

A La Carte Takeaway & Delivery Menu

餐前小食 **APPETISER**

鲍汁凤爪

Braised Chicken Feet in Abalone Sauce

自家制豆豉鲮鱼

Crispy Home-made Dace with Black Bean Sauce

黄金炸鱼皮

Deep-Fried Fish Skin Coated with Salted Egg and Satay Sauce

经典萝卜糕

Wok-fried Carrot Cake in XO Sauce

陈醋云耳海蜇头

Marinated Jelly Fish and Black Fungus in Vinegar

清爽腌萝卜

Marinated Chilled Radish with Special Chef Recipe



<u>明炉烧烤</u> BARBEQUED

五彩么么皮烤鸭 Signature Crispy Peking Duck

挂炉烧米鸭 (Half) OR (Whole)

Traditional Oven Roasted Duck

<u>鱼翅&炖汤</u> Shark Fin & Double-Boiled Soup

经典石锅鱼翅 (A) 中鲍翅 (B) 芽枧翅 (75g) Classic Superior Shark's Fin in Supreme Broth Accompanied with Crispy Spring Roll

鲨鱼骨竹笙花胶汤

Double-boiled Shark's Cartilage with Bamboo Pith and Dried Conpoy Soup

时日炖靓汤 Classic Daily Double-boiled Soup



珍馐百味鲍鱼 **ABALONE, SEA TREASURE**

每只 Each

蚝皇原只澳洲10头干鲍

Braised 10-Head Australian Abalone in Supreme Oyster Sauce

蚝皇原只墨西哥2头鲍鱼

Braised 2-Head Mexican Abalone in Supreme Oyster Sauce

蚝皇原只南非4头鲍鱼

Braised 4-head South African Abalone in Supreme Oyster Sauce

每份Per Serving

蚝皇原幅16头花胶扒 (5-6位用)

Braised 16-head Deluxe Fish Maw in Supreme **Oyster Sauce**

蚝皇海参扣鹅掌 (四位用)

Braised Sea Cucumber with Goose Web in Supreme Oyster Sauce

(四位用)

葱烧墨西哥海参

Braised Mexican Sea Cucumber with Scallion



特色冶味小菜推荐 **CLASSIC SELECTION**

法式蒜片牛仔粒 French Style Wok-fried Diced Beef with Garlic Flakes

日式煎黑豚肉猪扒 Pan-seared Kurobuta Pork with Japanese Sauce

传统咕鲁肉 Traditional Sweet and Sour Pork

大漠风沙卤大肠 Crispy Marinated Pork Intestine with Salt and Pepper

砂锅生煏野生巴丁鱼 Wok-Fried Patin Fish with Spring Onion

生死恋蒸野生巴丁鱼 Steamed Patin Fish with Superior Soya Sauce



<u>精美小菜</u> SEAFOOD

米网西施黄耳炒带子 Stir-fried Scallop with Yellow Fungus and Egg White

XO酱露笋炒带子 Stir-fried Scallop with Asparagus in XO Chilli Sauce

酱爆虾球 Deep-fried Prawns in Laksa-infused Dressings

辣子火爆大虾 (4只) Deep-fried King Prawns with Hot Chili

开心果焗比目鱼 Baked Flounder Fish Fillet with Honey Sauce



肉类、豆腐类 **MEAT, TOFU**

每位 Per Person

滋味骨

Baked Spare Ribs with Garlic Sauce and Fermented Beancurd Sauce

无锡日本黑豚肉

Braised Kurobuta Pork in Chinese Wine

海盐青柠煎日本和牛粒

Zesty Pan-seared Japanese Wagyu Beef Cubes with Sea Salt and Lime

麻辣肥牛粒

Pan-seared Beef Cubes with "Sze Chuan" Spicy Sauce

秘制密椒排骨

Grilled Pork Ribs in Special Honey Pepper Sauce

老干妈脆瓜炒黑豚肉

Wok-fried Kurobuta Pork with Cucumber

野菌扒自制豆腐

Braised Homemade Tofu with Wild Mushroom in Brown Sauce

沙煲大白菜腩肉豆腐

Poached Tofu and Pork Belly with Cabbage

冬粉珍菌豆腐

Braised Tofu and Wild Mushroom with Vermicelli

例 REGULAR (300G)

6 Raffles Boulevard, #03-128A/B, Marina Square, Singapore 039594 +65 6250 4826 Website: www.kaigarden.com.sg







<u>田园青蔬</u> VEGETABLE

例 REGULAR

原汤野菌鱼腐浸菜苗 Poached Vegetable Shoot with Wild Fungus in Original Broth

玉液浸菜苗 Poached Vegetable Shoot in Porridge Stock

方鱼炒香港芥兰 Sautéed Hong Kong Kai Lan with Dried Fish

清炒奶白菜 Sautéed Baby White Cabbage

野菌银杏炒芦笋 Stir-fried Asparagus and Gingko Nut and Wild Fungus



特別粉面呈獻 **NOODLE, RICE**

例 REGULAR

桂花干贝蟹肉炒米粉

Wok-fried Vermicelli with Crab Meat and Egg topped with Dried Scallop

龙虾汤海鲜稻庭面

Poached Inada Noodle with Seafood Served with Lobster Soup

赛螃蟹焖米粉

Braised Vermicelli Topped with Simmered Fish and Dried Scallop

黑松露海鮮天使面

Stir-Fried Angel Hair Pasta with Seafood in Black Truffle Sauce

三菇焖伊府面

Braised Ee-fu Noodle with Assorted Mushrooms

瑶柱蟹肉蛋白炒饭

Crab Meat Fried Rice with Dried Scallop and Egg White

嘉苑一品炒饭

Kai Garden Signature Fried Rice

即煲腊味饭

Traditional Claypot Rice with Cured Meat

每位Per Person (Min 4person)

Call +65 6250 4826 to place orders

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