



# 翠恆酒家

CHUAI HENG RESTAURANT SDN. BHD. (577582 T)

檯號	經手人

## 廚師介紹 Chef Recommendation

- 招牌生炒糯米飯 (小)  
Fried Glutinous Rice (Small) 32.00
- 瑤柱肉碎明蝦泡飯 (4位用)  
Chinese Style Risotto with Dried Scallops, Minced Pork & Deep Sea Prawns (For 4 Person) 45.00
- 豬油渣叉燒荷包蛋飯 (每位)  
Rice with BBQ Pork & Pork-Lard Cracklings Top with Bull Eye Egg (Per Person) 20.00
- 特價生蝦滑蛋生面 (小)  
Fried Thin Egg Noodles/Giant Fresh Water Prawns In Flavoured Smooth Scrambled Egg Gravy 38.00
- 干炒牛肉河  
Pan Fried Beef Kuey Teow (Small) 32.00
- 三菇黑松露焗伊麵 (小)  
Braised E-Fu Noodle with Mushroom and Black Truffle (Small) 35.00
- 豬油渣豬頸肉蝦仁羅面 (每位)  
Premium Lor Mee with Pork Neck & Shrimp & Fragrant Pork Cracklings(Per Person) 25.00
- 黑豉油爆燒肉干炒生面 (小)  
Fried Thin Egg Noodles with Roasted Pork Belly In Thick Soya Sauce & Chili Padi 38.00
- 牛腩焗伊麵 (小)  
Braised Beef Brisket with E-Fu Noodle (Small) 58.00
- 豉汁排骨炒生面 (小)  
Stir-Fried Pork Ribs Noodle with Black Bean Sauce (Small) 35.00
- 白灼芥蘭伴腐乳 (小)  
Poached Kailan with Fermented Tofu (Small) 32.00

## 明爐燒臘 BBQ Selection

- 脆皮燒肉  
Crispy Roasted Pork 38.00
- 蜜汁叉燒  
BBQ Roasted Pork with Honey 34.00
- 黑豉油爆燒肉  
Roasted Pork Belly In Thick Soya Sauce and Chili Padi 38.00
- 海蜆分蹄  
Chilled Sliced Pork with Jelly Fish 28.00
- 招牌五香脆炸鳳爪  
Deep Fried Chicken Feet Flavour with Chinese Heard 24.00
- 柱候燜牛腩  
Braised Beef Brisket with Chef Sauce 38.00
- 鹵水大腸  
Teow Chew Styled Stewed Intestines 28.00

## 招牌粥 Famous Porridge

- 生滾魚片粥 每位  
Sliced Fish Porridge (Per Person) 16.00
- 港式艇仔粥 每位  
Hong Kong Style Porridge (Per Person) 18.00
- 蠔豉皮蛋鹹肉粥 每位  
Porridge with Dried Oyster & Preserved Egg & Slated Salted Meat (Per Person) 16.00

## 蒸蒸日上 Steamed

- 水晶鮮蝦餃皇  
Steamed Fresh Shrimps Dumpling (3pcs) (301) 15.80
- 北菇蒸燒賣皇  
Premium Steamed Shitake Mushroom Shui Mai (3pcs) (302) 14.80
- 蠔皇叉燒飽  
Steamed Char Siew Bao (3pcs) (303) 12.00
- 香滑蒸魚球  
Steamed Minced Fish Dumpling (3pcs) (304) 11.00
- 豉汁涼瓜淮山蒸排骨  
Steamed Pork Ribs with Black Bean Sauce & Chinese Yam (305) 13.80
- 桂林蒸鳳爪  
Steamed Chicken Feet with Black Bean Sauce (306) 10.00
- 西洋菜苗餃  
Fresh Watercress Shoots Prawn Dumplings (3pcs) (307) 12.80
- 鮑魚仔糯米雞  
Traditional Steamed "Lo Mai Kai" with Baby Abalone (308) 13.80
- 翠恆流沙飽  
Chuai Heng Signature Egg Yolk Cream Steam Bun (3pcs) (309) 12.00
- 墨汁帶子餃  
Squid Ink Dumplings with Fresh Scallops (3pcs) (310) 23.80
- 鎮江餃子皇  
Meat Dumplings Served with Zhe Jiang Aged Black Vinegar (3pcs) (311) 12.80
- 港式炸魚蛋  
Hong Kong Style Fried Fish Balls (3pcs) (312) 11.00
- 上湯鮮竹卷  
Steamed Bean Curd Roll with Superior Soup (3pcs) (313) 13.80
- 上湯小籠飽  
Steamed Shanghai "Xiao Long Bao" with Superior Soup (3pcs) (314) 13.80
- 潮州粉果  
Steamed Traditional "Teo Chew" Dumpling (3pcs) (315) 13.80
- 魚翅海鮮灌湯餃  
Steamed Shark's Fin Soup Dumpling with Seafood (316) 22.00
- 山竹香芋飽  
Mangosteen Shaped Fragrant Yam Taro Chinese Bun (3pcs) (317) 12.80
- 蒸豆沙飽仔  
Steamed Buns with Sweet Red Bean Paste (3pcs) (318) 10.80

## 黃金滿屋 Baked / Fried

- 蜂巢荔芋角  
Deep Fried Chinese Yam Dumpling (3pcs) (319) 12.80
- 香煎羅白糕  
Pan Fried Carrot Cake (3pcs) (320) 12.00
- 蝦仁炒羅白糕  
Fried Carrot Cake with Shrimps & Egg (321) 26.00
- 酥皮蛋撻仔  
Baked Fresh Egg Tart (3pcs) (322) 12.80
- 蜜汁叉燒酥  
Baked BBQ Pork Patties (3pcs) (323) 13.80
- 芝士腐皮卷  
Deep Fried Bean Curd Skin Rolls with Shrimps & Cheese (4pcs) (324) 14.80
- 沙律明蝦角  
Deep-Fried Shrimps Dumpling w/Salad (3pcs) (325) 14.80
- 夾心芋絲餅  
Double Layered Pumpkins and Taro Yam Croquettes(3pcs) (326) 13.80
- 香炸韭菜角  
Deep Fried Dumpling with Chinese Chive and Shrimps(3pcs) (327) 13.80
- 上海窩貼  
Pan Fried Shanghai Dumpling(3pcs) (328) 14.80
- 羅白咸水角  
Pan Fried Gultinous Rice Skin Dumpling (3pcs) (329) 12.80

## 腸腸久久 Hong Kong Noodle Rolls

- 松子帶子腸粉  
Steamed Rice Flour Roll with Fresh Scallop & Pine Seeds (330) 18.00
- 香滑鮮明蝦腸粉  
Steamed Rice Flour Roll w/ Fresh Shrimps (331) 16.00
- 香茜叉燒腸粉  
Steamed Rice Flour Roll w/BBQ Pork (332) 14.00
- 煙鴨三角腸粉  
Steamed Triangular Cheong Fun Samosa with Smoked Duck (333) 16.00

## 甜甜蜜蜜 Dessert

- 紅蓮燉雪蛤 (每位)  
Double Boiled Snow Hasma with Lotus Seeds (Per Person) (334) 22.00
- 招牌楊枝金露 (每位)  
Sweetened Mango Cream with Sago & Aloe Vera & Pomelo (Per Person) (335) 16.00
- 生磨龍皇杏仁露 (每位)  
Sweetened Homemade Almond Cream (Per Person) (336) 12.00
- 养颜龟苓膏 (每位)  
Jelly "Gui Ling Gao" Herbal (Per Person) (337) 8.00
- 香芒布丁 (每位)  
Fresh Mango Pudding (Per Person) (338) 10.00
- 雪糕蜜瓜西米露 (每位)  
Fresh Honey Dew with Sago and Vanilla Ice Cream (Per Person) (339) 14.00
- 龍眼香茅凍糖水 (每位)  
Chilled Longan with Lemon Grass (Per Person) (340) 12.00
- 紅豆沙糖水 (每位)  
Sweetened Red Bean Soup (Per Person) (341) 5.00
- 杞子桂花糕 (3件)  
Special Homemade Osmanthus Cake (3pcs) (342) 12.00
- 港式馬來糕 (3件)  
Hong Kong Style Steamed Sponge Cake (3pcs) (343) 12.00
- 花生大煎堆 (6粒)  
Deep Fried Sesame Ball with Peanut Fillings (6pcs) (344) 36.00
- 香煎年糕 (3件)  
Chinese New Year Cake (3pcs) (345) 12.00