



CRAB DE CHINE 生猛活海鲜

LIVE SRI LANKAN MUD CRAB 斯里兰卡活螃蟹

Black Pepper 黑胡椒斯里兰卡螃蟹 | 每百克 | per 100g | \$15.00

✔ White Pepper 白胡椒斯里兰卡螃蟹 | 每百克 | per 100g | \$15.00

CRISPY DUCK 北京鸭

✔ Crispy Aromatic Duck, pancake, baby cucumber, Thai spring onion, duck sauce 香酥鸭配粤式传统手工馍皮 泰国青瓜丝 泰国青葱苗 | Half | \$38.00
Chinese Kaluga Caviar(Acipenser schrenckii, Huso dauricus), 7-8 yr old fish, China | 50g | \$170.00

COMMENCE 开始

DIM SUM DE MAISON 经典点心

Scallop Shumai 带子蒸烧卖 | \$18.00

Sri Lankan Mud crab wonton 斯里兰卡蟹肉馄饨 | \$18.00

Sichuan vegetable dumpling 四川榨菜素饺子 | \$6.00

Chinese chive dumpling 韭菜饺子 | \$8.00

✔ Jasmine Tea Smoked Ribs 茉莉茶香烟熏猪排 | \$35.00

✔ Tiong Bahru Tofu Soup, stall No.118, homage 中峇鲁自制酿豆腐汤 | \$22.00

Oxtail Soup, mooli, shiitake, star anise 沙煲花菇银萝卜尾汤 | \$38.00

✔ Four Treasure Soup, double boiled, sea cucumber, fish maw, dried Hokkaido scallop 泰国椰盅 宫廷秘制黄焖四宝羹 | \$28.00

Soft Shell Crab, curry leaf, dried red chilli pepper 椒盐咖喱叶香蒜泰椒炒软壳蟹 | \$22.00

Wasabi prawn 芥末虾球 | \$22.00

Salt & Pepper Squid, garlic, shallot, spring onion, red chilli 椒盐香蒜干葱泰椒炒脆鲜鱿 | \$16.00

✔ Crispy Duck Salad, watermelon, pomelo, cashew nut & shallot 泰式西瓜柚子腰果鸭沙律 | \$19.00

Bang Bang Chicken Salad, sesame peanut dressing 棒棒鸡沙律 | \$14.00

FIRST 主食

✔ Park Carbonara, Inaniwa udon, sea urchin, 65 degree organic egg, wind dried pork 中圆海胆65度温泉蛋猪肉拌乌冬面 | \$45.00

Chinese Pasta, XO, Silver needle noodle, Sakura Ebi, Calabrian Nduja 意大利辣椒猪油 XO酱蝦子银针粉 | \$30.00

Slipper Lobster Rice Soup, Live South African abalone, Koshihikari rice 南非活鲍鱼 虾婆浓汤泡饭 | \$58.00

Taiwan Noodle, braised, wind-dried pork, La La clams 鲜蛤蜊腊肉焖蕾丝麵 | \$16.00

LIVE SEAFOOD 主菜

SRI-LANKAN MUD CRAB 斯里兰卡活螃蟹

Drunken Mud Crab, rice noodle, 20 yr Gu Yue Long Shan rice wine 二十年古越龍山黄酒蒸斯里兰卡螃蟹配粉皮 | 每百克 | per 100g | \$22.00

Hong Kong Classic, ginger, spring onion 经典粤式姜葱炒斯里兰卡螃蟹 | 每百克 | per 100g | \$15.00

Maison Classic, black bean, garlic, chilli 豉椒炒斯里兰卡活螃蟹 | 每百克 | per 100g | \$15.00

CANADIAN LOBSTER 加拿大龍蝦

✔ Lobster Cantonese, ginger, spring onion, wonton noodle 姜葱加拿大龍蝦焖生面 | 每百克 | per 100g | \$17.00

Salt and Pepper, garlic, shallot, spring onion, red chilli 椒盐炒加拿大龍蝦 | 每百克 | per 100g | \$16.00

Hong Kong Classic, ginger, spring onion 姜葱炒加拿大龍蝦 | 每百克 | per 100g | \$16.00

Maison Classic, black bean, red chilli 豉椒酱爆加拿大龍蝦 | 每百克 | per 100g | \$16.00

RED SPOTTED GROUPER 东星斑

Steamed, Hong Kong Pat Chun Premium soy, ginger, spring onion 清蒸东星斑 高汤八珍酱油皇 | 每百克 | per 100g | \$24.00

SOON HOCK 笋壳

Steamed, Hong Kong Pat Chun Premium soy, ginger, spring onion 清蒸笋壳 高汤八珍酱油皇 | 每百克 | per 100g | \$14.00

Shallow Fried, Hong Kong Pat Chun Premium soy, spring onion 油炸笋壳 高汤八珍酱油皇 | 每百克 | per 100g | \$14.00

SECOND 主菜

Dover Sole A La Meunière, King soya, spring onion, garlic 香煎左口鱼 蒜子鼓油皇汁 | \$78.00

Champagne Sliver Cod, Pierre Moncuit Champagne sauce 碳烧智利鱈鱼 香槟汁 | \$36.00

Pepper Beef, Australian Rib-eye beef, Sarawak black pepper 黑椒酱爆澳洲牛柳粒 | \$48.00

Angus Beef Short Ribs, baby shallot, black bean 文火烩安格斯牛肋排豆豉酱 | \$40.00

Gambero Rosso Prawn, XO, caramelised pineapple 菠萝极品酱爆意大利赤虾 | \$58.00

Poached Free-Range Chicken, ginger spring onion sauce 白切放养鸡 香葱姜蓉酱 | \$38.00

Aubergine Tofu Clay Pot, black bean, chilli 豉汁茄子豆腐煲 | \$14.00

Pipa Tofu 琵琶豆腐 | \$16.00

ACCOMPANIMENT 时令有机菜

Market seasonal Chinese greens, cooked any style 时令蔬菜 烹调方式任选 | Seasonal price

Home Style Crispy Pork Stir-Fry, bitter melon, preserved cabbage, yu tofu, black bean 家乡豆豉苦瓜咸菜焖烧肉豆卜 | \$16.00

Home Style Sir-fry Romaine Lettuce, fried dace, black bean 豆豉鲮鱼油麦胆 | \$12.00

RICE & NOODLE 米饭和面条

Available as verbal 以口头形式提供 | Price on request



飯夫人

If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of foodborne illnesses.

All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

✔ Blue Tick - Madame Fan Signature Dishes