

Your Royal Thai-Teochew Experience



Simply Yummy!
包翅

國運昌隆順

泰時盛世同安樂

A1. Lobster Salad
with Mixed Fruits
龙虾水果沙律





A2. Deluxe Cold Dish
锦绣拼盘



A3. Thai Mango Salad
泰式芒果沙律



Appetisers 开胃菜

-  A1. Lobster Salad with Mixed Fruits
龙虾水果沙律
- A2. Deluxe Cold Dish
锦绣拼盘
- A3. Thai Mango Salad
泰式芒果沙律
-  A4. Chilled Mango and Shredded Duck Salad
香芒火鸭丝
- A5. Thai Seafood Salad
泰式海鲜沙律
- A6. Cucumber Salad with Garlic
手拍黄瓜



B1. Braised Superior Shark's Fin

with Crab Meat

砂煲蟹肉鮑翅



B7. Braised Superior Fish Maw








with Crab Meat

砂煲蟹肉花膠



Shark's Fin

鮑翅

-  B1. Braised Superior Shark's Fin with Crab Meat
砂煲蟹肉鮑翅
-  B2. Braised Superior Shark's Fin with Chicken
砂煲鸡丝鮑翅
-  B3. Braised Superior Shark's Fin with Crab Meat and Abalone
砂煲蟹肉鮑翅加鮑魚
-  B4. Braised Superior Shark's Fin with Chicken and Abalone
砂煲鸡丝鮑翅加鮑魚
-  B5. Extra-large Superior Shark's Fin with Crab Meat
特大砂煲蟹肉鮑翅
-  B6. Extra-large Superior Shark's Fin with Chicken
特大砂煲鸡丝鮑翅
-  B7. Braised Superior Fish Maw with Crab Meat
砂煲蟹肉花膠

Pictures are for illustration only 图片仅供参考

Prices are subject to 10% Service Charge and prevailing GST 服务费与消费税另计



Chef's Recommendation



Healthier Choice

C5. Abalone Rice
鲍鱼饭






C2. Braised Abalone
with Fish Maw
原粒鲍鱼扣花胶



C6. Braised Chicken
with Abalone
鲍鱼炆鸡



Abalone 鲍鱼

-  C1. Whole Abalone with Special Sauce (Each)
秘汁原粒鲍鱼 (每粒)
- C2. Braised Abalone with Fish Maw
原粒鲍鱼扣花胶
- C3. Braised Abalone with Sea Cucumber
原粒鲍鱼扣婆参
- C4. Braised Whole Abalone with Duck Web
特制原粒鲍鱼扣鸭掌
-  C5. Abalone Rice
鲍鱼饭
- C6. Braised Chicken with Abalone
鲍鱼炆鸡
-  C7. Abalone with Seasonal Vegetables
鲍鱼时蔬

D1. Baked Crab
with Vermicelli
冬粉焗蟹



D2(A). Thai Style
Curry Crab
泰式咖喱螃蟹



D2(B). Creamy Crab
奶黄螃蟹




Live Crab

活蟹

 D1. Baked Crabs with Vermicelli
冬粉焗蟹

D2. Live Crab 活蟹

Methods of Cooking 烹饪法

- | | | | |
|---|------|--|-----|
|  A. Thai Style Curry | 泰式咖喱 | F. Braised with Bee Hoon | 炆米粉 |
|  B. Creamy | 奶黄 | G. Bi Feng Tang | 避风塘 |
| C. Black Pepper | 黑胡椒 |  H. Salted Egg Yolk | 咸蛋黄 |
| D. Chilli | 辣椒 | I. Garlic Steamed | 蒜茸蒸 |
| E. Butter | 牛油 | J. Steamed | 清蒸 |

E1. Baked King Prawns
with Vermicelli
冬粉焗大虾






E2. Thai Style Curry Prawns
泰式咖喱虾



E7. Fried Prawns
in 3 Flavours (Mayonnaise / Orange / Wasabi)
三味虾 (白汁/橙汁/芥末)



Prawn 虾类

- E1. Baked King Prawns with Vermicelli
冬粉焗大虾
-  E2. Thai Style Curry Prawns
泰式咖喱虾
- E3. Thai Style Chilli Prawns
泰式辣椒虾
- E4. Fried Prawns with Pepper and Salt
椒盐虾
-  E5. Fried Prawns with Salted Egg Yolk
蛋黄虾
- E6. Fried Prawns in Bi Feng Tang Sytle
避风塘炒虾
-  E7. Fried Prawns in 3 Flavours (Mayonnaise / Orange / Wasabi)
三味虾 (白汁/橙汁/芥末)
- E8. Fried Butter Prawns
牛油虾
- E9. Fried Prawns with Cereals
麦片虾
- E10. Baked King Prawns with Cheese
芝士焗大虾

F1. Pan-fried Japanese Wagyu Beef
with Mushroom
香煎杏鲍菇日本和牛



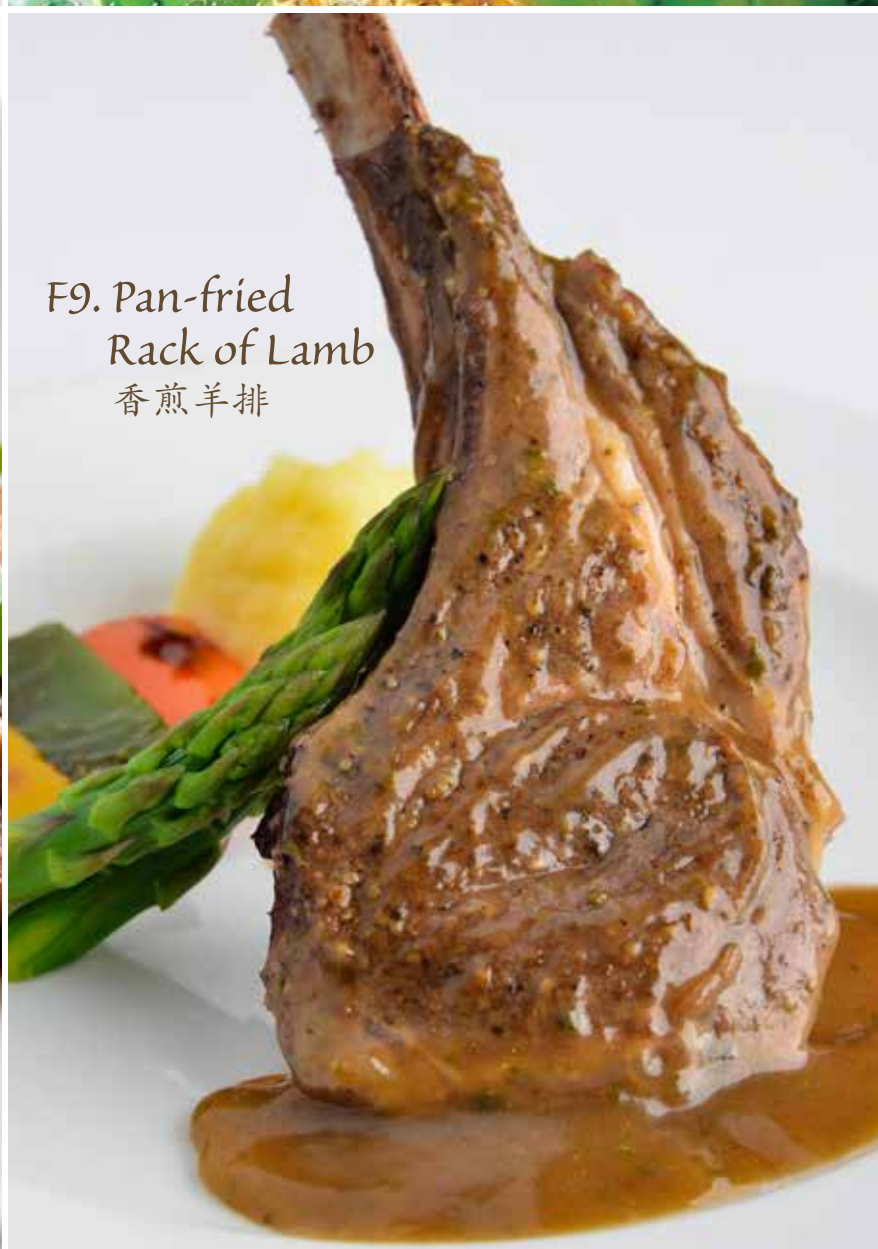
F3. Salt Baked Chicken
Drumsticks
盐焗鸡腿



F6. Fried Deer Meat
with Spring Onion
姜葱炒鹿肉



F9. Pan-fried
Rack of Lamb
香煎羊排



Meat . Poultry

肉类 . 家禽

-  F1. Pan-fried Japanese Wagyu Beef with Mushrooms
香煎杏鲍菇日本和牛
- F2. Fried Deer Meat with Mushrooms
松茸菇炒鹿肉
-  F3. Salt Baked Chicken Drumsticks / Chicken Mid-joint Wings
盐焗鸡腿 / 鸡中翅
- F4. Claypot Chicken Drumsticks / Chicken Mid-joint Wings
砂煲鸡腿 / 鸡中翅
- F5. Seasoned Chicken Wrapped in Pandan Leaves (min. 4 pieces)
班兰鸡 (最少4件)
-  F6. Fried Deer Meat with Spring Onion
姜葱炒鹿肉
- F7. Fried Deer Meat with Black Pepper
黑椒炒鹿肉
-  F8. Fried Deer Meat with Asparagus
芦笋炒鹿肉
-  F9. Pan-fried Rack of Lamb
香煎羊排
- F10. Sweet and Sour Pork
咕嚕肉

G1(F). Hong Kong Steamed Star Grouper
港蒸星班




G7(I). Cheese Baked
Lobster
芝士焗龙虾



G8(J). Herbal Poached
Live Prawns
药膳灼活虾



Live Seafood 活海鮮

-  G1. Star Grouper 星班
- G2. Turbot Fish 多宝鱼
- G3. Green Wrasse 青衣
- G4. Black Grouper 黑班
- G5. Soon Hock 笋壳鱼
- G6. Tiger Grouper 老虎班
- G7. Lobster 龙虾
- G8. Live Prawns 活虾
- G9. Bamboo Clam 竹蚌
- G10. Geoduck 象拔蚌

Methods of Cooking 烹饪法

- | | | | |
|-----------------------------|-----|------------------------|-----|
| A. Steamed | 清蒸 | F. Hong Kong Steamed | 港蒸 |
| B. Garlic Steamed | 蒜茸蒸 | G. Bean Sauce Steamed | 豉汁蒸 |
| C. Deep-fried in Thai Style | 泰式炸 | H. Baked in Thai Style | 泰式焗 |
| D. Chai Poh Steamed | 菜脯蒸 | I. Cheese Baked | 芝士焗 |
| E. Poached | 白灼 | J. Herbal Poached | 药膳灼 |



H1. Baked Thai Style Cod Fish
泰式焗鳕鱼



H3. Fried Toman Fish
with Spring Onion
姜葱炒生鱼



H7. Fried Fish Maws
with Prawns
鱼鳔炒虾



Seafood . Fish Maw

海鲜 . 鱼鳔

-  H1. Baked Thai Style Cod Fish
泰式焗鳕鱼
-  H2. Deep-fried Cod Fish with Creamy Sauce
酥炸蛋丝奶黄鳕鱼
- H3. Fried Toman Fish with Spring Onion
姜葱炒生鱼
- H4. Fried Squid with Salted Egg Yolk
蛋黄炒苏东
-  H5. Braised Fish Maws with Crab Meat
蟹肉炆鱼鳔
- H6. Braised Fish Maws with Sea Cucumber
炆鱼鳔加海参
-  H7. Fried Fish Maws with Prawns
鱼鳔炒虾
- H8. Fried Fish Maws with Crab Meat
鱼鳔炒蟹肉
- H9. Stir-fried Fish Maws
清炒鱼鳔

J3. Sea Cucumber

with Fish Maws
婆参扣花胶



J2. Sea Cucumber

with Lingzhi Mushroom
婆参扒灵芝菇



J7. Baked Duck Web

焗鸭掌



Sea Cucumber . Duck Web

海参 . 鸭掌

-  J1. Sea Cucumber with Prawns
婆参炒大虾
-  J2. Sea Cucumber with Lingzhi Mushrooms
婆参扒灵芝菇
-  J3. Sea Cucumber with Fish Maws
婆参扣花胶
- J4. Braised Duck Web
红炆鸭掌
-  J5. Duck Web with Sea Cucumber
鸭掌扣婆参
- J6. Braised Duck Web with Sea Cucumber
红炆鸭掌加婆参
-  J7. Baked Duck Web
焗鸭掌
- J8. Braised Duck Web with Sea Cucumber
焗鸭掌加婆参



K2. Crispy Beancurd

in Thai Style
泰式豆腐



K4. Braised Beancurd

with Dried Scallops
金银干贝豆腐



L2. Sambal Mixed Vegetables

参峇杂蔬





Beancurd

豆腐

-  K1. Deep-fried Beancurd with Breadcrumbs
脆皮豆腐
- K2. Crispy Beancurd in Thai Style
泰式豆腐
- K3. Braised Beancurd with X.O Sauce
x.o.豆腐
- K4. Braised Beancurd with Dried Scallops
金银干贝豆腐
- K5. Braised Beancurd in Claypot
砂煲豆腐
- K6. Braised Beancurd with Seafood in Claypot
海鲜豆腐煲

Vegetables

蔬菜

-  L1. Chinese Spinach with Lingzhi Mushroom and Sea Cucumber
灵芝菇海参扒菠菜
-  L2. Sambal Mixed Vegetables
参峇杂蔬
- L3. Sambal Kang Kong / Lady Fingers
参峇通心菜 / 羊角豆

L5. Asparagus
with Scallops
芦笋炒带子



L4. Chinese Spinach
with Superior Broth
上汤苋菜



L6. Stir-fried Broccoli
清炒西兰花



Vegetables 蔬菜

- 🍴 L4. Chinese Spinach with Superior Broth
上汤苋菜
- 🍴 L5. Asparagus
 • Fried w Scallops
 • Fried w Prawns
 • Stir-fried
 芦笋
炒带子
炒虾
清炒
- 🍴 L6. Broccoli / Dou Meow
 • Fried w Scallops
 • Fried w Garlic
 • Stir-fried
 西兰花 / 豆苗
炒带子
炒蒜茸
清炒
- 🍴 L7. Hong Kong Kai Lan
 • Fried w Garlic
 • Stir-fried
 香港芥兰
炒蒜茸
清炒
- 🍴 L8. Di Huang Meow
 • Fried w Scallops
 • Fried w Prawns
 • Fried w Garlic
 • Fried w Sambal
 • Stir-fried
 帝皇苗
炒带子
炒虾
炒蒜茸
炒参峇
清炒
- 🍴 L9. Spinach
 • Fried w Prawns
 • Fried w Garlic
 • Stir-fried
 菠菜
炒虾
炒蒜茸
清炒
- 🍴 L10. Mustard Vegetables
 • Fried w Prawns
 • Stir-fried
 芥菜
炒虾
清炒
- 🍴 L11. Baby Kai Lan
 • Fried w Scallops
 • Fried w Prawns
 • Fried w Garlic
 • Stir-fried
 芥兰仔
炒带子
炒虾
炒蒜茸
清炒





M1. Seafood Fried Rice
海鲜炒饭



M6. Braised "Bee Hoon"
with Crab Meat
蟹肉炆米粉



M12. "Man Tao" Bun
Steamed / Deep-fried
馒头
(蒸/炸)

Rice. Noodles. Porridge

饭 · 面 · 粥

-  M1. Seafood Fried Rice
海鲜炒饭
-  M2. Fried Noodle with Seafood
海鲜炒面
- M3. Fried Vermicelli with Seafood
海鲜炒冬粉
- M4. Fried "Mee-suah" with Seafood
海鲜炒面线
- M5. Pineapple Fried Rice
黄梨炒饭
-  M6. Braised "Bee Hoon" with Crab Meat
蟹肉炆米粉
- M7. Fried E-Fu Noodles
干烧伊面
- M8. Fried E-Fu Noodles with Seafood
海鲜福寿伊面
- M9. Lobster Porridge
龙虾粥
- M10. Seafood Porridge
海鲜粥
-  M11. Seafood Baked Rice with Cheese
海鲜芝士焗饭
- M12. "Man Tou" Buns (Steamed / Deep-fried)
馒头 (蒸/炸)
- M13. Steamed White Rice
白饭

N1. Double boiled Bird's Nest with Ginseng
泡参炖燕窝



N6. Mango Pudding
芒果布丁



N9. Yam Paste with Ginkgo Nuts
白果芋泥









N10. Almond Paste with Glutinous Rice Ball
杏仁糊汤圆



Desserts . Drinks

甜品 . 饮料

- | | |
|--|--------|
|  N1. Double Boiled Bird's Nest with Ginseng | 泡参炖燕窝 |
|  N2. Double Boiled Hashima | 冰糖雪蛤 |
|  N3. Sea Coconut with Longan | 海底椰加龙眼 |
|  N4. Original Chinese Herbal Jelly | 原味龟苓膏 |
| N5. Fresh Coconut | 新鲜椰子 |
| N6. Mango Pudding | 芒果布丁 |
| N7. Mangoes | 芒果 |
|  N8. Mixed Fruits | 水果拼盘 |
|  N9. Yam Paste with Ginkgo Nuts | 白果芋泥 |
| N10. Almond Paste with Glutinous Rice Ball | 杏仁糊汤圆 |
| N11. Sweet Almond Paste | 杏仁糊 |
| N12. Fruit Juice | 果汁 |
| N13. Soft Drinks | 汽水 |
| N14. Beer | 啤酒 |
| N15. Stout | 黑啤酒 |
| N16. Tea / Water | 茶/水 |
| N17. Peanut | 花生 |
| N18. Achar | 亚杂 |
| N19. Thai Green Chilli Sauce | 特制青辣椒 |
| N20. Towel | 毛巾 |



Carlsberg Probably the best beer in the world.

Awards

Top 10 Restaurants Award

1996, 1997, 1998, 2000, 2001 & 2002

Lianhe Zaobao, Lianhe Wanbao and Shin Min Daily News

Top Restaurants Award

1997, 1998, 1999, 2000, 2001 & 2009

Wine & Dine Magazine

Singapore's Best Restaurants

2002, 2004

Singapore Tatler

Most Popular Asian Food Restaurant Award

1997, 1998, 2000 & 2001

Radio Corporation of Singapore and Restaurant Association of Singapore

Superbrand Award

2004/2005

Association of Small & Medium Enterprises and Lianhe Zaobao

Golden Brand Award

2006/2007

International Brand Summit

President's Challenge Award

2007

Changkat Changi Secondary

Business Excellence Award

2007

Restaurant Association of Singapore

Gourmet Choice Award

2009

Citibank and The Business Times

Epicurean Star Award

2011

Best Restaurant Concept – Asian

Business Excellence Award – Casual Dining

Restaurant Association of Singapore



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