

Fu Lin Men

Chinese Restaurant

Passion Group

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Upsized dishes also available:

MEDIUM at 1.5 regular size (for 5 to 7 persons)

LARGE at double regular size (for 8 to 10 persons)

All prices are subject to 10% service charge and GST



极品酱青瓜海蜇头
Marinated Jellyfish with Cucumber



柠香金沙鲑鱼皮
Crispy Salmon Skin with Salted Egg Yolk

餐前小食

Appetizers

黄金软壳蟹

Deep-Fried Soft-Shell Crab with Salted Egg Yolk

\$16

例牌 regular

柠香金沙鲑鱼皮

Crispy Salmon Skin with Salted Egg Yolk

\$14

例牌 regular

极品酱青瓜海蜇头

Marinated Jellyfish with Cucumber

\$9

例牌 regular

宫保熏鸭

Smoked Duck in Spicy Sauce

\$9

例牌 regular

鸡松炸茄子

Crispy Brinjal with Chicken Floss

\$9


例牌 regular

皮蛋酸姜

Century Egg with Marinated Ginger

\$9

例牌 regular



蟹肉干捞鱼翅伴鲨鱼骨汤
Stir-fried Shark's Fin with Crabmeat with Shark's Cartilage Soup



红烧蟹肉大包翅
Braised Superior Shark's Fin with Crab Meat

鱼翅汤羹类

Soup

特级金鼎佛跳墙 (预订) Premium Buddha Jumps Over the Wall (advance order)		\$888	
			<u>十位 10 persons</u>
迷你佛跳墙 Mini Buddha Jumps Over the Wall		\$48	
			<u>每位 per person</u>
红烧蟹肉大包翅 Braised Superior Comb Shark's Fin with Crab Meat		\$58	
			<u>每位 per person</u>
蟹肉干捞鱼翅伴鲨鱼骨汤 Stir-fried Shark's Fin with Crabmeat with Shark's Cartilage Soup		\$58	
			<u>每位 per person</u>
金汤海鲜中包翅 Braised Superior Shark's Fin with Seafood in Pumpkin Soup		\$38	
			<u>每位 per person</u>
生拆蟹肉蟹皇翅 Braised Shark's Fin with Carb Meat and Carb Roe		\$28	
			<u>每位 per person</u>
红烧海味翅 Braised Shark's Fin with Dried Seafood	\$48	\$18	
	<u>例牌 regular</u>		<u>每位 per person</u>
鲨鱼骨花胶汤 Bouble-boiled Shark's Cartilage Soup with Fish Maw		\$22	
			<u>每位 per person</u>
鲨鱼骨云吞汤 Bouble-boiled Shark's Cartilage Soup with Wonton		\$15	
			<u>每位 per person</u>
人参炖鸡汤 Double-boiled Chicken Soup with Ginseng		\$12	
			<u>每位 per person</u>
龙皇带子羹 Thick Soup of Mixed Diced Seafood		\$10	
			<u>每位 per person</u>
海味干贝鱼鳔羹 Thick Soup of Fish Maw and Dried Scallop		\$10	
			<u>每位 per person</u>
四川海鲜酸辣汤 Sichuan Seafood Hot & Sour Soup		\$9	
			<u>每位 per person</u>
是日靚汤 Soup of the Day	\$28	\$9	
	<u>每煲 pot</u>		<u>每位 per person</u>



蚝皇十二头溏心干鲍
Braised Sun Dried Abalone (Size 12-Head) in Oyster Sauce



蚝皇煎酿辽参
Pan-fried Sea Cucumber stuffed with Minced Pork in Oyster Sauce

鲍参海味

Abalone, Sea Cucumber & Fish Maw

蚝皇八头溏心干鲍

Braised Sun Dried Abalone (Size 8-Head) in Oyster Sauce

\$188

每位 per person

蚝皇十二头溏心干鲍

Braised Sun Dried Abalone (Size 12-Head) in Oyster Sauce

\$128

每位 per person

蚝皇十六头溏心干鲍

Braised Sun Dried Abalone (Size 16-Head) in Oyster Sauce

\$88

每位 per person

红烧海参鹅掌花菇

Braised Sea Cucumber with Goose-web and Shiitake Mushroom

\$18

每位 per person

红烧鲍鱼鹅掌花菇

Braised Abalone with Goose-web and Shiitake Mushroom

\$18

每位 per person

红烧鹅掌花菇

Braised Goose-web and Shiitake Mushroom

\$12

每位 per person

鹅肝酱带子烩花胶筒

Braised Sun Dried Fish Maw with Foie Gras and Scallop

\$22

每位 per person

蚝皇煎酿辽参

Pan-fried Sea Cucumber Stuffed with Minced Pork in Oyster Sauce

\$48

\$15

例牌 regular 每位 per person

宫廷一品煲(海参、带子、虾球、蹄筋)

Emperor Stew (Sea Cucumber, Scallop, Prawn, Pig Tendon)

\$58

例牌 regular



剝椒菜脯蒸石斑

Steamed Garoupa in Chopped Red Chilli and Preserved Radish

生猛海鲜

Live Seafood

澳洲龙虾 (预订) \$38/100g

Australian Lobster (advance order)

本地龙虾 (预订) \$14/100g

Local Lobster (advance order)

上汤 Superior Soup

伊面 Ee-Fu Noodle

金瓜奶皇 Pumpkin and Cream

石锅姜葱 Spring Onion and Ginger Pot

生猛螃蟹 (预订) \$9.8/100g

Live Crab (advance order)

黑胡椒 Black Pepper

辣椒 Chilli

咸蛋 Salted Egg

牛油 Butter

白胡椒 White Pepper

避风塘 Typhoon Shelter Style

潮式冻蟹 Teochew Cold Crab

花雕蛋白 Hua Diao and Egg White

东星斑 \$14/100g

Spotted Garoupa

斗鲳 \$12/100g

Pomfret

红斑 \$10/100g

Red Garoupa

笋壳 \$9.5/100g

Marble Goby

石斑 \$8.5/100g

Garoupa

金目鲈 \$5.5/100g

Seabass

港式清蒸 Hong Kong Style

娘惹蒸 Nonya Style

豉汁蒸 Black Bean Sauce

拍姜蒸 Crushed Ginger

潮洲蒸 Teochew Style

红烧砂锅 Braised in Claypot

油浸 Deep-fried

剁椒菜脯蒸 Chopped Red Chilli & Preserved Radish



黄金甲大虾
Sautéed Prawn with Salted Egg Yolk



金箔脆虾球
Deep-fried Prawn with Mayonnaise & Corn Flake

龙虾大虾

Lobster & Prawn

金瓜奶皇焗半边龙虾 Baked Half Lobster with Pumpkin and Cream	\$38 <u>每位 per person</u>
宫廷脆大虾 Deep-fried Prawn in Manchu Style	\$26 <u>例牌 regular</u>
花雕当归杞子虾煲 Poached Prawn with Hua Diao, Angelica & Wolfberry	\$26 <u>例牌 regular</u>
豉油皇香煎大虾 Pan-fried Prawn with Premium Soya Sauce	\$26 <u>例牌 regular</u>
极品酱粉丝虾煲 Braised Prawn and Vermicelli with X.O. Sauce in Claypot	\$26 <u>例牌 regular</u>
黄金甲大虾 Sautéed Prawn with Salted Egg Yolk	\$26 <u>例牌 regular</u>
青芥末虾球 Deep-fried Prawn with Wasabi Mayonnaise Sauce	\$28 <u>例牌 regular</u>
金箔脆虾球 Deep-fried Prawn with Mayonnaise Sauce & Corn Flake	\$28 <u>例牌 regular</u>



西兰花炒带子
Stir-fried Scallop with Broccoli

海中珍宝 Superior Seafood

娘惹龙趸球

Stir-fried sliced Giant Garoupa with Nonya Sauce

\$32
每位 per person

极品酱碧绿龙趸球

Stir-fried sliced Giant Garoupa with Seasonal Green
in X.O. Sauce

\$32
例牌 regular

香港芥兰炒龙趸球

Stir-fried sliced Giant Garoupa with Hong Kong Kailan

\$32
例牌 regular

豉椒凉瓜龙趸煲

Braised sliced Giant Garoupa with Bitter Gourd
in Black Bean and Chili Sauce

\$32
例牌 regular

西兰花炒带子

Stir-fried Scallop with Broccoli

\$32
例牌 regular

极品酱带子野菌

Stir-fried Scallop with Wild Mushroom in X.O. Sauce

\$32
例牌 regular



百花杏片金龙鸡
Crispy Chicken Staffed with Prawn Paste



玫瑰豉油鸡
Superior Soya Sauce Marinated Chicken with Rose Liquor

鸡鸭类 Poultry

百花杏片金龙鸡 Fried Crispy Chicken Staffed with Prawn Paste	\$48 <u>全只 whole</u>	\$24 <u>半只 half</u>
玫瑰豉油鸡 Superior Soya Sauce Marinated Chicken with Rose Liquor	\$40 <u>全只 whole</u>	\$22 <u>半只 half</u>
当红炸子鸡 Crispy Roasted Chicken	\$38 <u>全只 whole</u>	\$20 <u>半只 half</u>
黑椒鸡柳 Stir-fried Chicken with Black Pepper Sauce		\$20 <u>例牌 regular</u>
姜葱鸡球 Stir-fried Chicken with Ginger & Spring Onion		\$20 <u>例牌 regular</u>
北京片皮鸭 Barbecued Peking Duck		\$78 <u>全只 whole</u>
潮州卤水鸭片 Teochew Braised Duck		\$15 <u>例牌 regular</u>



铁板黑椒猪软骨
Sizzling Pork Cartilage with Black Pepper Sauce



蒜香烧汁牛柳粒
Sautéed Diced Fillet of Beef with Garlic in BBQ Sauce

猪牛类 Pork & Beef

南乳乳猪全体 (预订)

Roasted Suckling Pig with Preserved Bean Sauce
(advance order)

\$288
全只 whole

镇江排骨

Stewed Pork Rib in Zhenjiang Vinegar

\$24
例牌 regular

铁板黑椒猪软骨

Sizzling Pork Cartilage with Black Pepper Sauce

\$20
例牌 regular

菠萝咕嚕肉

Sweet and Sour Pork

\$18
例牌 regular

蒜香烧汁牛柳粒

Sautéed Diced Fillet of Beef with Garlic in BBQ Sauce

\$28
例牌 regular

黑椒牛柳粒

Sautéed Diced Fillet of Beef with Black Pepper Sauce

\$28
例牌 regular

姜葱炒牛肉

Stir-fried sliced Beef with Ginger and Spring Onion

\$20
例牌 regular

芥兰炒牛肉

Stir-fried sliced Beef with Hong Kong Kailan

\$20
例牌 regular



瑶柱黄金砖
Braised Home Made Tofu with Dried Scallop



银盏野菌芦笋
Stir-fried Asparagus and Assorted Wild Mushroom

蔬菜豆腐类

Vegetable

苋菜 / 奶白 / 芥兰

Amaranth / Baby Pek-Chye / Kailan

\$14

例牌 regular

芦笋

Asparagus

\$18

例牌 regular

西兰花

Broccoli

\$16

例牌 regular

清炒 Stir-fried

蒜茸 Stir-fried with Garlic

上汤 Poached with Superior Stock

蚝油 Stir-fried with Oyster Sauce

银盏野菌芦笋

Stir-fried Asparagus and Assorted Wild Mushroom

\$18

例牌 regular

三皇蛋苋菜

Poached Amaranth with Assorted Eggs in Superior Stock

\$18

例牌 regular

双菇扒时蔬

Braised Dual Mushroom with Seasonal Green

\$16

例牌 regular

干煸四季豆

Dry-fried French Bean with Minced Pork

\$14

例牌 regular

瑶柱黄金砖

Braised Homemade Tofu with Dried Scallop

\$18

例牌 regular

红烧砂锅野菌豆腐煲

Braised Tofu and Assorted Wild Mushroom in Claypot

\$18

例牌 regular

金汤百花酿豆腐

Steamed Stuffed Tofu with Prawn Paste

\$18

例牌 regular



官庭金丝海鲜炒饭
Palace Seafood Fried Rice with Golden Egg Thread



上汤生虾煎生面
Pan-fried Crispy Noodle with Prawn in Thickened Superior Stock

粉面饭类

Noodles & Rice

宫庭金丝海鲜炒饭 Palace Seafood Fried Rice with Golden Egg Thread	\$20 <u>例牌 regular</u>
极品酱脆米海鲜炒饭 X.O. Sauce Seafood Fried Rice with Rice Crisp	\$20 <u>例牌 regular</u>
蛋白瑶柱蟹肉炒饭 Fried Rice with Crab Meat, Egg White & Dried Scallop	\$20 <u>例牌 regular</u>
榄菜鸡粒炒饭 Fried Rice with Diced Chicken and Olive	\$18 <u>例牌 regular</u>
上汤生虾煎生面 Pan-seared Prawn Crispy Noodle with Thicken Superior Broth	\$26 <u>例牌 regular</u>
海鲜焖伊面 Braised Seafood Ee-Fu Noodle	\$26 <u>例牌 regular</u>
银芽鸭丝煎生面 Duck Meat & Bean Sprout Crispy Noodle	\$16 <u>例牌 regular</u>
滑蛋海鲜河粉 Fried Seafood Hor-Fun with Egg Sauce	\$20 <u>例牌 regular</u>
香港干炒牛河 Stir-fried Beef Hor-Fun in Hong Kong Style	\$16 <u>例牌 regular</u>



潮式芋泥
Sweetened Yam Paste in Teochew Style



香茅青柠雪芭
Lemongrass Jelly with Lime Sherbet

精美甜品

Dessert

红莲炖桃胶 (冷或热)

Double Boiled Peach Resin with Lotus Seed and Red Date
(Served Chilled or Hot)

\$6
每位 per person

潮式芋泥 (热)

Sweetened Yam Paste in Teochew Style (Served Hot)

\$6
每位 per person

莲子红豆沙 (热)

Red Bean Soup with Lotus Seed (Served Hot)

\$6
每位 per person

杨枝甘露 (冷)

Chilled Mango, Pomelo and Sago (Served Chilled)

\$6
每位 per person

龟苓糕 (冷)

Herbal Jelly (Served Chilled)

\$6
每位 per person

香茅青柠雪芭 (冷)

Lemongrass Jelly with Lime Sherbet (Served Chilled)

\$6
每位 per person

素食 Vegetarian

虫草花鲜菇汤

Double-boiled Clear Fresh Mushroom Broth
with Cordyceps Flower

\$9

每位 per person

虫草花百合香港芥兰

Stir-fried Hong Kong Kailan with Cordeyceps Flower
and Lily Bulb

\$18

例牌 regular

素大虾伴水芹香

Stir-fried Vegetarian Prawn and Celery

\$24

例牌 regular

香脆炸豆腐

Deep Fried Crispy Tofu

\$14

例牌 regular

红烧砂煲百灵菇豆腐煲

Braised Bai-Ling Mushroom and Tofu in Claypot

\$16

例牌 regular

素炒饭

Vegetarian Fried Rice

\$14

例牌 regular

素松菇伊面

Vegetarian Braised Ee-Fu Noodle with Mushroom

\$14

例牌 regular