



新春菜单

Chinese New Year Menu

26 January to 24 February 2024

Available for lunch and dinner, except on 10 & 11 February 2024
and dinner on 9 February 2024.

秀才

THE SCHOLAR
CHINESE RESTAURANT



Prosperity Yu Sheng



新春鱼生

Yu Sheng

缤纷鲍鱼仔捞生

Prosperity Baby Abalone Yu Sheng

\$68 small | **\$98** medium | **\$138** large

三文鱼捞生

Prosperity Salmon Yu Sheng

\$48 small | **\$68** medium | **\$88** large

斋鱼捞生

Prosperity Yu Sheng (Vegetarian)

\$28 small | **\$38** medium | **\$48** large

Add-ons

迷你鲍鱼仔

Baby Abalone

\$25.80 per order (10 pcs)

三文鱼

Salmon Sashimi

\$18.80 per order

斋鱼

Mock Fish

\$9.80 per order

海蜇丝

Chilled Jellyfish

\$6.80 per order

博脆

Crackers

\$2.80 per order





新春年菜

Chinese New Year Specials

富贵财神大盆菜

*Supreme Fortune *Pen Cai*
\$338 medium (For 6 persons)
\$468 large (For 10 persons)

药材蒸鸡

Steamed Herbal Chicken
\$62 whole

栗子冬菇发菜焖猪手

Braised Pork Trotter with Black Moss, Chestnuts and Chinese Mushrooms
\$58 per order

黄酒当归党参枸杞虾

Poached Live Prawns with Chinese Herbs and Wine
\$8 per 100g

腊味糯米饭

Glutinous Rice with Preserved Meat
\$18 small | **\$27** medium | **\$36** large

莲藕蚝豉煲猪腩汤

Double-boiled Pork Trotter and Pork Tongue Soup with Lotus Roots, Dried Oysters and Black Moss
\$7 per person
\$16 small | **\$24** medium | **\$32** large

蚝豉发菜

Braised Dried Oysters with Black Moss
\$34 small | **\$68** large

**Advance order is required.*



Braised Pork Trotter with Black Moss, Chestnuts and Chinese Mushrooms



Glutinous Rice with Preserved Meat





开胃小品 Appetiser

妙手肉松茄子

Tempura Eggplant with Golden Floss

\$16 small | **\$24** medium | **\$32** large

酥口虾枣

Prawn Ngoh Hiang

\$16 small | **\$24** medium | **\$32** large

冰梅海蜇

Marinated Jellyfish with Plum Sauce

\$16 small | **\$24** medium | **\$32** large



Tempura Eggplant with Golden Floss



Marinated Jellyfish with Plum Sauce





Peking Duck

明火烧烤

Barbecue and Roast

北京片皮鸭

Peking Duck

\$40 half | **\$78** whole

Choice of preparation method:

- a. Fried with Ginger and Spring Onions
- b. Stewed with Ee-fu Noodles
- c. Fried Rice with Diced Duck Meat

大红乳猪全体

*Suckling Pig

\$148 half | **\$298** whole

烧味双拼

Twin Roast Meat Platter

\$24 small | **\$36** medium | **\$48** large

烧烤药材鸭

Herbal Roast Duck

\$18 small | **\$30** half | **\$60** whole

蜜汁叉烧

Honey Glazed Pork

\$16 small | **\$24** medium | **\$32** large

脆皮方块烧肉

Crispy Roast Pork Cubes

\$18 small | **\$27** medium | **\$36** large

豉油鸡

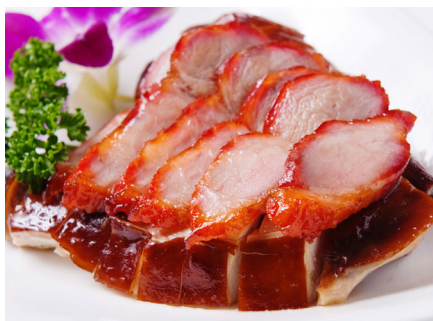
Soy Sauce Chicken

\$16 small | **\$24** half | **\$48** whole

**Advance order is required.*



Suckling Pig



Twin Roast Meat Platter



汤品篇

Soup



玉露银湖燕窩羹

Braised Bird's Nest with Crab Meat

\$40 per person

\$200 small | **\$300** medium | **\$400** large

红烧鲍鱼丝鱼子海味羹

Braised Shredded Abalone Soup with Superior Sea Treasures and Fish Roe

\$20 per person

\$80 small | **\$120** medium | **\$160** large

四川海鲜酸辣汤

Sichuan Hot and Sour Soup

\$7 per person

\$18 small | **\$27** medium | **\$36** large

黄焖鱼子海味羹

Sea Treasures Soup with Fish Roe

\$12 per person

\$34 small | **\$51** medium | **\$68** large

福建蟹肉鱼鳔羹

Hokkien Fish Maw in Thick Broth

\$10 per person

\$30 small | **\$45** medium | **\$60** large

蟹肉粟米羹

Sweet Corn with Crab Meat Soup

\$7 per person

\$16 small | **\$24** medium | **\$32** large



Sichuan Hot and Sour Soup



Hokkien Fish Maw in Thick Broth





鲍鱼海味篇

Abalone and Dried Seafood

六头珍珠鲍鱼扣豆腐

Braised 6-Head Baby Abalone with
Homemade Beancurd

\$20 per person

虾子海参烩鱼鳔

Braised Fish Maw and Sea Cucumber with
Shrimp Roe

\$44 small | **\$66** medium | **\$88** large

碧绿冬菇，十头珍珠鲍鱼

Braised 10-Head Baby Abalone and
Chinese Mushrooms with Garden Greens

\$44 small | **\$66** medium | **\$88** large



*Braised 6-Head Baby Abalone with
Homemade Beancurd*



*Braised Fish Maw and Sea Cucumber
with Shrimp Roe*





游水海鲜类 Live Seafood

一帆风顺(筍殼)	Soon Hock	\$12 per 100gm
虎虎生威(老虎班)	Tiger Garoupa	\$11 per 100gm
万事顺意(山果鱼)	Fruit Patin	\$8 per 100gm
吉慶有餘(金目鲈)	Sea Bass	\$6 per 100gm
艳阳高照(尼罗红)	Red Tilapia	\$5 per 100gm

任选鲜鱼烹调法: **Choice of Cooking Method for Fish:**

糖醋	Batter-fried with Sweet and Sour Sauce
清蒸/油浸	Steamed or Fried with Soy Sauce
豉汁酱蒸	Steamed with Black Bean Paste
潮州式蒸	Steamed Teochew-style
豆酥蒸	Steamed with Soy Bean Crumbs
泰辣炸	Fried with Thai Chilli Sauce
椒仔蒜蓉树子蒸	Steamed with Pickled Cordia Seeds and Garlic Sauce

美極煎生虾

Wok-fried Prawns with Soy Sauce and Minced Garlic
\$8 per 100gm

金银蒜粉丝蒸开边虾

Steamed Prawns with Glass Noodles in Garlic Sauce
\$8 per 100gm

七味椒盐虾

Baked Prawns with Salt and Pepper
\$8 per 100gm





Steamed Sea Bass
with Soy Sauce



海产篇

Seafood



黑松露酱炸雪鱼

Crispy Cod Fillet with Truffle Sauce

\$22 per person

麦香脆虾球

Cereal De-shelled Prawns

\$24 small | **\$36** medium | **\$48** large

柚子沙律酱虾球

Crispy De-shelled Prawns with
Pomelo Salad Sauce

\$24 small | **\$36** medium | **\$48** large

杏仁芥末虾球

Crispy De-shelled Prawns with
Wasabi Mayonnaise

\$24 small | **\$36** medium | **\$48** large

金瓜奶油带子

Wok-fried Scallops with Creamy
Pumpkin Sauce

\$30 small | **\$45** medium | **\$60** large

XO酱爆带子

Stir-fried Scallops with XO
Chilli Sauce

\$30 small | **\$45** medium | **\$60** large

松露酱爆芦笋毛豆带子

Sautéed Scallops with Asparagus
and Edamame in Truffle Sauce

\$30 small | **\$45** medium | **\$60** large



Crispy De-shelled Prawns with Wasabi Mayonnaise



Stir-fried Scallops with XO Chilli Sauce



禽肉篇

Poultry and Meat

广东脆皮鸡

Cantonese Roast Chicken

\$24 half | **\$48** whole

台式三杯鸡煲

Taiwanese-style Stewed Chicken

\$18 small | **\$27** medium | **\$36** large

鱼鳔鸭掌翅煲

Braised Duck Web and Fish Maw

\$18 small | **\$27** medium | **\$36** large

黑椒牛仔粒

Stir-fried Beef Tenderloin Cubes with Black Pepper

\$24 small | **\$36** medium | **\$48** large

咖啡排骨

Coffee Pork Ribs

\$20 small | **\$30** medium | **\$40** large



Cantonese Roast Chicken



Coffee Pork Ribs

镬气小炒 Wok Delights

清炒各类時蔬

Sautéed Seasonal Vegetables

\$12 small | \$18 medium | \$24 large

蒜片松菌油麦菜

Stir-fried Lettuce and Wild Mushrooms with Garlic

\$14 small | \$21 medium | \$28 large

榄菜肉碎炒四季豆苗

Stir-fried Kenya Beans with Minced Pork and Preserved Olive Vegetables

\$14 small | \$21 medium | \$28 large

腊味炒港芥兰

Stir-fried Kailan with Chinese Sausage and Preserved Meat

\$14 small | \$21 medium | \$28 large

蒜子蛤蜊叁皇蛋浸苋菜

Poached Local Spinach with Lala and Eggs

\$14 small | \$21 medium | \$28 large

瑶柱松菇豆腐

Braised Homemade Beancurd with Dried Scallops and Mushrooms

\$18 small | \$27 medium | \$36 large



Sautéed Seasonal Vegetables



*Stir-fried Kailan with Chinese Sausage
and Preserved Meat*

健康素食类 Vegetarian

脆皮手工春卷

Handmade Spring Rolls

\$12 small | \$18 medium | \$24 large

素饺汤

Vegetarian Dumpling Soup

\$6 per person

粟米豆腐羹

Sweet Corn with Beancurd Soup

\$6 per person

\$16 small | \$24 medium | \$32 large

川式素香鳝条

Deep-fried Chinese Mushrooms
coated in Honey Sauce

\$12 small | \$18 medium | \$24 large

露影仙霞

Braised Asparagus with
Mushrooms and Fungus

\$12 small | \$18 medium | \$24 large

糖醋素肉球

Sweet and Sour Impossible Vegan
Meatballs

\$20 small | \$30 medium | \$40 large

野菌素肉球焖豆腐

Braised Beancurd with Impossible
Vegan Meatballs and Assorted
Mushrooms

\$18 small | \$27 medium | \$36 large

松仁子伴水芹香

Sautéed Celery with Pine Seeds
and Lotus Roots

\$14 small | \$21 medium | \$28 large

毛豆鲜菇菜粒素炒饭

Fried Rice with Assorted
Mushrooms, Edamame and Diced
Vegetables

\$12 small | \$18 medium | \$24 large



*Braised Beancurd with Impossible Vegan
Meatballs and Assorted Mushrooms*



Sautéed Celery with Pine Seeds and Lotus Roots

饭及面类

Rice and Noodles

蟹肉银鱼仔炒饭

Seafood Fried Rice with Crab Meat and Silver Fish

\$20 small | **\$30** medium | **\$40** large

海鲜炒面线

Fried Seafood Mee Suah

\$16 small | **\$24** medium | **\$32** large

大澳焖米粉

Stewed Tai Ao Bee Hoon

\$18 small | **\$27** medium | **\$36** large

XO龙虾焖伊面

Stewed Ee-fu Noodles with Lobster in XO Sauce

\$60 per order (450 - 500g)

鲍汁干烧伊府面

Braised Ee-fu Noodles with Chives and Abalone Gravy

\$16 small | **\$24** medium | **\$32** large



Seafood Fried Rice



Fried Seafood Mee Suah

甜言蜜语 Sweet Harmony

红糖桃胶芝麻汤圆

Hot Peach Gum with Sesame
Glutinous Rice Balls

\$8 per person

桃胶生磨杏仁茶

Hot Almond Cream with Peach Gum

\$8 per person

白果金瓜芋泥

Hot Yam Paste with Ginkgo Nuts
and Pumpkin

\$8 per person

香芒布丁

Chilled Mango Pudding

\$8 per person

缤纷鲜果香茅冻酸柑雪

Chilled Lemongrass Jelly with
Fresh Fruits and Lime Sorbet

\$8 per person

杨枝甘露

Chilled Mango Sago with Pomelo

\$8 per person

椰汁炸年糕

Fried Homemade Coconut
Flavoured *Nian Gao*

\$12 per order (6 pcs)



Hot Yam Paste with Ginkgo Nuts and Pumpkin



Chilled Mango Pudding



新春套餐 Set Menus



素食菜单

VEGETARIAN

\$55 per person

缤纷斋鱼捞生

Prosperity Mock Fish
Yu Sheng

素饺汤

Vegetarian Dumpling
Soup

斋糖醋素肉球

Sweet and Sour
Vegetarian Meatball

野菌焖豆腐

Braised Tofu with Assorted
Mushrooms

油泡素虾西芹

Stir-fried Mock Prawns
with Capsicum and Celery

松仁子伴水芹香

Sautéed Celery with Pine
Nuts and Lotus Roots

毛豆鲜菇菜粒素炒饭

Fried Rice with Assorted
Mushrooms, Edamame
and Diced Vegetables

桃胶莲子红豆沙

Red Bean Purée with
Peach Gum and
Lotus Seeds

回族菜单

MUSLIM*

\$55 per person

Prosperity Salmon
Yu Sheng

King Prawn Tom Yum
Soup

Ayam Panggang Madu

Ikan Siakap Masak
Kari Thai

Rendang Daging

Sayur Goreng Campur

Nasi Goreng Istimewa

Fresh Fruit Platter

**Food is prepared in our Malay
Kitchen. Orders to be placed at
least one day in advance.*

双星报喜宴

DOUBLE BLISS

\$138 [For 2 persons]

三文鱼捞生

Prosperity Salmon
Yu Sheng

黄焖鱼子海味羹

Braised Sea Treasures
Soup with Fish Roe

六头鲍鱼扣豆腐

Braised 6-Head Baby
Abalone with
Homemade Beancurd

开边大头虾焖伊府面

Stewed Halved King
Prawn with Ee-Fu
Noodles

杨枝甘露

Chilled Mango Sago with
Pomelo





新春套餐 Set Menus



家庭团圆宴

FAMILY REUNION

\$268 [For 4 persons]

三文鱼捞生

Prosperity Salmon Yu Sheng

黄焖鱼子海味羹

Braised Sea Treasures Soup with
Fish Roe

烧烤药材鸭

Herbal Roast Duck

十头鲍鱼蚝豉发菜

Braised 10-Head Abalone with
Dried Oyster and Black Moss

干烧伊府面

Braised Ee-Fu Noodles

桃胶莲子红豆沙

Red Bean Purée with Peach Gum
and Lotus Seeds

富贵吉祥宴

AUSPICIOUS ABUNDANCE

\$398 [For 6 persons]

三文鱼捞生

Prosperity Salmon Yu Sheng

黄焖鱼子海味羹

Braised Sea Treasures Soup with
Fish Roe

广东脆皮鸡

Crispy Cantonese Roast Chicken

清蒸筍壳

Steamed Soon Hock with Superior
Soy Sauce

碧绿冬菇十头鲍鱼

Braised 10-Head Abalone with
Chinese Mushrooms and
Garden Greens

干烧伊府面

Braised Ee-Fu Noodles

桃胶莲子红豆沙

Red Bean Purée with Peach Gum
and Lotus Seeds





新春套餐 Set Menus

六六大顺宴

SUCCESSFUL HARVEST

\$688 [For 10 persons]

三文鱼捞生

Prosperity Salmon Yu Sheng

红烧鲍鱼丝鱼子海味羹

Braised Shredded Abalone Soup with
Superior Sea Treasures and Fish Roe

药材蒸鸡

Steamed Herbal Chicken

清蒸山果鱼

Steamed Patin Fish with Superior
Soy Sauce

葡京沙律酱虾球

Crispy De-shelled Prawns with
Putin Salad Sauce

十头鲍鱼冬菇蚝豉发菜

Braised 10-Head Abalone with
Chinese Mushrooms, Dried Oyster
and Black Moss

腊味糯米饭

Glutinous Rice with Preserved Meat

桃胶莲子红豆沙

Red Bean Purée with Peach Gum
and Lotus Seeds

合家欢聚宴

HAPPY REUNION

\$788 [For 10 persons]

三文鱼捞生

Prosperity Salmon Yu Sheng

红烧鲍鱼丝鱼子海味羹

Braised Shredded Abalone Soup
with Superior Sea Treasures and
Fish Roe

广东脆皮鸡

Crispy Cantonese Roast Chicken

清蒸老虎班

Steamed Tiger Garoupa with
Superior Soy Sauce

麦香脆虾球

Crispy De-shelled Cereal Prawns

十头鲍鱼冬菇发菜栗子焖猪脚

Braised Pork Trotter with 10-Head
Abalones, Black Moss, Chestnuts
and Chinese Mushrooms

腊味糯米饭

Glutinous Rice with Preserved Meat

桃胶莲子红豆沙

Red Bean Purée with Peach Gum
and Lotus Seeds





新春套餐 Set Menus



财运亨通宴

WHEEL OF GOOD FORTUNE

\$928 [For 10 persons]

三文鱼鲍鱼仔捞生

Prosperity Salmon and Mini Baby
Abalone *Yu Sheng*

红烧鲍鱼丝鱼子海味羹

Braised Shredded Abalone Soup
with Superior Sea Treasures and
Fish Roe

清蒸筍殼

Steamed Soon Hock with Superior
Soy Sauce

海參冬菇栗子扒鴨

Braised Duck with Sea Cucumber,
Chinese Mushrooms and Chestnuts

XO酱爆帶子

Stir-fried Scallops with XO
Chilli Sauce

六头鲍鱼扣豆腐

Braised 6-Head Abalone with
Homemade Beancurd

干烧伊府面

Braised Ee-Fu Noodles

杨枝甘露

Chilled Mango Sago with Pomelo

金玉满堂宴

HOUSE FULL OF TREASURES

\$1,388 [For 10 persons]

三文鱼鲍鱼仔捞生

Prosperity Salmon and Baby Abalone
Yu Sheng

大红乳猪全体

Barbecued Whole Suckling Pig

黄焖鱼子海味羹

Braised Sea Treasures Soup with
Fish Roe

清蒸海星班

Steamed Spotted Garoupa with
Superior Soy Sauce

富贵财神大盆菜

Supreme Fortune *Pen Cai*

XO龙虾焖伊面

Stewed Lobster with Ee-Fu Noodles
in XO Sauce

桃胶雪燕生磨杏仁茶

Hot Almond Cream with Peach Gum
and Snow Bird's Nest



Please note that all Guild Houses will be closed on
10 and 11 February 2024 for Chinese New Year.

Images used are for illustration purposes only.

Terms and Conditions

- Not valid with other promotions and discounts.
 - F&B vouchers and credits are accepted.
- Prices are subject to prevailing GST and service charge*.
- Terms and conditions are subject to change without prior notice.

**Service charge will be waived for members who charge to their monthly Statement of Accounts.*

Supreme Fortune
Pen Cai





NUSS
The Graduate Club