



菜谱

秀才

THE SCHOLAR
CHINESE RESTAURANT

明火烧烤

BARBECUE AND ROAST

驰名中外北京片皮鸭

Peking Duck

\$38 half \$68 whole

- Crispy Skin served with Spring Onion and Pancake
- Second Course preparation for Duck Meat

任选北京鸭二道烹调法

Choice of Cooking Method for Duck Meat
Please select one:

二道鸭件

a. Chopped Duck Meat

柱喉姜葱爆鸭件

b. Stir-fry Duck Meat with Ginger and Spring Onion

菜片包鸭菘

c. Pan-fried Minced Duck served with Lettuce Wrap

鸭丝伊面

d. Stewed Ee-Fu Noodles with Duck Meat

鸭粒炒饭

e. Fried Rice with Diced Duck Meat

大红乳猪全体

Whole Suckling Pig*

\$268 per order

麻辣爱尔兰烧鸭

Roast Irish Duck with Spicy Sesame Sauce

	small	half	whole
麻辣爱尔兰烧鸭	\$24	\$36	\$72
明火烧烤药材鸭	\$18	\$28	\$52
豉油鸡	\$12	\$18	\$36
烧味双拼	\$21	\$32	\$42
炭火蜜汁脆叉烧	\$14	\$21	\$28
脆皮方块烧肉	\$16	\$24	\$32

明火烧烤药材鸭

Herbal Roast Duck

\$18 \$28 \$52

豉油鸡

Soy Sauce Chicken

\$12 \$18 \$36

烧味双拼

Twin Barbecue Meat Combination

small medium large
\$21 \$32 \$42

炭火蜜汁脆叉烧

Honey Glazed Pork

\$14 \$21 \$28

脆皮方块烧肉

Crispy Roast Pork Cubes

\$16 \$24 \$32

Peking Duck

*One day advance order is required.



Tempura Eggplant
with Golden Floss

COLD CUTS AND APPETISER

冷开 盘味 小品

黑松露酱酥炸生蚝
冰菜沙律

Crispy Breaded Oyster with Iceplant
Salad and Truffle Dressing \$16 per person

香罗蜜炸带子

Fried Chempedak stuffed with
Scallops

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

肉松炸茄子

Tempura Eggplant with Golden
Floss

	\$13	\$20	\$26
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蹄香炸虾枣

Prawn Ngoh Hiang

	\$14	\$21	\$28
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咸蛋炸鱼皮

Crispy Salted Egg Fish Skin

	\$14	\$21	\$28
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冰梅海蜇

Marinated Jellyfish with Plum
Sauce

	\$14	\$21	\$28
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罗惹苏东仔

Crispy Baby Squid in Homemade
Rojak Sauce

	\$16	\$24	\$32
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*Hokkien Fish Maw
in Thick Broth*

汤 SOUP 羹羹羹

		small	medium	large
玉露银湖燕窩羹	Braised Bird's Nest with Crabmeat	\$38 per person \$190	\$270	\$380
高汤海宮炖三宝	Double-boiled Baby Abalone with Fish Maw, Dried Scallop and Cabbage	\$20 per person		
红烧纸窩龙虾丝鱼子海味羹	Braised Shredded Pacific Lobster with Superior Sea Treasures and Fish Roe in Paper Bowl	\$28 per person		
老火煲靚汤	Double-boiled Soup of the Day	\$6 per person \$16	\$24	\$32
四川海鮮酸辣汤	Sichuan Hot and Sour Soup	\$6 per person \$16	\$24	\$32
西湖牛肉羹	West Lake Beef Soup with Edamame and Egg White	\$7 per person \$16	\$24	\$32
蟹肉粟米羹	Sweet Corn with Crab Meat Soup	\$7 per person \$16	\$24	\$32
八宝冬瓜汤	Double-boiled Winter Melon Soup with Assorted Seafood	\$8 per person \$18	\$27	\$36
福建蟹肉鱼鰾羹	Hokkien Fish Maw in Thick Broth	\$10 per person \$27	\$40	\$54
黃焖鱼子海味羹	Sea Treasures with Fish Roe in Yellow Broth	\$12 per person \$33	\$49	\$66



*Braised Fish Maw
and Sea Cucumber*

ABALONE AND DRIED SEAFOOD

鲍海 鱼味 篇

六头鲍鱼扣翡翠豆腐

Braised 6-Head Whole Baby
Abalone and Homemade Beancurd

\$18 per person

包罗万有一品窝

Braised Supreme Dried Sea
Treasures with Whole Abalone and
Garden Greens

small medium large

\$72 \$108 \$144

海参烩鱼鳔

Braised Fish Maw and Sea
Cucumber

\$38 \$57 \$76

碧绿冬菇十头鲍鱼

Braised 10-Head Whole Baby
Abalone, Chinese Mushroom and
Garden Greens

\$42 \$63 \$84

*Wok-baked Sea Bass
with Spicy Mala Sauce*

游水海鲜类 [鱼] LIVE SEAFOOD [FISH]

筍殼	Soon Hock	\$11 per 100gm
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老虎班	Tiger Garoupa	\$11 per 100gm
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山果鱼	Fruit Patin	\$7 per 100gm
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金目鲈	Sea Bass	\$4.50 per 100gm
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尼罗红	Red Tilapia	\$4 per 100gm
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任选鱼烹调法

Choice of Cooking Method for Fish:

糖醋	Batter-fried with Sweet and Sour Sauce
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清蒸/油浸	Steamed or fried with Soy Sauce
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潮州式蒸	Steamed Teochew-style
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豆酥蒸	Steamed with Soya Bean Crumbs
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泰辣炸	Fried with Thai Chilli Sauce
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椒仔蒜蓉树子蒸	Steamed with Pickled Cordia Seeds and Garlic Sauce
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麻辣香烤	Wok-baked with Spicy Mala Sauce
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Wok-baked Prawns with Spicy Mala Sauce

LIVE SEAFOOD [PRAWN AND LOBSTER]

「龙虾与虾」 游水海鲜类

龙虾	Lobster	\$55 per order (450gm - 500gm)
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任选龙虾烹调法	Choice of Cooking Method for Boston Lobster:	
	杏仁芥末炸龙虾	Wok-fried with Wasabi Mayonnaise
	咸蛋炒龙虾	Wok-fried with Salted Egg Yolk
	XO龙虾焖伊面	Stewed with Ee-fu Noodles in XO Chilli Sauce

虾	Prawn	\$8 per 100gm
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任选虾烹调法	Choice of Cooking Method for Prawn:	
	黄酒当归党参枸杞	Poached with Chinese Herbs and Wine
	金银蒜粉丝蒸开边虾	Steamed with Glass Noodles in Garlic Sauce
	七味椒盐虾	Stir-fried with Salt and Pepper
	麻辣生虾	Wok-baked with Spicy Mala Sauce



*Wok-fried Scallops
with Creamy Pumpkin
Butter Sauce*

海产篇 SEAFOOD

黑松露酱炸雪鱼	Crispy Cod Fillet with Truffle Sauce	\$18.80 per person		
泰式炸软壳蟹	Thai-style Tempura Soft Shell Crab with Mango Sauce	small	medium	large
		\$24	\$36	\$48
麦香脆虾球	Cereal De-shelled Prawns	\$22	\$33	\$44
柚子沙律酱虾球	Crispy De-shelled Prawns with Pomelo Salad Sauce	\$22	\$33	\$44
杏仁芥末虾球	Crispy De-shelled Prawns with Wasabi Mayonnaise	\$22	\$33	\$44
翡翠南瓜奶皇带子	Wok-fried Scallops with Creamy Pumpkin Butter Sauce	\$28	\$42	\$56
松露酱爆海班片	Sautéed Garoupa Fillet with Honey Beans and Truffle Sauce	\$28	\$42	\$56
爆炒姜葱海班片	Wok-fried Garoupa Fillet with Ginger and Spring Onion	\$28	\$42	\$56
XO酱翡翠带子	Sautéed Scallops in XO Chilli Sauce	\$28	\$42	\$56



Stewed Pork Rib
served with Fried Bun

POULTRY AND MEAT

禽 肉 篇

京烤排骨配于炸馒头

Stewed Pork Rib served with
Fried Bun

\$12 per order

广东脆皮鸡

Cantonese-style Roast Chicken

half

whole

\$16

\$32

泰式香芒脆皮鸡

Roast Chicken with Mango Thai Sauce

\$18

\$36

台式三杯鸡煲

Taiwanese-style Stewed Chicken

small

medium

large

\$15

\$23

\$30

鱼鳔鸭掌翅煲

Braised Duck Web and Fish Maw

\$15

\$23

\$30

辣子鸡柳

Wok-fried Spicy Sliced Chicken

\$16

\$24

\$32

咖啡排骨

Coffee Pork Ribs

\$18

\$27

\$36

黑椒牛仔粒

Stir-fried Beef Tenderloin Cubes
with Black Pepper

\$23

\$34

\$46



Wok-fried Spicy Mala Beancurd and Vegetables

蔬及 菜豆 腐 羹

VEGETABLES AND BEANCURD

		small	medium	large
清炒各类时蔬	Sautéed Seasonal Hong Kong Vegetables	\$12	\$18	\$24
马来风光	Sambal Kang Kong	\$12	\$18	\$24
蒜片松菌油麦菜	Stir-fried Lettuce and Wild Mushrooms with Garlic	\$12	\$18	\$24
干鱿鱼银牙炒青龙菜	Stir-fried Qinglong and Bean Sprout with Dried Cuttlefish	\$12	\$18	\$24
榄菜肉碎四季豆苗	Stir-fried Kenya Beans with Minced Pork and Preserved Olive Vegetables	\$14	\$21	\$28
腊味炒港芥兰	Stir-fried Kailan with Preserved Meat and Chinese Sausage	\$14	\$21	\$28
蒜子叁皇蛋浸苋菜	Poached Local Spinach with Assorted Eggs	\$14	\$21	\$28
干贝扒哇哇菜	Stewed Baby Cabbage with Dried Scallops	\$16	\$24	\$32
麻辣豆腐时蔬香窝	Wok-fried Spicy Mala Beancurd and Vegetables	\$18	\$27	\$36
瑶柱松菇翡翠豆腐	Braised Homemade Jade Beancurd with Dried Scallop and Bunapi Mushrooms	\$18	\$27	\$36



Sweet and Sour Impossible™
Vegan Meatballs

VEGETARIAN 健康素食菜

		small	medium	large
素饺汤	Vegetarian Dumpling Soup	\$6 per person		
白玉含珠	Sweet Corn with Beancurd Soup	\$16	\$24	\$32
脆皮手工春卷	Vegetarian Handmade Spring Rolls	\$12	\$18	\$24
川式香炸素菌條	Deep-fried Chinese Mushrooms coated with Honey Sauce	\$12	\$18	\$24
油泡素虾西芹	Stir-fried Mock Prawns with Capsicums and Celery	\$12	\$18	\$24
露影仙霞	Braised Asparagus with Mushrooms and Fungus	\$12	\$18	\$24
灵芝菇豆包扒哇哇菜	Braised Bailing Mushroom and Tau Pok with Baby Cabbage	\$12	\$18	\$24
毛豆鲜菇菜粒素炒饭	Fried Rice with Assorted Mushrooms, Edamame and Vegetables	\$12	\$18	\$24
松仁子伴水芹香	Sautéed Celery with Pine Seeds and Lotus Roots	\$14	\$21	\$28
糖醋素肉球	Sweet and Sour Impossible™ Vegan Meatballs	\$18	\$27	\$36
野菌素肉球焖豆腐	Braised Beancurd with Impossible™ Vegan Meatballs and Assorted Mushrooms	\$18	\$27	\$36
野菌素肉碎上海拉面	Stewed Wild Mushrooms and Impossible™ Vegan Minced Meat with Shanghai Ramen	\$18	\$27	\$36



Stewed Rice Porridge with Halved King Prawn in Superior Broth

饭及面类

RICE AND NOODLES

		small	medium	large
干烧伊面	Stewed Ee-fu Noodles	\$14	\$21	\$28
海鲜炒面线	Fried Seafood Mee Sua	\$15	\$22	\$30
扬州炒饭	Yang Zhou Fried Rice	\$15	\$22	\$30
海鲜鸳鸯河粉	Stewed Seafood Hor Fun	\$16	\$24	\$32
海班片河粉	Sliced Garoupa Fillet with Hor Fun	\$16	\$24	\$32
蟹肉银鱼仔炒饭	Fried Rice with Crab Meat and Crispy Silver Fish	\$16	\$24	\$32
大澳焖米粉	Stewed 'Tai Ao' Bee Hoon	\$17	\$25	\$34
干炒牛河	Sliced Beef Tenderloin Hor Fun	\$17	\$25	\$34
开边大头虾煎生面	Crispy Egg Noodles with Halved King Prawn	\$24	\$36	\$48
爱尔兰烧鸭姜丝捞面	Braised Noodles with Roast Irish Duck	\$24	\$36	\$48
金汤开边大头虾泡饭	Stewed Rice Porridge with Halved King Prawn in Superior Broth	\$24	\$36	\$48
白饭	Steamed Rice	\$1.40 per order		



Hot Yam Paste with
Ginkgo Nuts and Pumpkin

SWEET HARMONY 甜言蜜语

港式原味香滑冻豆花	Hong Kong Style Chilled Dou Huey	\$5 per order
金瓜白果芋泥	Hot Yam Paste with Ginkgo Nuts and Pumpkin	\$6 per order
生磨杏仁茶	Hot Almond Cream	\$6 per order
灵芝龟龄膏	Mint Herbal Jelly	\$6 per order
香芒布丁	Chilled Mango Pudding	\$6 per order
缤纷鲜果香茅冻酸柑雪	Chilled Lemongrass Jelly with Fresh Fruit and Lime Sorbet	\$6 per order
雪糕杨枝甘露	Mango Sago with Pomelo and Mango Ice Cream	\$7 per order
豆沙窝饼	Crispy Red Bean Pancake	\$14 per order