\$198.00 per person
Minimum 2 persons to dine

每位 **\$198.00**
最少两位用

故乡三拼 Xin's Platter

故乡茶皇鸭、烧肉、白松露油三菇

Home-style Roast Duck smoked with Tea Leaves, Roast Pork with Mustard Dip,
Stir-fried Assorted Mushrooms with White Truffle Oil

虫草花花胶骨汤

Double-boiled Cordyceps Flowers with Superior Fish Maw
and Flower Mushroom in Bone Broth

红扣三头鲍鱼

Braised 3-head Abalone

味增焗鲈鱼

Baked Sea Perch with Japanese Miso Sauce

龙虾焖伊面

Braised Lobster Ee-fu Noodle

杏汁燕窝

Bird's Nest in Almond Cream

天伦之乐

Bountiful

\$448.00 for 5 people

五位用 \$448.00

故乡三小碟 Xin's Platter

醉鸡、黄金炸鱼皮、白松露油三菇

Drunken Chicken, Deep-fried Fish Skin coated with Salted Egg Yolk and Stir-fried Assorted Mushrooms with White Truffle Oil

北京片皮鸭

Traditional Peking Duck

白灼生中虾

Poached Live Prawns with 'Hua Tiao' Wine

蟲草花花菇骨汤

Double-boiled Cordyceps Flowers and Flower Mushroom in Bone Broth

X.O.酱带子螺片

Wok-fried Scallop and Sliced Conch in X.O. Sauce

荷叶古法蒸笋壳

Steamed Marble Goby (Soon Hock) with Lotus Leaf

雪里红鸭丝焖米粉

Braised Vermicelli with Shredded Duck and Preserved Vegetables

杨枝甘露

Chilled Purée of Mango, Sago and Pomelo

花开富贵 *Prosperity*

\$788.00 for 10 people

十位用 \$788.00

故乡三拼 Xin's Platter

醉鸡、海蜇、咸蛋鱼皮

Drunken Chicken, Marinated Jellyfish, Deep-fried Fish Skin coated with Salted Egg Yolk Sauce

红烧五宝羹

Braised Shredded Abalone Soup with Fish Maw, Sea Cucumber and Dried Scallop

辣汁虾球西兰花

Sautéed Prawns with Broccoli in Spicy Sauce

油浸笋壳鱼

Deep-fried Marble Goby (Soon Hock) in Superior Soya Sauce

杞子竹笙骨汤浸时蔬

Poached Seasonal Vegetables with Wolfberries and Mushroom in Bone Stock

蒜香一品烧鸡

Deep-fried Crispy Chicken with Minced Garlic

桂花面线

Wok-fried Vermicelli with Shredded Egg and Bean Sprouts

杨枝甘露

Chilled Purée of Mango, Sago and Pomelo

豪华 Jubilee

\$968.00 for 10 people

十位用 \$968.00

故乡茶皇鸭

Home-style Roast Duck smoked with Tea Leaves

蟲草花花菇骨汤

Double-boiled Cordyceps Flowers and Flower Mushroom in Bone Broth

X.O.酱虾球螺片

Stir-fried Prawns with Sliced Conch in X.O. Sauce

蒜香焗三文鱼

Baked Salmon with Garlic

鲍鱼海参扒时蔬

Braised Whole Abalone with Sea Cucumber and Seasonal Vegetables

避风塘烧鸡

Deep-fried Crispy Chicken with Almond Flakes and Dried Shrimp

五谷丰收炒饭

Fried Fragrant Brown Rice with Roast Pork, Shrimp, Peanuts and Raisins

芦荟香茅冻柠檬雪花

Lime Sorbet with Aloe Vera and Lemongrass Jelly

金龙辉宴

Imperial Dragon

\$1,888.00 for 10 people

十位用 \$1,888.00

鱼子酱鹅肝片皮鸡伴龙珠果冰草

Foie Gras and Caviar Roast Chicken, accompanied with Dragon Fruit and Crystalline Ice Plant

浓汤雪蛤蟹肉羹

Braised Hashima with Crab Meat in Superior Thick Soup

鸳鸯虾球

Deep-fried Prawns coated with Salted Egg Yolk Sauce and Wasabi Sauce

蒜香蒸鲈鱼

Steamed Sea Perch with Minced Garlic

故乡茶皇鸭

Home-style Roast Duck smoked with Tea Leaves

五头南非鲍鱼伴北菇

Braised 5-head African Abalone with Mushroom

龙虾焖伊面

Braised Lobster Ee-fu Noodle

招牌炸冰淇淋

Deep-fried Häagen-Dazs Ice Cream



Steamed 蒸点
DIM SUM



111

蟹肉瑶柱灌汤饺



Double-boiled Dumpling Soup with Crab Meat and Dried Scallop

每位
Per Person

\$15.80

112

鲍鱼海鲜饺

Abalone Seafood Dumpling

\$12.80

113

鲜松露带子饺

Truffle Scallop Dumpling

\$12.80

114

鱼子虾饺皇



Shrimp and Fish Roe Har Gow

\$10.80

115

杞子烧卖

Pork Siew Mai with Wolfberries

\$10.80

116

蟹肉瑶柱小龙包

Pork Xiao Long Bao with Crab Meat and Dried Scallop

\$9.80

117

蒜茸蒸排骨

Garlic Spare Ribs

\$9.80 per portion 每份

118

五谷珍珠糯米鸡

Steamed Brown Rice and Glutinous Rice with Chicken and Seafood

\$8.80

119

鲜菌夏果水晶饺 *Vegetarian 素

Crystal Dumpling with Fresh Mushroom and Macadamia Nut

\$7.80



120

黑椒鲜竹凤爪 *Spicy 辣

Chicken Feet with Black Pepper Sauce

每份
Per Portion
\$7.80

121

蜜汁叉烧包

Barbecued Pork Bun

\$8.80

122

流沙包

Custard Bun with Salted Egg Yolk

\$8.80

114



除非另有说明，所有点心仅在午餐期间供应，并以 3 件为单位供应。
All dim sum items are available during lunch only and served in pieces of 3, unless otherwise stated.



Signature 招牌菜

粥品肠粉

CONGEE & RICE ROLLS

123

鱼片粥

Sliced Fish Congee

\$10.80 *per person* 每位

124

皮蛋瘦肉粥

Minced Pork and Century Egg Congee

\$8.80 *per person* 每位

125

手拉香滑叉烧肠

Rice Flour Roll with Barbecued Pork

\$9.80 *per portion* 每份

126

手拉香滑鲜虾肠

Rice Flour Roll with Prawn and Spinach

\$9.80 *per portion* 每份



124



- 127 金沙鲈鱼窝贴
Pan-fried Sea Perch Dumpling
with Fish Skin
\$12.80
- 128 X.O. 酱炒萝卜糕 *Spicy 辣
Stir-fried Radish Cake in X.O. Sauce
\$11.80 *per portion* 每份
- 129 法国果仁叉烧酥 
Baked Barbecued Pork Puff
with Macadamia Nut
\$9.80



- 132 香煎腊味萝卜糕 *Spicy 辣
Pan-fried Radish Cake with
Preserved Meat in Spicy Sauce
\$8.80
- 133 金菇鲜菌春卷仔 *Vegetarian 素
Deep-fried Spring Roll with
Fresh Mushroom
\$8.80
- 134 香煎腐皮卷
Deep-fried Beancurd Roll with Prawn
\$9.80

炸点

Fried

DIM SUM



OPERATING HOURS 营业时间

Lunch: 11:30am - 3:00pm
(Last order: 2:30pm)

Dinner: 5:30pm - 9:30pm
(Last order: 9:00pm)

Closed on Mondays & Tuesdays

上午11点半至下午3点
(最迟下单时间: 下午2点半)


傍晚5点半至晚上9点半
(最迟下单时间: 晚上9点)


星期一和二休息





Scan QR code or visit singaporeatrium.holidayinn.com
for the latest updates and offers from Holiday Inn Singapore Atrium.


欲知更多详情, 请扫描二维码或游览
singaporeatrium.holidayinn.com

 +65 3138 2531

 +65 9114 0281

 xin.sinhi@ihg.com

  @xincuisine

 @holidayinnsgatrium