



就是这条鱼 征服了所有人的心!!

This fish has captured everyone's heart!



来自“中国大黄花鱼之乡”
——福建宁德
Ningde, Fujian. The home
of China's large yellow
croaker.



只有深夜捕捞的黄花鱼，
鱼肚才是金黄色
Only yellow croakers
caught late at night have
golden maws.



从原产地到餐厅，
冰鲜到店
Chilled and delivered
from source to restaurant.



鲜!!

只用100秒 蒸熟一条鱼

Precisely stewed for 100 seconds to
enjoy the exquisite taste of this fish.

Delicately flavoured with Salt, Oil, Onions, Ginger,
Fujian Glutinous Rice Wine, Bean Paste from Puning.

除了油盐、葱姜、福建老酒、普宁豆瓣酱，其他没了



莆田黄花鱼专题

—
YELLOW
CROAKER
FESTIVAL

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—
YELLOW
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鲜

革命性的突破!!
A gastronomic breakthrough!



More than 1 million fishes sold every year
每年卖出 100万+ 条

百秒黄花鱼
'100-Second' Stewed Yellow Croaker
只用100秒, 蒸熟一条鱼
Precisely stewed for 100 seconds to enjoy the exquisite taste of this fish.
200g/pax \$14.90

鲜辣剁椒大黄花鱼
Yellow Croaker In Chopped Chillies
比剁椒鱼头还好吃!!
More delicious than the usual fish head version.
500g/regular \$39.90



超下饭
Most appetising



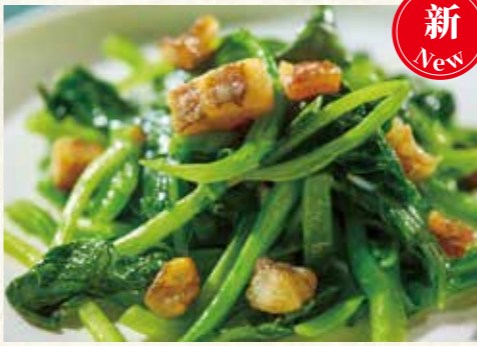
软煎大黄花鱼
Pan-fried Yellow Croaker
\$39.90
500g/regular

一炸二煎三酱焖, 口口香到心里面
Deep fried, seared, then gently braised. A recipe that speaks directly to the heart.



叁巴酱淋黄花鱼
Yellow Croaker In Sambal Sauce
\$39.90
500g/regular

南洋风味的经典吃法
Enjoy the yellow croaker steeped in classic Nanyang flavours.



咸鱼炒芥蓝
Chinese Kale Fried With Salted Yellow Croaker
\$14.90

咸鱼切成丁, 芥蓝新标配
Crispy cubes of salted yellow croaker, a unique mix with Kale.



黄花鱼溜
Yellow Croaker Fillet Soup
\$19.90

莆田独有炆溜做法, 鱼肉嫩滑, 汤底鲜美
Succulent fillets in a fragrant soup base. A Putian specialty.



砂锅黄花鱼汤
Yellow Croaker Claypot Soup
\$19.90

炖出奶白色, 才算好鱼汤
A milky soup bursting with flavour.



凡点任何一道黄花鱼菜品, 享山鬼清酒8折!
Enjoy 20% OFF Sake
with any order of Yellow Croaker dish!

- 糯米自然发酵花果香
- Naturally fermented floral fruity fragrance

山鬼清酒
Sake 150ml
原价: \$25/pot
\$20/pot

※ 价格附加服务费 (10%) 及消费税。图片仅供参考, 菜肴以实物为准。
10% Service Charge and Prevailing GST are applicable. Actual dish presentation may differ from photo shown.