



# 菜谱

秀才

THE SCHOLAR  
CHINESE RESTAURANT

# 明火烧烤

## BARBECUE AND ROAST

驰名中外北京片皮鸭

Peking Duck

\$38 half \$68 whole

- Crispy Skin served with Spring Onion and Pancake

- Second Course preparation for Duck Meat

任选北京鸭二道烹调法

Choice of Cooking Method for Duck Meat  
Please select one:

二道鸭件

a. Chopped Duck Meat

柱喉姜葱爆鸭件

b. Stir-fry Duck Meat with Ginger and Spring Onion

菜片包鸭蓉

c. Pan-fried Minced Duck served with Lettuce Wrap

鸭丝伊面

d. Stewed Ee-Fu Noodles with Shredded Duck

雪菜鸭丝焖米粉

e. Stewed Bee Hoon with Shredded Duck and Pickled Cabbage

乳猪全体

Whole Barbecued Suckling Pig

\$308 per order\*

风味酱脆皮猪手

Crispy Fried Pig Trotter with Fragrant Sauce

\$48 per order

烧烤药材鸭

Herbal Roast Duck

	small	half	whole
Herbal Roast Duck	\$18	\$28	\$52
Soy Sauce Chicken	\$12	\$18	\$36

豉油鸡

Soy Sauce Chicken

	small	medium	large
Twin Barbecue Meat Combination	\$22	\$33	\$44
Honey Glazed Pork	\$14	\$21	\$28
Crispy Roast Pork Cubes	\$16	\$24	\$32

烧味双拼

Twin Barbecue Meat Combination

	small	medium	large
Twin Barbecue Meat Combination	\$22	\$33	\$44
Honey Glazed Pork	\$14	\$21	\$28
Crispy Roast Pork Cubes	\$16	\$24	\$32

蜜汁脆叉烧

Honey Glazed Pork

	small	medium	large
Honey Glazed Pork	\$14	\$21	\$28
Crispy Roast Pork Cubes	\$16	\$24	\$32

脆皮方块烧肉

Crispy Roast Pork Cubes

	small	medium	large
Crispy Roast Pork Cubes	\$16	\$24	\$32

Peking Duck

\*One day advance order is required.



Tempura Eggplant  
with Chicken Floss

## COLD CUTS AND APPETISER

## 冷开 盘味 小品

黑松露酱酥炸生蚝 冰菜沙律	Crispy Breaded Oyster with Iceplant Salad and Truffle Dressing	\$16 per person		
酥炸黄金虾饼	Crispy Golden Seafood Pancake	\$24 per order		
醉鸡卷	Chilled Drunken Chicken Roll	small	medium	large
		\$14	\$21	\$28
香罗蜜炸带子	Fried Chempedak stuffed with Scallops	\$18	\$27	\$36
肉松炸茄子	Tempura Eggplant with Chicken Floss	\$14	\$21	\$28
蹄香炸虾枣	Prawn Ngoh Hiang	\$14	\$21	\$28
冰梅海蜇	Marinated Jellyfish with Plum Sauce	\$14	\$21	\$28
罗惹苏东仔	Crispy Baby Squid in Homemade Rojak Sauce	\$16	\$24	\$32



*Hokkien Fish Maw Soup*

# 汤 SOUP

## 羹

## 羹

		small	medium	large
玉露银湖燕窝羹	Braised Bird's Nest with Crabmeat	\$38 per person		
		\$190	\$270	\$380
红烧鲍鱼丝海味羹	Brsised Shredded Abalone Soup with Sea Treasures and Fish Roe	\$28 per person		
老火煲靓汤	Double-boiled Soup of the Day	\$6 per person		
		\$16	\$24	\$32
四川海鲜酸辣汤	Sichuan Hot and Sour Soup	\$6 per person		
		\$16	\$24	\$32
八宝冬瓜汤	Double-boiled Winter Melon Soup with Assorted Seafood	\$8 per person		
		\$18	\$27	\$36
蟹肉粟米珍珠羹	Sweet Corn and Crab Meat Lotus Seed Soup	\$8 per person		
		\$20	\$30	\$40
福建蟹肉鱼鳔羹	Hokkien Fish Maw Soup	\$10 per person		
		\$27	\$40	\$54
黄焖鱼子海味羹	Sea Treasures in Yellow Broth Fish Roe Soup	\$12 per person		
		\$33	\$49	\$66



*Braised 3-Head Candy Heart  
Abalone with Duck Web*

## ABALONE AND DRIED SEAFOOD

## 鲍海 鱼味 篇

六头鲍鱼扣翡翠豆腐	Braised 6-Head Whole Baby Abalone and Homemade Beancurd	\$18 per person		
黄焖三头塘心鲍鱼鸭掌	Braised 3-Head Candy Heart Abalone with Duck Web	\$42 per person		
包罗万有一品窝	Braised Supreme Dried Sea Treasures with Whole Abalone and Garden Greens	small	medium	large
		\$72	\$108	\$144
海参烩鱼鳔百灵菇	Braised Fish Maw with Sea Cucumber and Bailing Mushroom	\$40	\$60	\$80
碧绿冬菇十头鲍鱼	Braised 10-Head Whole Baby Abalone, Chinese Mushrooms and Garden Greens	\$42	\$63	\$84



*Steamed Soon Hock  
with Soy Sauce*

# 游水海鲜类

## 「鱼」

### LIVE SEAFOOD [ FISH ]

筍殼	Soon Hock	\$12 per 100gm
老虎班	Tiger Garoupa	\$12 per 100gm
山果鱼	Patin Fish	\$7.50 per 100gm
金目鲈	Sea Bass	\$5 per 100gm
尼罗红	Red Tilapia	\$4.50 per 100gm

#### 任选鱼烹调法

#### Choice of Cooking Method for Fish:

糖醋	Batter-fried with Sweet and Sour Sauce
清蒸/油浸	Steamed or Fried with Soy Sauce
潮州式蒸	Steamed Teochew-style
豆酥蒸	Steamed with Soya Bean Crumbs
泰辣炸	Fried with Thai Chilli Sauce
椒仔蒜蓉树子蒸	Steamed with Pickled Cordia Seeds and Garlic Sauce
菜脯蒸	Steamed with Preserved Vegetables



Poached Prawns

## LIVE SEAFOOD [ PRAWN AND LOBSTER ]

# 「龙虾与虾」 游水海鲜类

龙虾	Lobster	\$55 per order (450gm - 500gm)
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任选龙虾烹调法	Choice of Cooking Method for Boston Lobster:	
	杏仁芥末炸龙虾	Wok-fried with Wasabi Mayonnaise
	咸蛋炒龙虾	Wok-fried with Salted Egg Yolk
	XO龙虾焖伊面	Stewed with Ee-fu Noodles in XO Chilli Sauce

虾	Prawn	\$8 per 100gm
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任选虾烹调法	Choice of Cooking Method for Prawn:	
	黄酒当归党参枸杞	Poached with Chinese Herbs and Wine
	金银蒜粉丝蒸开边虾	Steamed with Glass Noodles in Garlic Sauce
	七味椒盐虾	Stir-fried with Salt and Pepper
	白灼虾	Poached

# 海产篇

## SEAFOOD

黄椒酱炸雪鱼

Crispy Cod Fillet with Yellow Pepper Sauce

\$20 per person

云耳菜脯蒸鲈鱼柳

Steamed Halibut Fillet with Black Fungus and Preserved Vegetables

\$36 per order

杏仁芥末虾球

Crispy De-shelled Prawns with Wasabi Mayonnaise

small	medium	large
\$22	\$33	\$44

麦香脆虾球

Cereal De-shelled Prawns

\$22	\$33	\$44
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泰式炸软壳蟹

Thai-style Tempura Soft Shell Crab with Mango Sauce

\$24	\$36	\$48
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咸蛋大虾

Wok-fried Salted Egg Yolk King Prawn

\$26	\$39	\$52
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脆辣椒爆三鲜

Pan-fried Sliced Fish with Prawns and Scallop in Crispy Chilli Sauce

\$28	\$42	\$56
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翡翠金瓜奶皇带子

Wok-fried Scallops with Creamy Pumpkin Butter Sauce

\$28	\$42	\$56
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松露酱爆海班片

Sautéed Garoupa Fillet with Honey Beans and Truffle Sauce

\$28	\$42	\$56
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爆炒姜葱海班片

Wok-fried Garoupa Fillet with Ginger and Spring Onion

\$28	\$42	\$56
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XO酱翡翠带子

Sautéed Scallops in XO Chilli Sauce

\$28	\$42	\$56
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*Wok-fried Scallops with Creamy Pumpkin Butter Sauce*





Cantonese-style  
Roast Chicken

## POULTRY AND MEAT

## 禽 肉 篇

		half	whole	
广东脆皮鸡	Cantonese-style Roast Chicken	\$16	\$32	
泰式香芒脆皮鸡	Roast Chicken with Mango Thai Sauce	\$18	\$36	
		small	medium	large
台式三杯鸡煲	Taiwanese-style Stewed Chicken	\$15	\$23	\$30
鱼鳔鸭掌翅煲	Braised Duck Web and Fish Maw	\$15	\$23	\$30
咸蛋金沙鸡球	Stir-fried Chicken in Salted Egg Yolk Sauce	\$16	\$24	\$32
咖啡排骨	Coffee Pork Ribs	\$18	\$27	\$36
松露酱爆黑豚肉	Wok-fried Kurobuta Pork with Truffles Sauce	\$26	\$39	\$52
咕嚕黑豚肉	Sweet and Sour Kurobuta Pork	\$26	\$39	\$52
蜜椒芦笋牛仔粒	Stir-fried Beef Tenderloin Cubes with Asparagus and Honey Pepper	\$28	\$42	\$56
烧汁牛仔骨	Wok-fried Veal Rib with Teriyaki Sauce	\$32	\$48	\$64

# 蔬及 菜豆 腐 羹

## VEGETABLES AND BEANCURD

		small	medium	large
清炒各类时蔬	Sautéed Seasonal Vegetables	\$12	\$18	\$24
马来风光	Sambal Kang Kong	\$12	\$18	\$24
银鱼仔蒜茸油墨菜	Stir-fried Romaine Lettuce with Silver Fish and Garlic	\$14	\$21	\$28
干扁四季豆	Stir-fried French Bean with Minced Pork	\$14	\$21	\$28
园景四宝 (茄子秋葵露笋四季豆)	Stir-fried Mixed Vegetables (Eggplant, Okra, Asparagus and French Bean)	\$14	\$21	\$28
腊味炒港芥兰	Stir-fried Kailan with Preserved Meat and Chinese Sausage	\$14	\$21	\$28
三蛋浸苋菜	Poached Local Spinach with Assorted Eggs	\$14	\$21	\$28
蟹肉鲜菇扒哇哇菜	Stewed Baby Cabbage with Crab Meat and Straw Mushroom	\$18	\$27	\$36
瑶柱松菇翡翠豆腐	Braised Homemade Jade Beancurd with Dried Scallop and Bunapi Mushrooms	\$18	\$27	\$36

*Stir-fried Kailan with Preserved Meat and Chinese Sausage*



Sweet and Sour Impossible™  
Vegan Meatballs

## VEGETARIAN 健康素食菜

		small	medium	large
素饺汤	Vegetarian Dumpling Soup	\$6 per person		
珍珠芦荟粟米羹	Chinese Snow Lotus Seeds Soup with Sweet Corn and Aloe Vera	\$6 per person	\$16	\$24 \$32
脆皮手工春卷	Vegetarian Handmade Spring Rolls	\$12	\$18	\$24
川式香炸素菌條	Deep-fried Chinese Mushrooms coated with Honey Sauce	\$12	\$18	\$24
油泡素虾西芹	Stir-fried Mock Prawns with Capsicums and Celery	\$12	\$18	\$24
露影仙霞	Braised Asparagus with Mushrooms and Fungus	\$12	\$18	\$24
菜脯蒸山水豆腐	Steamed Tofu with Preserved Vegetables in Supreme Soya Sauce	\$12	\$18	\$24
毛豆鲜菇菜粒素炒饭	Fried Rice with Assorted Mushrooms, Edamame and Vegetables	\$12	\$18	\$24
松仁子伴水芹香	Sautéed Celery with Pine Seeds and Lotus Roots	\$14	\$21	\$28
糖醋素肉球	Sweet and Sour Impossible™ Vegan Meatballs	\$18	\$27	\$36
野菌素肉球焖豆腐	Braised Beancurd with Impossible™ Vegan Meatballs and Assorted Mushrooms	\$18	\$27	\$36
野菌素肉碎上海拉面	Stewed Wild Mushrooms and Impossible™ Vegan Minced Meat with Shanghai Ramen	\$18	\$27	\$36



*Yang Zhou Fried Rice*

# 饭及面类

## RICE AND NOODLES

		small	medium	large
海鲜炒面线	Fried Seafood Mee Sua	\$14	\$21	\$28
扬州炒饭	Yang Zhou Fried Rice	\$14	\$21	\$28
干烧伊面	Stewed Ee-Fu Noodles	\$14	\$21	\$28
海鲜鸳鸯河粉	Stewed Seafood Hor Fun	\$16	\$24	\$32
海班片河粉	Sliced Garoupa Fillet with Hor Fun	\$16	\$24	\$32
蟹肉银鱼仔炒饭	Fried Rice with Crab Meat and Crispy Silver Fish	\$16	\$24	\$32
干炒牛河	Sliced Beef Tenderloin Hor Fun	\$16	\$24	\$32
黑豚肉月光河粉	Fried Hor Fun with Sliced Kurobuta Pork and Egg Yolk	\$18	\$27	\$36
赛螃蟹米粉	Stir-fried Bee Hoon with Dried Scallop and Egg White	\$18	\$27	\$36
开边大头虾煎生面	Crispy Egg Noodles with Halved King Prawn	\$24	\$36	\$48
白饭	Steamed Rice	\$1.50 per order		



Mango Sago with Pomelo  
and Mango Ice Cream

## SWEET HARMONY

## 甜言蜜语

香滑冻豆花	Chilled Soy Beancurd	\$5 per order
沙米粒芋泥	Hot Yam Puree with Sago	\$6 per order
灵芝龟龄膏	Mint Herbal Jelly	\$6 per order
香芒布丁	Chilled Mango Pudding	\$6 per order
桃胶香茅冻	Chilled Lemongrass Jelly with Peach Gum	\$6 per order
红莲桃胶雪燕露	Double-boiled Snow Nest with Peach Gum, Red Dates and Lotus Seeds	\$6 per order
雪燕杏仁茶	Hot Almond Cream with Snow Nest	\$7 per order
雪糕杨枝甘露	Mango Sago with Pomelo and Mango Ice Cream	\$7 per order
豆沙窝饼	Crispy Red Bean Pancake	\$14 per order