



KAI WEI DIAN XIN

APPETIZER		Supplement For S-class guests	TANG		Supplement For S-class guests
Zen Four Seasons Platter	145	60	Sea Treasure soup with dried scallop	80	25
Chilled shredded chicken with peanut sauce, chilled marinated squid With plum sauce, steamed siew mai and deep fried pie tie cup			Shrimp and Chicken dumpling soup	58	
BBQ duo combination	85	35	Minced Beef broth with vegetable and egg	35	
Golden roast chicken and Hong Kong roast duck			Sze-Chuan hot and sour seafood soup	45	
Siew MaidimSum	40		Sweetcornchickensoup	26	
Steamed chicken and Shrimp wrapped in pastry skin					
DimSum Wanton	40		YA & JI		
Deep-fried minced chicken in pastry bag			MAIN COURSE		
Pie Tie Cup	40		YA & JI		
Minced seafood in deep fried golden cup			Poultry		
Dim Sum twin combination	50		Deep-fried chicken with two cooking method	65	
Shanghai dumpling and deep-fried chicken wing			Braised chicken with black mushroom and basil leave	65	
Marinated fish finger flavored with coffee	40		Stir-fried chicken with dried chili	60	
Chilled marinated shredded chicken with peanut and garlic cream	40		Whole duck roasted traditional Hong Kong style	155	90
Steamed shrimp dumpling in basket	65		Hong Kong half Roast Duck	95	
Pan-fried Shanghai chicken dumpling	55		Whole poached duck Teo Chew style	175	
Deep-fried crispy chicken spring roll	45		Teo Chew half poached Duck	115	
Deep-fried vegetable spring roll	35		Wok-fried duck with ginger and Longan	75	
Stir-fried minced chicken with mushroom in lettuce bagged	45		Sautéed chicken and pineapple with sweet & sour sauce	65	
Prawns crackers	14				



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NIU ROU Beef

Sautéed sliced beef with bell pepper and black pepper sauce	”	85
Pan-fried sliced beef with seasonal vegetable		95
Stir-fried sliced beef with dried chili and bell pepper	”””	90
Wok-fried beef with ginger and onion in superior oyster sauce		90
Sautéed shredded beef with minced onion and spicy sauce	”””	90

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TE SHE HAI XIAN Selection of fresh seafood

Sautéed fish fillet with curry and coconut milk in stone-pot		60
Wok-fried fish fillet with xo sauce		55
Steamed fish fillet Cantonese style		55
Deep-fried fish fillet with sweet and sour sauce		55
Pan-fried prawn with Wolf berries and ginger		115
Wok-fried prawn and cuttle fish with green beans		80
Stir-fried scallop with water chest nut and ginger		155
Stewed squid with peanut sauce and cucumber		55

TE SHE TIE BAN Chef's sizzling special

Sizzling Sze-Chuan chicken with bell pepper	”””	80
Spicy Lamb with dried chili on sizzling plate	”””	96
Sizzling Squid with tomato and chili	”	70
Prawn with XO sauce in sizzling plate	””	115
Stewed fish fillet "Chow Liew" with black fungus in sizzling plate		65
Wok-fried beef sliced with preserved black bean in sizzling plate		92

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SU CAI Vegetable

Sze-Chuan "Ma Poh" beancurd in stone pot	””	85
Braised bean curd "Shanghai" style with black mushroom		85
Hokkien bean curd with dried scallop in basket		95
Deep-fried bean curd with salt and pepper		85
Sautéed mixed vegetable with tofu stick		48
Braised seasonal vegetable with shredded chicken		40



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MI FAN & MIAN Rice & noodle

Egg fried rice "Yong Chow" style	50
Braised rice "Tai Chi" style	55
Egg fried rice with minced beef	55
Stir-fried egg noodle with shredded seafood and vegetable	50
Singapore wok-fried rice noodle with curry powder and shrimp	60
Stir-fried rice noodle with xo sauce and shredded chicken	50
Steamed fragrant Jasmine rice	20

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20

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TIAN PIN Dessert

Chilled sweetened cream corn with sago	25
Sweetened chilled Longan with almond curd	25
Chilled Rambutan with Jelly	25
Sweetened peanut butter gruel	25
Deep-fried crispy banana laced with honey	25
Deep-fried water chestnut cake with desiccated coconut	25
Sweetened red bean cream	20
Steamed red bean dumpling	20
Leng Yong Dumpling	20
Peanut sesame ball	20
Chilled assorted seasonal mixed fruits	25