
玺承古韵千年意
园聚佳肴四海香
玺园
Regal Garden

一粥一饭，皆是生活；
一味一心，皆是情怀。

美食，不只是满足味蕾的一餐，更是一份关于记忆、温度与人情的故事。

厨房里的烟火，看似平凡，却承载着许多珍贵的时光。一道菜，从选材、刀工，到火候、调味，每一个步骤都凝聚着厨师的心意。真正令人难忘的味道，不在于调味有多复杂，而在于食材本身的鲜美，以及对传统烹饪的尊重。

我们从传统菜式中寻找灵感，也不断尝试新的搭配与做法，让熟悉的味道拥有新的表达。无论是一道家常小菜，还是一道宴席佳肴，每一盘端上桌的菜，都希望能够唤起人们记忆中的那份温暖。







金园

Regal Garden

餐前小食 Appetizers



A6 酥炸自制虾枣
Deep Fried Crispy
Homemade Prawn Ball

A5 潮州式猪肉冻
Teochew Style Chilled Pork Meat



玺园
Regal Garden



A2 香酥芝麻牛蒡
Deep Fried Burdock with Sesame

A7 枸杞花雕冻虾
Chilled Prawn Marinated with
Hua Diao Wine and Wolftberry



辣椒 Spicy

厨师推介
Chef Recommendation

No Service Charge (Not included VIP Room) & NO GST
所有价格无需另加服务费(除了贵宾室)和消费税

所有图片仅供参考。Pictures are for reference only.

餐前小食 Appetizers

Regal Garden

A1. 盐烧黑金豆腐 Salt Grilled Black Gold Tofu	$8	$12	$16
A2. 香酥芝麻牛蒡 Deep Fried Burdock with Sesame	$8	$12	$16
A3. 海蜇拌黄瓜条 Chilled Jellyfish with Cucumber Strips	$12	$18	$24
A4. 八爪鱼拌芝麻 Octopus with Sesame	$12	$18	$24
A5. 潮州式猪肉冻 Teochew Style Chilled Pork Meat	$14	$21	$28
A6. 酥炸自制虾枣 Deep Fried Crispy Homemade Prawn Ball	$14	$21	$28
A7. 枸杞花雕冻虾 Chilled Prawn Marinated with Hua Diao Wine and Wolftberry	$16	$24	$32
A8. 潮州式冷冻蟹 Teochew Cold Crab	时价 Seasonal Price		



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汤·羹 鲍翅 Soup • Thick Soup • Shark Fin



S4 蟹肉烩鱼鳔羹
Fish Maw Soup with Crab Meat

S1. 蟹肉盅仔翅 Crab Meat Shark's Fin Soup	$8.80 (每位 per pax)	
S2. 鲜虾浓虾汤 Fresh Prawn with Rich Prawn Soup	$8.80 (每位 per pax)	
S3. 鱼腐鱼骨汤 Fish Curd with Fish Bone Soup	$8.80 (每位 per pax)	
S4. 蟹肉烩鱼鳔羹 Fish Maw Soup with Crab Meat	$40	$60 $80

S3 鱼腐鱼骨汤
Fish Curd with Fish Bone Soup

S1 蟹肉盅仔翅
Crab Meat Shark's Fin Soup



S2 鲜虾浓虾汤
Fresh Prawn with Rich Prawn Soup

皇园 Regal Garden

辣椒 Spicy

厨师推介 Chef Recommendation

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汤·羹 鲍翅

Soup • Thick Soup • Shark Fin

S5. 酸汤烩鱼鳔羹 Braised Fish Maw with Sour Soup	$40	$60	$80
S6. 蟹皇海鲜羹 Seafood Thick Soup with Crab Roe	$40	$60	$80
S7. 翡翠海鲜羹 Seafood with Jade Green Vegetables Thick Soup	$40	$60	$80
S8. 干贝蟹肉鱼翅 Crab Meat Shark's Fin Soup with Dry Scallop	$60	$90	$120



S6 蟹皇海鲜羹
Seafood Thick Soup with Crab Roe



S7 翡翠海鲜羹
Seafood Thick Soup with Jade Green Vegetables



S5 酸汤烩鱼鳔羹
Braised Fish Maw with Sour Soup

辣椒 Spicy

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皇园
Regal Garden

汤·羹 鲍翅 Soup • Thick Soup • Shark Fin

皇园 Regal Garden

S9.	茉莉花黑鸡汤 Jasmine with Black Chicken Soup	$12.80 (每位 per pax)
S10.	竹笙羊肚菌汤 Bamboo Fungus with Morel Mushroom Soup	$12.80 (每位 per pax)
S11.	酸汤青椒鲍翅 Braised Shark's Fin with Green Pepper Sour Soup	$48 (每位 per pax)
S12.	黄焖汤烩鲍翅 Braised Shark's Fin with Special Thick Soup	$48 (每位 per pax)
S13.	蟹皇浓汤鲍翅 Braised Shark's Fin with Crab Roe	$48 (每位 per pax)
S14.	迷你佛跳墙 Mini Buddha Jumps Over the Wall	$68 (每位 per pax)



辣椒 Spicy

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FF8 香辣咸菜蒸
Steamed with Spicy Salted Vegetable

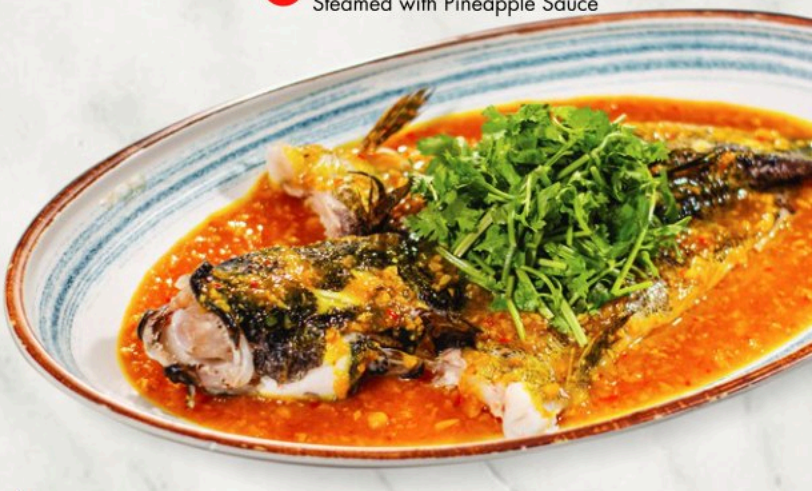
鱼类 Fish

F1. 红班鱼 Red Grouper $9/100g
F2. 顺壳鱼 Marble Goby $9/100g
F3. 斗鲳鱼 Pomfret $12/100g

烹饪方法 Cooking Methods:

FF1. 潮州蒸 Teochew Style Steamed
FF2. 港式蒸 Hong Kong Style Steamed
FF3. 菜脯蒸 Steamed with Preserved Radish
FF4. 豆酱蒸 Steamed with Bean Paste
FF5. 芹香蒸 Steamed with Celery Sauce
FF6. 剁椒蒸 Steamed with Chopped Chili
FF7. 凤梨酱蒸 Steamed with Pineapple Sauce

FF7 凤梨酱蒸
Steamed with Pineapple Sauce



FF8. 香辣咸菜蒸 Steamed with Spicy Salted Vegetable
FF9. 桔仔蒜茸蒸 Steamed with Lime & Minced Garlic
FF10. 油浸(炸) Oil Poached
FF11. 糖醋(炸) Deep Fried with Sweet & Sour Sauce
FF12. 姜丝蚝油(炸) Deep Fried with Shredded Ginger & Oyster Sauce

FF6 剁椒蒸
Steamed with Chopped Chili



FF5 芹香蒸
Steamed with Celery Sauce



FF12 姜丝蚝油 (炸)
Deep Fried with Shredded Ginger & Oyster Sauce



辣椒 Spicy
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鱼类 Fish

F4. 金汤酸菜鱼片 Sliced Fish with Pickled Mustard Green in Golden Soup	$20	$30	$40
F5. 香辣咸菜鱼片 Sliced Fish with Spicy Salted Vegetable	$20	$30	$40
F6. 咖喱亚参鱼片 Curry Asam Sliced Fish	$20	$30	$40
F7. 咖喱亚参顺壳煲 Curry Asam Marble Goby Fillet	$55 (600g each)		



F4 金汤酸菜鱼片
Sliced Fish with Pickled Mustard Green in Golden Soup

F7 咖喱亚参顺壳煲
Curry Asam Marble Goby Fillet

辣椒 Spicy

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鱼类 Fish



F11 芹香酱煎鳕鱼
Pan Fried Cod Fish with Celery Sauce

F8. 凤梨酱蒸鳕鱼
Steamed Cod Fish with Pineapple Sauce
$13.80 (每位 per pax)

F9. 剁椒酱蒸鳕鱼
Steamed Cod Fish with Chopped Chili Sauce
$13.80 (每位 per pax)

F10. 烧汁酱煎鳕鱼
Pan Fried Cod Fish with Teriyaki Sauce
$13.80 (每位 per pax)

F11. 芹香酱煎鳕鱼
Pan Fried Cod Fish with Celery Sauce
$13.80 (每位 per pax)

宝园
Regal Garden

F10 烧汁酱煎鳕鱼
Pan Fried Cod Fish with Teriyaki Sauce



辣椒 Spicy

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虾类 PRAWN

Regal Garden



P4 七味椒盐虾
Seven Spices Salt & Pepper Prawns

P3 白胡椒虾
White Pepper Prawns



P1.	白灼虾 Boiled Prawns	$25	$38	$50
P2.	干煎虾碌 Pan Fried Prawns	$25	$38	$50
P3.	白胡椒虾 White Pepper Prawns	$25	$38	$50
P4.	七味椒盐虾 Seven Spices Salt & Pepper Prawns	$25	$38	$50

P1 白灼虾
Boiled Prawns



辣椒 Spicy

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虾类 PRAWN

Regal Garden

P5.	砂锅药材醉虾 Herbal Drunken Prawns in Claypot	$25	$38	$50
P6.	咸蛋虾球 Salted Egg Shelled Prawn	$28	$42	$56
P7.	糖醋虾球 Sweet & Sour Shelled Prawn	$28	$42	$56
P8.	茉莉花炒虾球 Stir Fired Shelled Prawn with Jasmine Flower	$28	$42	$56
P9.	脆米沙律虾球 Crispy Rice & Shelled Prawn Salad	$28	$42	$56

P8 茉莉花炒虾球
Stir Fired Shelled Prawn with Jasmine Flower



P9 脆米沙律虾球
Crispy Rice & Shelled Prawn Salad



P5 砂锅药材醉虾
Herbal Drunken Prawns in Claypot



辣椒 Spicy

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海鲜海味 SEAFOOD • PREMIUM SEAFOOD



H1 干烧煎带子皇
Dry Braised Scallop

Regal Garden

H1. 干烧煎带子皇 Dry Braised Scallop	$8.80 (每位 per pax)		
H2. 锅烧煎酿鱼鳔 Wok Fried Fish Maw Stuffed with Prawn Paste	$20 (3pcs)	$39 (6pcs)	$63 (10pcs)
H3. 带子炒西兰花 Stir Fried Broccoli with Scallop	$34	$52	$70
H4. 蜜汁雪梨炸海参 Deep Fried Sea Cucumber with Honey Sauce & Snow Pear	$34	$52	$70

H4 蜜汁雪梨炸海参
Deep Fried Sea Cucumber with Honey Sauce & Snow Pear



H2 锅烧煎酿鱼鳔
Wok Fried Fish Maw Stuffed with Prawn Paste



辣椒 Spicy

厨师推介
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海鲜海味 Seafood • Premium Seafood

Regal Garden

H5. 黄焖海参鱼鳔 Braised Sea Cucumber & Fish Maw with Special Thick Soup	$36	$54	$72
H6. 一品鲍鱼海味煲 Braised Abalone with Seafood in Claypot	$48	$72	$96
H7. 辣椒螃蟹 Chili Crab	时价 Seasonal Price		
H8. 白胡椒蟹 White Pepper Crab	时价 Seasonal Price		
H9. 花雕蛋白蒸蟹 Steamed Crab with Hua Diao Wine & Egg White	时价 Seasonal Price		



H6 一品鲍鱼海味煲
Braised Abalone with Seafood in Claypot

H9 花雕蛋白蒸蟹
Steamed Crab with Hua Diao Wine & Egg White

辣椒 Spicy

厨师推介
Chef Recommendation

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精美肉类 Meat & Poultry



宝园 Regal Garden

一天前预定 Order in 1 days advance

M1. 乳猪 $298 (一只 whole)
Suckling Pig



M2 火蒜爆牛油鸡
Garlic Butter Chicken

M2. 火蒜爆牛油鸡 Garlic Butter Chicken	$16	$30	$44
M3. 咕噜糖醋鸡球 Sweet & Sour Sliced Chicken	$16	$30	$44
M4. 陈皮猪扒 Tangerine Peel Infused Pork Chop	$16	$30	$44
M5. 椒盐猪扒 Salt & Pepper Pork Chop	$16	$30	$44
M6. 糖醋猪扒 Sweet & Sour Pork Chop	$16	$30	$44

M4 陈皮猪扒
Tangerine Peel Infused Pork Chop



辣椒 Spicy

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M8 青葱姜茸蒸甘榜鸡
Steamed Kampong Chicken with Spring Onion & Minced Ginger

金园 Regal Garden

精美肉类 Meat & Poultry

M7.	砂煲芋香排骨 Braised Pork Ribs with Yam in Claypot	$16	$30 $44
M8.	青葱姜茸蒸甘榜鸡 Steamed Kampong Chicken with Spring Onion & Minced Ginger	$28 (半只 half)	$56 (一只 whole)
M9.	普宁豆酱蒸甘榜鸡 Steamed Kampong Chicken with Puning Bean Sauce	$28 (半只 half)	$56 (一只 whole)
M10.	老火汤白切甘榜鸡 Steamed Kampong Chicken with Premium Soup *(Superior Soup, Chinese Cabbage, Hoshimeji Mushroom & Black Fungus)*	$28 (半只 half)	$56 (一只 whole)

M9 普宁豆酱蒸甘榜鸡
Steamed Kampong Chicken with Puning Bean Sauce



M10 老火汤白切甘榜鸡
Steamed Kampong Chicken with Premium Soup



辣椒 Spicy

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精美肉类 Meat & Poultry



M15 京烤一支骨
Beijing Style Braised Spare Rib

M14 椒盐一支骨
Pepper & Salt Spare Rib



Regal Garden

M11. 香酥鸭 Crispy Duck	$28 (半只 half)	$56 (一只 whole)
M12. 海参扒鸭 Braised Duck with Sea Cucumber	$32 (半只 half)	$64 (一只 whole)
M13. 佛钵腰果鸡丁 Yam Basket with Chicken Cube & Cashew Nuts	$42	
M14. 椒盐一支骨 Pepper & Salt Spare Rib	$9.80 (每位 per pax)	
M15. 京烤一支骨 Beijing Style Braised Spare Rib	$9.80 (每位 per pax)	



M11 香酥鸭
Crispy Duck

M13 佛钵腰果鸡丁
Yam Basket with Chicken Cube & Cashew Nuts



辣椒 Spicy

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E2 苦瓜煎蛋
Pan Fried Bitter Gourd Omelette

金园
Regal Garden

蛋类 Omelette

E1. 菜脯煎蛋 Pan Fried Preserved Radish Omelette	$12	$18	$24
E2. 苦瓜煎蛋 Pan Fried Bitter Gourd Omelette	$12	$18	$24
E3. 虾粒煎蛋 Pan Fried Prawn Cubes Omelette	$12	$18	$24
E4. 啦啦煎蛋 Pan Fried Clams Omelette	$12	$18	$24
E5. 马尼菜煎蛋 Pan Fried Sweet Leaf Omelette	$12	$18	$24



E8 豉汁带子蒸豆腐
Steamed Tofu with Scallop & Black Bean Sauce

豆腐类 Tofu

E6. 松菇扒炭豆腐 Braised Bamboo Charcoal Tofu with Hoshimeji Mushroom	$20	$30	$40
E7. 海鲜豆腐煲 Braised Tofu with Seafood	$20	$30	$40
E8. 豉汁带子蒸豆腐 Steamed Tofu with Scallop & Black Bean Sauce	$20	$30	$40



E6 松菇扒炭豆腐
Braised Bamboo Charcoal Tofu with Hoshimeji Mushroom

辣椒 Spicy
厨师推介
Chef Recommendation

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菜类 VEGETABLES

Regal Garden

V6 鸡蛋焖炒马尼菜
Stir Fried Sweet Leaf with Egg



V5 虫草花青龙菜
Stir Fried Cordyceps Flower with Royale Chives



V1.	蟹皇扒西兰花 Broccoli with Crab Roe Sauce	$16	$25	$32
V2.	蒜茸炒西兰花 Stir Fried Broccoli with Minced Garlic	$16	$25	$32
V3.	姜汁酒炒芥兰 Stir Fried Kai Lan with Ginger & Rice Wine	$16	$25	$32
V4.	爆炒铁脯芥兰 Stir Fried Kai Lan with Dried Sole Fish	$16	$25	$32
V5.	虫草花青龙菜 Stir Fried Cordyceps Flower with Royale Chives	$16	$25	$32
V6.	鸡蛋焖炒马尼菜 Stir Fried Sweet Leaf with Egg	$16	$25	$32
V7.	姜丝腐乳油麦菜 Stir Fried Romaine Lettuce with Fermented Bean Curd & Shredded Ginger	$16	$25	$32
V8.	虾酱爆炒油麦菜 Stir Fried Romaine Lettuce with Prawn Paste	$16	$25	$32

V8 虾酱爆炒油麦菜
Stir Fried Romaine Lettuce with Prawn Paste



V1 蟹皇扒西兰花
Broccoli with Crab Roe Sauce



辣椒 Spicy

厨师推介
Chef Recommendation

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CC5 斗鲳鱼潮州粥
Pomfre Teochew Porridge

泡饭 Poached Rice

Regal Garden

粥底 Porridge Base:

C1. 金汤泡饭 Pouched Rice with Golden Superior Soup
C2. 潮州粥 Teochew Porridge

主料 Main Dish:

CC1. 羊肚菌 Morel Mushroom	$20	$30	$40
CC2. 鱼片 Fish Slices	$28	$42	$56
CC3. 海鲜 Seafood	$28	$42	$56
CC4. 螃蟹 Crab	时价 Seasonal Price		
CC5. 斗鲳鱼 Pomfret	时价 Seasonal Price		

配料 Side Dish:

CCC1. 野菌 Wild Mushroom	$8	$12	$16
CCC2. 啦啦 Clams	$8	$12	$16
CCC3. 鸡球 Sliced Chicken	$10	$15	$20
CCC4. 虾球 Shelled Prawn	$16	$24	$32
CCC5. 带子 Scallop	$18	$27	$36

如何点餐 HOW TO ORDER

步骤 STEP 1
选择一种粥底
Choose 1 Porridge Base

步骤 STEP 2
选择主料
(可选一或两样以上)
Choose Main Dish
(1or 2 dishes above)

步骤 STEP 3
选择配料
Choose Side Dish



CC4 螃蟹金汤泡饭
Crab Pouched Rice with Golden Superior Soup

辣椒 Spicy
厨师推介 Chef Recommendation

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面类 Noodle



NR3 炸酱五色拉面
Five Colour Ramen with Zhajiang Sauce



NR1 潮州菜脯粿条
Teochew Style Fried Kway Teow with Preserved Radish

NR1.	潮州菜脯粿条 Teochew Style Fried Kway Teow with Preserved Radish	$16	$24	$32
NR2.	锅烧珍菌伊面 Wok Fried Yee Mee with Assorted Mushroom	$16	$24	$32
NR3.	炸酱五色拉面 Five Colour Ramen with Zhajiang Sauce	$16	$24	$32
NR4.	马尼菜干炒面 Stir Fried Noodle with Sweet Leaf	$16	$24	$32
NR5.	鲜虾焖粗米粉 Braised Thick Bee Hoon with Fresh Prawn	$20	$30	$40
NR6.	鱼片粗米鱼汤 Sliced Fish Soup with Thick Bee Hoon	$20	$30	$40
NR7.	海鲜干炒面线 Stir Fried Vermicelli with Seafood	$20	$30	$40
NR8.	海鲜滑蛋鸳鸯河 Stir Fried & Deep Fried Hor Fun with Egg Sauce & Seafood	$20	$30	$40



NR4 马尼菜干炒面
Stir Fried Noodle with Sweet Leaf



NR5 鲜虾焖粗米粉
Braised Thick Bee Hoon with Fresh Prawn



NR7 海鲜干炒面线
Stir Fried Vermicelli with Seafood

辣椒 Spicy

厨师推介
Chef Recommendation

No Service Charge (Not included VIP Room) & NO GST
所有价格无需另加服务费(除了贵宾室)和消费税

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皇园
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饭类 Rice



NR9 砂煲猪油渣捞饭
Pork Lard with Rice in Claypot

NR9. 砂煲猪油渣捞饭
Pork Lard with Rice in Claypot
$16 $24 $32

NR10. 腊肠鸡粒炒饭
Fried Rice with Chinese Sausage & Chicken Cube
$16 $24 $32

NR11. 极品虾粒炒饭
Prawn Cube Fried Rice with Premium Special Sauce
$16 $24 $32

NR12. 蟹肉苋菜炒饭
Crab Meat Fried Rice with Chinese Spinach
$22 $33 $44

NR13. 石锅鲍鱼烩饭
Braised Abalone Rice in Hot Stone Pot
$20 (每位 per pax)

NR14. 白饭
White Rice
$1.50 (每位 per pax)

NR15. 馒头(蒸/炸)
Plain Man Tou (Steamed/Deep Fried)
$5.80 (4粒 4pcs)

NR16. 白粥
Plain Porridge
$10 $15 $20

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NR13 石锅鲍鱼烩饭
Braised Abalone Rice in Hot Stone Pot



NR12 蟹肉苋菜炒饭
Crab Meat Fried Rice with Chinese Spinach



辣椒 Spicy
厨师推介 Chef Recommendation

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甜品 DESSERTS



D1 鸳鸯芝麻软糕
Yuan Yang Sesame Glutinous Rice Cake

厨师推介 D1. 鸳鸯芝麻软糕 Yuan Yang Sesame Glutinous Rice Cake
$8.80 (4pcs) $17.60 (8pcs) $26.40 (12pcs)

D2. 相思双皮奶 Deep Fried Double Skin Milk
$8.80 (4pcs) $17.60 (8pcs) $26.40 (12pcs)



D3. 慕斯酸奶兔 Yogurt Mousse Bunny
$8.80 (3pcs) $17.60 (6pcs) $26.40 (10pcs)

D4. 山楂洛神花冻 Roselle with Hawthorne Jelly
$8.80 (3pcs) $17.60 (6pcs) $26.40 (10pcs)

厨师推介 D5. 豆沙窝饼 $16 (10pcs)
Red Bean Paste Pancake

厨师推介 D6. 金瓜福果芋泥 $4.80 (每位 per pax)
Mashed Taro with Gingko and Pumpkin

D7. 桂花燕窝白玉露 $26.80 (每位 per pax)
Boiled Bird Nest with Osmanthus & Winter Melon Syrup

D3 慕斯酸奶兔
Yogurt Mousse Bunny



D2 相思双皮奶
Deep Fried Double Skin Milk

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厨师推介
Chef Recommendation

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甜品 DESSERTS



D7 桂花燕窝白玉露
Boiled Bird Nest with Osmanthus & Winter Melon Syrup



D4 山楂洛神花冻
Roselle with Hawthorne Jelly

金园
Regal Garden



D6 金瓜福果芋泥
Mashed Taro with Gingko and Pumpkin

D5 豆沙窝饼
Red Bean Paste Pancake



厨师推介
Chef Recommendation

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中国茶 Chinese Tea

W1.	龙井茶 Longjing Tea	$3.00 (每位 per pax)
W2.	菊普 Pu Er & Chrysanthemum Tea	$3.00 (每位 per pax)
W3.	铁观音 Tie Kuan Yin Tea	$3.00 (每位 per pax)
W4.	普洱茶 Pu Er Tea	$2.50 (每位 per pax)
W5.	香片 Jasmine Tea	$2.50 (每位 per pax)
W6.	菊花 Chrysanthemum Tea	$2.50 (每位 per pax)





W7 百香蜂蜜柠檬 (冷/热)
Passion Fruit Honey Lemon (Cold/Hot)

W9 清凉黄瓜水梨 (冷/热)
Cucumber with Pear Juice (Cold/Hot)

W10 山楂洛神花水 (冷/热)
Roselle with Hawthorne Juice (Cold/Hot)

自制饮料 Home-Brewed Beverages

W7.	百香蜂蜜柠檬(冷/热) Passion Fruit Honey Lemon (Cold/Hot)	$6.00 (每位 per pax)
W8.	龙眼白玉瓜露(冷/热) Longan with Winter Melon Juice (Cold/Hot)	$5.00 (每位 per pax)
W9.	清凉黄瓜水梨(冷/热) Cucumber with Pear Juice (Cold/Hot)	$5.00 (每位 per pax)
W10.	山楂洛神花水(冷/热) Roselle with Hawthorne Juice (Cold/Hot)	$4.00 (每位 per pax)
W11.	可口可乐 Cake	$2.50 (每位 per pax)
W12.	雪碧 Sprite	$2.50 (每位 per pax)
W13.	100 Plus	$2.50 (每位 per pax)
W14.	白开水(冷/热) Plain Water (Cold/Hot)	$1.50 (每位 per pax)

厨师推介
Chef Recommendation

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金囿

Regal Garden

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