

奇 味 鮮



23 奇怪海鮮酒家
UNIQUE SEAFOOD PJ23



白灼活草虾
Poached Live Tiger Prawns



芝士焗生蚝
Cheese Baked Oyster



娘惹蒸鱼
Steamed Fish in Nyonya Style



SIGNATURE DISHES 招牌名菜

堂灼象拔蚌
Steamboat Geoduck

皇焖雪蟹
Braised Snow Crab in Superior Pumpkin Soup

咸蛋蜘蛛蟹
Baked Alaskan Crab with Salted Egg Yolk

芝士焗生蚝
Cheese Baked Oyster

奇怪辣子大肉蟹
Chilli Crab, Unique Style

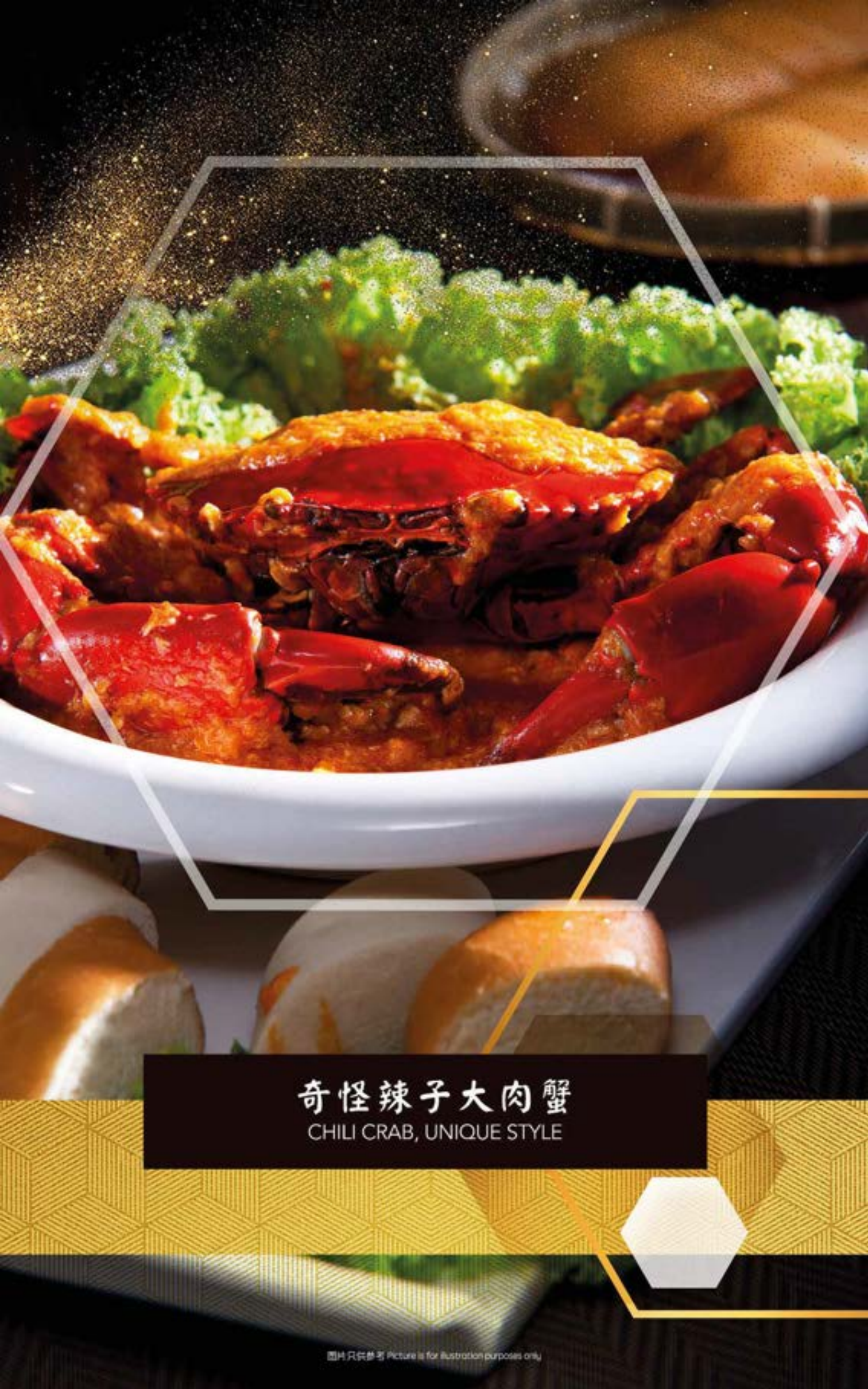
娘惹蒸鱼
Steamed Fish in Nyonya Style

白灼活草虾
Poached Live Tiger Prawns

金银蒜茸蒸圣子皇
Steamed Scotland Clam with garlic paste

二松芥兰
Hong Kong Kailan in Two Varieties

澳洲龙虾刺身
Sashimi Australian Lobster



奇怪辣子大肉蟹
CHILI CRAB, UNIQUE STYLE

生猛 经典



芝士炒澳洲龙虾
Fried Lobster with Cheese & Garlic

LOBSTER 龍蝦類

美国龙虾
Boston Lobster

大 / 小青龙虾
Big/Small Green Lobster

澳洲龙虾
Australian Lobster

本地小龙虾
Local Baby Lobster

大花龙
Big Rainbow Lobster

加州龙虾
California Lobster

墨西哥龙虾
Mexican Lobster

苏格兰龙虾
Scotland Lobster

Cooking Style 煮法

薑灼 Steamboat

椒盐 Salt & Pepper

黑椒 Stir-fried with Black Pepper Sauce

金蒜焗 Baked with Minced Garlic

鲜果沙律 Fruit Salad Combination

姜葱炒 Stir-fried with Spring Onion & Ginger

炭烧 BBQ

皇焗 Braised with Superior Pumpkin Soup

法式焗 Baked with Cheese, French Style

日式刺身 Sashimi with Wasabi

芝士焗炒 Fried with Cheese & Garlic

两味煮法 Two Cooking Style: *另加 Cooking Charge Rm18 /

*另加粉 With Noodles Rm12(S) Rm18(M) Rm25(L) /

薑灼 Steamboat 另加 Charge Rm20



澳洲头爪煲粥
Lobster Head & Claw Porridge

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龍蝦刺身

SASHIMI AUSTRALIAN LOBSTER



清蒸蜘蛛蟹
Steamed Spider Crab

生猛

海鮮 經典



姜葱粉丝蟹煲
Braised Meat Crab with Ginger,
Spring Onion and Vermicelli

CRAB 螃蟹類

大/小花蟹
Big/ Small Flower Crab

印尼小肉蟹
Indonesian Small Meat Crab

印尼大肉蟹
Indonesian Big Meat Crab

蜘蛛蟹
Spider Crab (Alaskan Crab)

澳洲皇帝蟹
Australian King Crab

澳洲白雪蟹
Australian Snow Crab

南非大肉蟹
S.African Big Meat Crab

南非大肉蟹-XL
S.African Big Meat Crab-XL

斯里兰卡大肉蟹
Sri Lanka Big Meat Crab

美国白雪蟹
Boston Snow Crab

香槟蟹
Dungeness Crab

爱尔兰蟹
Irish Crab



皇燜雪蟹

BRAISED SNOW CRAB WITH GOLDEN
SUPERIOR PUMPKIN SOUP

咸蛋焗肉蟹
Baked Meat Crab with
Salted Egg Yolk



Cooking Style 煮法

椒盐 Salt & Pepper

黑椒 Stir-fried with Black Pepper Sauce

蛋白蒸 Steamed with Egg White

皇燜 Braised with Superior Pumpkin Soup

咸蛋焗 Baked with Salted Egg Yolk

金蒜焗 Baked with Minced Garlic

避风塘 Baked with Dried Chilli & Dried Shrimps

清蒸 Steamed

辣子 Fried with Chilli Sauce

酸甜 Fried with Sweet & Sour Sauce

妈蜜 Baked with Marmite Sauce

古法煲 Traditional Claypot Style

姜葱炒 Stir-fried with Spring Onion & Ginger

粉丝煲 Fried with Vermicelli in Claypot

胡椒煲 Braised with White Pepper Soup in Claypot

两味煮法 Two Cooking Style: *另加 Cooking Charge Rm18 /

*另加粉 With Noodles Rm12(S) Rm18(M) Rm25(L) /

堂灼 Steamboat 另加 Charge Rm20

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油泡象拔蚌
Stir-Fried Geoduck



虾米椒仔炒象拔蚌
Stir-fried Geoduck with
Dried Shrimps & Chili Padi

生猛经典



X.O. 酱爆象拔蚌
Stir-fried with X.O. Sauce



象拔蚌甜豌豆
Fried Geoduck with Sweet Pea & Lily Bulb

象拔蚌 GEODUCK

加拿大象拔蚌
Canadian Geoduck

加州象拔蚌
Californian Geoduck

Cooking Style 煮法

日式刺身 Sashimi with Wasabi

蟹灼 Steamboat

X.O. 酱炒 Stir-fried with X.O. Sauce

姜葱炒 Stir-fried with Spring Onion & Ginger

虾米椒仔炒 Stir-fried with Dried Shrimps & Chili Padi

油泡 Stir-fried with Sweet Pea & Lily Bulb

两味煮法 Two Cooking Style: *另加 Cooking Charge Rm18 /

*另加粉 With Noodles Rm12(S) Rm18(M) Rm25(L) /

蟹灼 Steamboat 另加 Charge Rm20



堂灼象拔蚌
STEAMBOAT GEODUCK



西式草蝦

TIGER PRAWN IN WESTERN STYLE

生猛 经典

海鮮



咸蛋草虾
Baked Tiger Prawns with Salted Egg

PRAWN 蝦類

草虾
Tiger Prawn

生虾
Fresh Water Prawn

濠尿虾
Mantis Prawn

蒜茸粉丝蒸草虾
Steamed Tiger Prawns with
Minced Garlic & Vermicelli



Cooking Style 煮法

- 白灼 Poached
- 奶油 Baked with Butter Milk
- 干煎 Pan-fried with Soya Sauce
- 椒盐 Baked with Salt & Pepper
- 皇焖 Braised with Superior Pumpkin Soup
- 麦片焗 Baked with Oats
- 金蒜焗 Baked with Golden Minced Garlic
- 极味焗 Baked with Maggie Soy Sauce
- 奶香煲 Braised with Milky Cream in Claypot (Wet)
- 蜜汁 Baked with Honey
- 妈蜜 Baked with Marmite Sauce
- 蛋白蒸 Steamed with Egg White
- 怪味 Stir-fried with "Unique Sauce"
- 西式蛋丝 Western Style with Egg Floss
- 豉油皇 Pan-fried with Superior Soy Sauce
- 药膳 Poached with Chinese Herbs



豉油皇草虾
Fried Tiger Prawns with Superior Soy Sauce

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油泡鮑魚

STIR-FRIED ABALONE WITH OYSTER SAUCE & FRIED GINGER

金银蒜蒸鲍鱼
Steamed Abalone with
Minced Garlic and Vermicelli



生猛经典

海鮮

ABALONE 鮑魚推介

南非鲍鱼
South African Abalone

澳洲鲍鱼
Australian Abalone

澳洲大鲍鱼
Australian Big Abalone

澳洲小鲍鱼
Australian Small Abalone



日式鮑魚刺身
Sashimi Abalone

Cooking Style 煮法

日式刺身 Sashimi with Wasabi

油泡 Stir-fried with Oyster Sauce & Fried Ginger

豉油皇 Stir-fried with Superior Soy Sauce

红烧 Braised with Oyster Sauce

金银蒜蒸 Steamed with Minced Garlic

姜葱炒 Stir-fried with Spring Onion & Ginger

陈皮姜丝蒸 Steamed with Ginger & Tangerine Peels

两味煮法 Two Cooking Style: *另加 Cooking Charge Rm18 /

*另加粉 With Noodles Rm12(S) Rm18(M) Rm25(L) /

堂灼 Steamboat 另加 Charge Rm20



红烧活鲍鱼
Braised Live Abalone
with Oyster Sauce



清蒸星斑

STEAMED TONG SING GROUPEr

FISH 魚類

苏眉
Soo Mei
 海斑
Sea Garoupa
 老鼠斑
Lao Shu Ban
 瓜子斑
Red Garoupa
 龙虎斑
King Garoupa
 红友鱼
Scallop Red Snapper
 牙点鱼
Silver Snapper
 东星斑
Tong Sing
 西星斑
Sei Sing
 泰星斑
Tai Sing
 顺壳
Soon Hock
 巴丁
Patin
 白须公
Pak So Kong
 红非洲
Red Tilapia
 中国生鱼
China Haruan Fish
 翡翠王(金凤鱼)
Golden Jade Tilapia
 海底鸡
Hoi Thye Gai
 马友
Ma Yau
 挪威山水金凤
Norway Dam Tilapia

河白须公
River Pak Sou Gong
 海石甲
Sea Siakap
 石甲
Siakap Fish
 苏鼠班
Soo Xu Pan
 鲟龙鱼
Sturgeon Fish
 多宝鱼
Turbot Fish
 红尾虎
U.S Red Cat
 吉罗鱼
Kerai Fish
 (恩布来)忘不了
Empurau / Wang Bu Liao
 龙趸
Estuary Garoupa (5kg up)
 老虎班
Low Fu Pan /Kelapu Harimau
 金/银鲳鱼
Silver Pomfret /Bawal Emas
 澳洲翡翠斑
Australian Jade Perch
 龙旦仔
Small Estuary Garoupa

Cooking Style 煮法

炭烧 BBQ Style
 薑蒸 Steamed with Spicy Bean Sauce
 港式蒸 Steamed, Hong Kong Style
 豉汁蒸 Steamed with Black Bean Sauce
 潮州蒸 Steamed, Teow Chew Style
 家乡蒸 Steamed, House Special Style
 冬菜蒸 Steamed with Preserved Vegetable
 红烧 Braised in Claypot
 泰式炸 Deep Fried, Thai Style
 波浪蒸 Steamed in Slices with Soy Sauce

两味煮法 Two Cooking Style: *另加 Cooking Charge Rm18





金銀蒜粉絲蒸圣子皇

STEAMED SCOTLAND CLAM WITH MINCED GARLIC & VERMICELLI

生猛 海鮮 經典

虾米椒仔炒日本螺
Fried Japanese Snail with
Dried Shrimp & Chilli Padi



金蒜蒜粉丝蒸扇贝
Steamed Scotland Scallop with
Minced Garlic & Vermicelli

SHELL FISH 貝殼類

沙白
Kepah

六根
Lokan

鲜蛤
Blood Clam

青蚌
Siput Cangkul

日本螺
Japanese Snail

扇贝
Fresh Scallop

加拿大生蚝
Canadian Oyster

圣子皇
Scotland Clam

贵妃蚌
Gui Fei Clam

黑蚌
Black Mussel

青口
Green Mussel / Kupang

菲律宾大花甲
Manila Clam (B)

苏格兰扇贝
Scotland Scallop

Cooking Style 煮法

白灼 Poached

上汤 Braised with Superior Soup

怪味炒 Stir-fried with Unique Sauce

虾米椒子炒 Fried with Dried Shrimps & Chilli Padi

法式焗 Baked with Cheese, French Style

金蒜蒜蒸 Steamed with Minced Garlic

甘香 Stir-fried with Dried Shrimps & Curry Leaf

姜葱炒 Stir-fried with Spring Onion & Ginger



海味煲

DRIED SEAFOOD TREASURE IN CLAYPOT

亚里山鲍鱼
Alisan Abalone
時價 每罐 (Per Tin)

澳洲三头鲜鲍
Australian 3ppc Fresh Abalone
時價 每罐 (Per Tin)

生捞三头鲜鲍片
Raw 3ppc Abalone Slices
時價 每罐 (Per Tin)

澳洲三头鲜鲍
Australian 3ppc Fresh Abalone
時價 每粒 (Per Pc)

鲍片扒海参
Braised Abalone Slices with Sea Cucumber
Rm **150** 小(S) / Rm **300** 大(L)

碧绿鲜鲍片
Stewed Abalone Slices with Hong Kong Vegetable
Rm **150** 小(S) / Rm **300** 大(L)

海味煲
Dried Seafood Treasure in Claypot
Rm **140** 小(S) / Rm **280** 大(L)

冬菇扒乌远海参(伴西兰花)
Stewed Sea Cucumber with Mushroom
Rm **100** 小(S) / Rm **200** 大(L)

一品海参皇
Stewed Sea Cucumber with Assorted Seafood
Rm **160** 半条 (1/2 Portion) / Rm **280** 一条 (Whole)

碧绿海参皇
Stewed Sea Cucumber with Scallops & Prawn
Rm **160** 半条 (1/2 Portion) / Rm **280** 一条 (Whole)

SHARK' S FIN 魚翅推介

红烧鲍翅
Braised Superior Shark's Fin Soup



红烧鲍翅
Braised Superior Shark's Fin Soup
時價 Seasonal Price (預訂 Reserve)

高汤炖鲍翅
Double Boiled Superior Shark's Fin Soup
時價 Seasonal Price (預訂 Reserve)

迷你佛跳墙
Mini Buddha Jump over the Wall
Rm88 每盅 (Per Portion)

琼山金钱翅
Braised Shark' s Fin Soup in Brown Sauce
Rm68 每份 (Per Portion)

蟹皇靚鱼翅
Braised Shark' s Fin Soup with Crab Meat
Rm28 盅 (Bowl) / Rm120 小(S) / Rm240 大(L)

桂花炒鱼翅
Fried Shark' s Fin with Egg
Rm60 小(S) / Rm120 大(L)



蟹皇靚鱼翅
Braised Shark's Fin Soup with Crab Meat



海鮮豆腐羹
Seafood & Beancurd Bisque

BISQUE 羹類

皇焖鱼鳔羹
(干贝絲, 蚧肉, 帶子粒, 蝦粒, 魚鳔絲)
Braised Fishmaw Bisque
Rm30 盅 (Bowl) / Rm130 小(S) / Rm260 大(L)

四川酸辣羹
Szechuan Hot & Sour Bisque
Rm18 盅 (Bowl) / Rm50 小(S) / Rm100 大(L)

蟹肉粟米羹
Crab Meat with Sweet Corn Bisque
Rm18 盅(Bowl) / Rm50 小(S) / Rm100 大(L)

海鮮豆腐羹
Seafood & Beancurd Bisque
Rm18 盅(Bowl) / Rm50 小(S) / Rm100 大(L)



四川酸辣羹
Szechuan Hot & Sour Bisque

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POULTRY 家畜類

脆皮烟鸭

Crispy Smoked Duck

Rm**30** (每份)

海蜇冻烟鸭

Chilled Smoked Duck Served with Jelly Fish

Rm**35** (每份)

泰式香芒鸡扒

Mango Chicken, Thai Style

Rm**35** 小(S) / Rm**70** 大(L)

洋葱煎鸡扒

Fried Chicken with Onion Rings

Rm**35** 小(S) / Rm**70** 大(L)

柠檬煎鸡扒

Fried Chicken with Lemon Sauce

Rm**35** 小(S) / Rm**70** 大(L)

盐蒸马来鸡

Steamed Salted Village Chicken

Rm**60** 半只 (Half Bird) / Rm**120** 一只 (Whole Bird)

玉兰菜园鸡

Steamed Village Chicken with Hong Kong Kailan

Rm**60** 半只 (Half Bird) / Rm**120** 一只 (Whole Bird)

脆皮杏花鸡

Chicken Stuffed with Mixed Seafood Paste & Almonds

Rm**60** 半只 (Half Bird) / Rm**120** 一只 (Whole Bird)

古早真味清园鸡

Steamed Village Chicken, Chef Style

Rm**60** 半只 (Half Bird) / Rm**120** 一只 (Whole Bird)

江南鸳鸯鸡

Fried Chicken, Jiang Nan Style

Rm**120** 一只 (Whole Bird)

雀巢泰山鸡 (鸡柳)

Fried Chicken in the Basket

Rm**40** 一份 (Portion)

脆皮炸烧鸡

Crispy Fried Chicken

Rm**45** 半只 (Half Bird) / Rm**90** 一只 (Whole Bird)

泰式香芒鸡
Mango Chicken, Thai Style



古早真味清园鸡
Steamed Village Chicken, Chef Style





蒙古羊扒

PAN-FRIED LAMB CHOP, MONGOLIAN STYLE



黑胡椒鸵鸟肉
Fried Ostrich Meat with
Black Pepper Sauce

MEAT 肉類

姜葱炒鹿肉
Fried Venison Meat with
Spring Onion & Ginger
Rm**40** 小(S) / Rm**80** 大(L)

怪味炒鹿肉
Fried Venison Meat with
Unique Sauce
Rm**40** 小(S) / Rm**80** 大(L)

鼓椒炒鹿肉
Fried Venison Meat with
Black Bean Sauce & Capsicum
Rm**40** 小(S) / Rm**80** 大(L)

黑胡椒鸵鸟肉
Fried Ostrich Meat with
Black Pepper Sauce
Rm**40** 小(S) / Rm**80** 大(L)

宫保鸵鸟肉
Fried Ostrich Meat with
Dried Chilli & Cashew Nut
Rm**40** 小(S) / Rm**80** 大(L)

铁板蒙古鸵鸟肉
Sizzling Ostrich Meat, Mongolian Style
Rm**40** 每份 (Per Portion)

蒙古煎羊扒
Pan-fried Lamb Chop, Mongolian Style
Rm**28** 每件 (Per Pc) Min 2 Pcs

盐烧羊仔骨
BBQ Lamb Chop with Salt & Pepper
Rm**28** 每件 (Per Pc) Min 2 Pcs

VEGETABLES 蔬菜類



二松炒芥兰
Fried Kai Lan in Two Varieties



炒四大天王
Fried Four Varieties Beans

芦笋炒虾球

Fried Asparagus with Prawn

Rm**60** 小(S) / Rm**120** 大(L)

茄子爆豆角

Fried Long Bean with Brinjal

Rm**30** 小(S) / Rm**60** 大(L)

西兰花炒带子

Fried Broccoli with Scallops

Rm**60** 小(S) / Rm**120** 大(L)

炒四大天王

Fried Four Varieties Beans

Rm**30** 小(S) / Rm**60** 大(L)

有机青龙菜

Stir-fried Organic Chives Vegetables

Rm**35** 小(S) / Rm**70** 大(L)

咸蛋炒苦瓜

Fried Bitter Gourd with Salted Egg Yolk

Rm**30** 小(S) / Rm**60** 大(L)

莲藕炒臭豆

Fried Lotus Roots with Petai

Rm**35** 小(S) / Rm**70** 大(L)

咸菜炒苦瓜

Fried Bitter Gourd with Salted Vegetable

Rm**30** 小(S) / Rm**60** 大(L)

马来栈臭豆

Fried Petai with Belacan

Rm**35** 小(S) / Rm**70** 大(L)

云耳炒芥兰

Stir-fried Kailan with Fungus

Rm**30** 小(S) / Rm**60** 大(L)

玉树显临风

"Chilled" Kailan with Ice

Rm**30** 小(S) / Rm**60** 大(L)

客家四大天王

Fried Four Varieties Beans in Hakka Style

Rm**30** 小(S) / Rm**60** 大(L)

二松炒芥兰

Fried Kailan in Two Varieties

Rm**30** 小(S) / Rm**60** 大(L)

鼓汁帶子蒸豆腐

Steamed Fresh Scallops with Beancurd

Rm**45** 小(S) / Rm**90** 大(L)

真假滑豆腐

Steamed Japanese Beancurd with Egg White

Rm**30** 小(S) / Rm**60** 大(L)

魚滑豆根豆腐

Braised Beancurd & Beancurd Skin with Fish Paste

Rm**30** 小(S) / Rm**60** 大(L)

麻婆豆腐

"Mah Poh" Beancurd

Rm**30** 小(S) / Rm**60** 大(L)

咸魚肉碎豆腐

Braised Beancurd with Salted Fish
& Minced MeatRm**30** 小(S) / Rm**60** 大(L)

脆香肉豆腐

Fried Beancurd with Minced Chicken

Rm**30** 小(S) / Rm**60** 大(L)

家乡扒豆腐

Home Made Beancurd with Spicy Minced Meat

Rm**30** 小(S) / Rm**60** 大(L)

菜香扒豆腐

Braised Beancurd with Luffa

Rm**30** 小(S) / Rm**60** 大(L)

金瓜豆腐

Deep Fried Beancurd with Pumpkin Sauce

Rm**30** 小(S) / Rm**60** 大(L)

干貝豆腐箱

Stuffed Beancurd with Seafood Treasure & Dried Scallops

Rm**8** 每件(Per Pc) Min 2 Pcs

菠菜扒豆腐

Home Made Beancurd with Spinach

Rm**6** 每件(Per Pc) Min 2 Pcs

酥炸鲜苏东

Deep Fried Squid with Corn Flour

Rm**40** 小(S) / Rm**80** 大(L)

咸蛋炸鱿鱼

Deep Fried Squid with Salted Egg Yolk

Rm**40** 小(S) / Rm**80** 大(L)

椒盐炸龙须

Deep Fried American Cuttle Fish with Salt & Pepper

Rm**40** 每份 (Per Portion)

奶油软壳蟹

Deep Fried Soft Shell Crab with Butter

Rm**60** 小(S) 600g / Rm**120** 大(L) 1.8kg

椒盐软壳蟹

Deep Fried Soft Shell Crab with Salt & Pepper

Rm**60** 小(S) 600g / Rm**120** 大(L) 1.8kg

罗汉素中宝

"Luo Han" Mixed Vegetables Treasure

Rm**30** 小(S) / Rm**60** 大(L)

宫保炸豆根

Deep Fried Beancurd Skin with Dried Chilli

Rm**30** 小(S) / Rm**60** 大(L)

酸甜炸豆根

Deep Fried Beancurd Skin with Sweet & Sour Sauce

Rm**30** 小(S) / Rm**60** 大(L)

罗汉斋焖面

Braised Noodles with Mixed Vegetables

Rm**30** 小(S) / Rm**60** 大(L)

锦绣斋炒饭

Vegetarian Fried Rice

Rm**30** 小(S) / Rm**60** 大(L)

酥炸金针菇

Deep Fried Hinoki Mushrooms

Rm**30** 小(S) / Rm**60** 大(L)

軟殼蟹，蘇東
SOFT SHELL CRAB & SQUID

健康素食，蔬菜
Vegetarian & vegetables

酥炸鲜苏东
Deep Fried Squid
with Corn Flour



CLAYPOT

砂煲小菜類

生虾粉丝煲
Claypot Fresh Water Prawns
with Vermicelli



海鮮豆腐煲
Claypot Beancurd with Seafood



金香白玉煲

Seafood Treasure Claypot with Curry Leaf

Rm **140** 小(S) / Rm **280** 大(L)

茄子鱼滑煲

Claypot Brinjal with Fish Paste

Rm **30** 小(S) / Rm **60** 大(L)

咸鱼焖滑鸡煲 (菜园鸡)

Claypot Village Chicken with Salted Fish

Rm **40** 小(S) / Rm **80** 大(L)

海鲜烩自制豆腐煲

Claypot Homemade Beancurd with Seafood

Rm **35** 小(S) / Rm **70** 大(L)

凉瓜焖滑鸡煲 (菜园鸡)

Claypot Village Chicken with Bitter Guard

Rm **40** 小(S) / Rm **80** 大(L)

生虾粉丝煲

Claypot Fresh Water Prawns with Vermicelli

時價 Seasonal Price

奶香生虾煲

Claypot Fresh Water Prawns with Butter Cream (WET)

時價 Seasonal Price

古法生虾煲

Claypot Fresh Water Prawns in Traditional Style

時價 Seasonal Price

价钱不包括10%服务费及6% SST. All price quoted is exclusive of 10% service charge and 6% SST.
图片仅供参考 Picture is for illustration purposes only

粉 — 面 — 飯 NOODLES & RICE

龙虾焖伊面
Braised Yee Mee with Lobster
時價 Seasonal Price

印尼炒香饭
Fried Rice, Indonesian Style
Rm30 小(S) / Rm60 大(L)

黑椒乌冬面
Fried Japanese Udon with Black Pepper Sauce
Rm30 小(S) / Rm60 大(L)

日式水晶面
Fried Crystal Noodles, Japanese Style
Rm30 小(S) / Rm60 大(L)

江南煎生面
Fried Noodles, "Jiang Nan" Style
Rm30 小(S) / Rm60 大(L)

海鲜榄菜炒饭
Seafood Fried Rice with Black Olive
Rm30 小(S) / Rm60 大(L)

X.O.鸳鸯米
Fried Vermicelli with X.O. Sauce
Rm30 小(S) / Rm60 大(L)

新洲炒米粉
Fried Mee Hoon, Singaporean Style
Rm30 小(S) / Rm60 大(L)

招牌炒生面
Fried Egg Noodles, Chef Style
Rm30 小(S) / Rm60 大(L)

双鱼炒香饭
Fried Rice with Anchovies & Salted Fish
Rm30 小(S) / Rm60 大(L)

海鲜炒面线
Fried Noodles with Seafood
Rm30 小(S) / Rm60 大(L)

上汤鸡粒饭
Braised Rice in Superior Stock with Diced Chicken
Rm30 小(S) / Rm60 大(L)



波士頓龍蝦伊面
Braised E-fu Noodle
with Boston Lobster



X.O. 鸳鸯米
Fried Vermicelli with X.O. Sauce



双鱼炒香饭
Fried Rice with Anchovies
& Salted Fish

DESSERT 甜品類



龟苓膏 Herbal Jelly

Rm 10 每盅 (Bowl)

姜汁靚汤圆 (热)

Glutinous Rice Ball with Ginger Soup (Hot)

Rm 12 每盅 (Bowl)

凉草龙眼雪 (冻)

Sweetened Longan with Grass Jelly (Cold)

Rm 10 每盅 (Bowl)

鲜柠海底椰 (冻)

Sweetened Sea Coconut with Lemon (Cold)

Rm 10 每盅 (Bowl)

凉草荔枝雪 (冻)

Sweetened Grass Jelly with Lychee (Cold)

Rm 10 每盅 (Bowl)

季节水果拼盘

Seasonal Mixed Fruits Platter

Rm 18 小(S) / Rm 26 大(L)

芒果什果拼盘

Mango Mixed Fruits Platter

Rm 27 小(S) / Rm 36 大(L)

靚芒什果拼盘

Premium Mango Mixed Fruits Platter

Rm 25 中(M) / Rm 50 大(L)

酥皮锅饼

Crispy Chinese Pancake

Rm 15 每件 (Per Pc)

香芒西米露 (冻)

Chilled Mango with Sago (Cold)

Rm 35 小(S) / Rm 70 大(L)

Rm 12 每盅 (Bowl)

红豆沙汤圆 (热)

Glutinous Rice Ball with Red Bean Cream (Hot)

Rm 12 每盅 (Bowl)

蜜瓜西米露 (冻)

Chilled Honeydew with Sago (Cold)

Rm 30 小(S) / Rm 60 大(L)

Rm 10 每盅 (Bowl)

白果马蹄羹

Sweetened Ginkgo & Water Chestnut

Rm 30 小(S) / Rm 60 大(L)

Rm 10 每盅 (Bowl)

香滑红豆沙 (热)

Sweetened Red Bean Soup (Hot)

Rm 30 小(S) / Rm 60 大(L)

Rm 10 每盅 (Bowl)

BEVERAGE 飲料

芒果汁
Mango Juice

Rm**12.80** 每杯 (Per Glass)

火龙果汁
Dragon Fruit Juice

Rm**12.80** 每杯 (Per Glass)

黄梨汁
Pineapple Juice

Rm**12.80** 每杯 (Per Glass)

萝卜奶
Carrot Milk

Rm**9.80** 每杯 (Per Glass)

柠檬蜜糖
Honey Lemon Juice

Rm**9.80** 每杯 (Per Glass)

青苹果汁
Green Apple Juice

Rm**9.80** 每杯 (Per Glass)

蜜瓜汁
Honey Dew Juice

Rm**9.80** 每杯 (Per Glass)

鲜橙汁
Orange Juice

Rm**9.80** 每杯 (Per Glass)

西瓜汁
Watermelon Juice

Rm**9.80** 每杯 (Per Glass)

椰子
Whole Fresh Young Coconut

Rm**10.00** 每粒 (Per Pc)

可乐
Coke

Rm**5** 每罐 (Per Can)

低糖可乐
Coke Light

Rm**5** 每罐 (Per Can)

苏打
Soda

Rm**5** 每罐 (Per Can)

雪碧
Sprite

Rm**5** 每罐 (Per Can)

100号
100 Plus

Rm**5** 每罐 (Per Can)

苏打汽水
Soda

Rm**5** 每罐 (Per Can)

矿泉水
Mineral Water

Rm**2.50** 小 (S) / Rm**5** 大 (L)

汽水
Soft Drink

啤酒類
Beer

老虎啤 Tiger Beer

黑啤 Guinness Stout

喜力啤 Heineken

比利时福佳 750ml (大) Hoegarden 750ml (B)

老虎生啤酒 Tiger Draugh

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