

菜谱

秀才

THE SCHOLAR
CHINESE RESTAURANT

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Terms and Conditions

- F&B vouchers and credits are accepted.
- NUSS credits may be used for payment of F&B promotions, banquets, and events.
 - 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.*

明火烧烤

BARBECUE AND ROAST

👍 驰名中外北京片皮鸭

任选北京鸭二道烹调法

二道鸭件

姜葱爆鸭件

菜片包鸭卷

鸭丝伊面

雪菜鸭丝焖米粉

Peking Duck (2 Courses)

- Crispy Skin served with Scallions and Pancake

- Second Course

Choice of cooking method (Select One):

Chopped Duck

Stir-fried Duck with Ginger and Scallions

Pan-fried Minced Duck served with Lettuce Wrap

Stewed Ee-Fu Noodles with Shredded Duck

Stewed Bee Hoon with Shredded Duck and Pickled Cabbage

Peking Duck

Half
\$40

Whole
\$72

乳猪全体

***Whole Barbecue Suckling Pig**

\$338

白切黄梨鸡

Poached Pineapple-fed Chicken

Small
\$14

Half
\$22

Whole
\$44

明炉烧鸭

Roasted Duck

\$18

\$28

\$56

蜜汁叉烧

Honey Glazed Pork

Small
\$16

Medium
\$24

Large
\$32

👍

脆皮烧肉

Roast Pork Cubes

\$18

\$27

\$36

烤味双拼

Twin Barbecue Meat Combination

\$24

\$36

\$48

*One day advance order is required.

👍 厨师推荐, CHEF'S RECOMMENDATION

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*Crispy Fish Skin in
Golden Salted Egg Sauce*

COLD CUTS AND APPETISER

冷开 盘味 小品

胡麻羊角豆	Chilled Okra with Sesame Sauce	\$14.80	Per order	
👍 黑松露三菇	Wok-fried Trio of Mushrooms with Black Truffle	\$16	Per order	
沙律肉松炸茄子	Tempura Eggplant with Mayonnaise and Chicken Floss	\$16	Per order	
陈醋极品红海蜇	Red Jellyfish with Aged Vinegar	\$16	Per order	
醉鸡卷	Chilled Drunken Chicken Roll	Small \$16	Medium \$24	Large \$32
蹄香炸虾枣	Prawn Ngoh Hiang	\$16	\$24	\$32
罗惹苏东仔	Crispy Baby Squid in Homemade Rojak Sauce	\$18	\$27	\$36
咸蛋金沙脆鱼皮	Crispy Fish Skin in Golden Salted Egg Sauce	\$18	\$27	\$36

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汤 SOUP

羹

*Double-boiled Fish Bone Broth
with Abalone and Fish Maw*

鲍鱼干贝杞子汤	Double-boiled Abalone Soup with Conpoy and Wolfberries	\$18	Per person			
👍 养颜鱼骨鲍鱼花胶汤	Double-boiled Fish Bone Broth with Abalone and Fish Maw	\$25	Per person			
老火例汤	Double-boiled Soup of The Day	Per person \$7	Small \$18	Medium \$27	Large \$36	
四川海参丝酸辣汤	Sichuan Hot and Sour Soup with Shredded Sea Cucumber	\$8	\$20	\$30	\$40	
海鲜豆腐羹	Seafood and Bean Curd Soup	\$8	\$20	\$30	\$40	
蟹肉粟米羹	Crab Meat Soup with Sweet Corn	\$8	\$20	\$30	\$40	
福建蟹肉鱼鳔羹	Hokkien Fish Maw Soup	\$12	\$32	\$48	\$64	
黄焖鱼子海味羹	Sea Treasures with Fish Roe in Yellow Broth	\$14	\$36	\$54	\$72	
玉露银湖燕窝羹	Braised Bird's Nest with Crab Meat	\$38	\$190	\$270	\$380	

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*Braised Australian 3-head Abalone
in Superior Oyster Sauce*

ABALONE AND DRIED SEAFOOD

鲍海 鱼味 篇

六头鲍鱼扣翡翠豆腐	Braised 6-head Abalone with Homemade Bean Curd	\$25	Per person		
六头鲍鱼扣花胶	Braised 6-head Abalone with Fish Maw	\$28	Per person		
红烧澳洲三头鲍鱼	Braised Australian 3-head Abalone in Superior Oyster Sauce	\$48	Per person		
三头澳洲鲍鱼扣海参	Braised Australian 3-head Abalone with Sea Cucumber	\$58	Per person		
花菇十头鲍鱼	Braised 10-head Abalone with Flower Mushrooms and Garden Greens	Per person \$18	Small \$50	Medium \$75	Large \$100
海参烩花胶	Braised Fish Maw with Sea Cucumber	\$22	\$58	\$87	\$116
👍 包罗万有一品窝	Braised Supreme Dried Sea Treasures <i>10-head Abalone, Fish Maw, Flower Mushrooms, Sea Cucumber, Prawns and Conpoy</i>	\$76	\$114	\$152	

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Steamed Soon Hock with Soy Sauce

游水海鲜类

「鱼」

LIVE SEAFOOD
[FISH]

金目鲈	Sea Bass	\$6	Per 100gm
巴丁鱼	Patin Fish	\$8.50	Per 100gm
老虎班	Tiger Garoupa	\$14	Per 100gm
笋壳	Soon Hock	\$14	Per 100gm

鲜鱼制法

Choice of cooking method (Select One):	
糖醋	Deep-fried with Sweet and Sour Sauce
清蒸/油浸	Steamed or Fried with Soy Sauce
潮州式蒸	Steamed Teochew-style
豆酥蒸	Steamed with Soy Bean Crumbs
金银蒜蒸	Steamed with Garlic Sauce
菜脯蒸	Steamed with Preserved Vegetables



Poached Prawns

LIVE SEAFOOD [PRAWN AND LOBSTER]

「龙虾与虾」 游水海鲜类

虾

Prawn

\$8 Per 100gm

任选虾烹调法

Choice of cooking method (Select One):

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
白灼虾	Poached

龙虾

Lobster

\$60 Per order (450 - 500gm)

任选龙虾烹调法

Choice of cooking method (Select One):

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 Sauce



Poached Cod Fish Fillet
with Chinese Rice Wine Broth

海产篇 SEAFOOD

黄椒酱炸鳕鱼	Crispy Cod Fillet with Yellow Pepper Sauce	\$22	Per person		
十五年陈皮蒸鳕鱼	Steamed Cod Fillet with 15-Year Aged Mandarin Peel	\$22	Per person		
麦香脆虾球	Cereal De-shelled Prawns	Small \$26	Medium \$39	Large \$52	
芥末虾球	De-shelled Prawns with Wasabi Mayonnaise	\$26	\$39	\$52	
咸蛋虾球	De-shelled Prawns with Salted Egg Yolk Paste	\$26	\$39	\$52	
XO 酱翡翠带子虾球	Sautéed Scallops and Prawns in XO Chilli Sauce	\$32	\$48	\$64	
👍 金汤酸菜鱼 (辣度选择: 小辣/中辣/大辣)	Poached Fish Fillet with Pickled Mustard Greens and Chillies (Choice of Spice Level : Mild / Medium / Hot)	\$32	\$48	\$64	
松露酱爆海班片	Sautéed Garoupa Fillet with Honey Beans and Truffle Sauce	\$32	\$48	\$64	
姜葱海班片	Wok-fried Garoupa Fillet with Ginger and Scallions	\$32	\$48	\$64	
金瓜奶皇带子	Wok-fried Scallops with Creamy Pumpkin Butter Sauce	\$32	\$48	\$64	
👑 米酒浸鳕鱼片	Poached Cod Fish Fillet with Chinese Rice Wine Broth	\$32.80	\$49.20	\$65.60	



*Slow-cooked Pork Knuckle in
Aged Sweet Ginger Vinegar*

*Wok-fried Black Pepper Wagyu Beef Cubes
with Celtuce and Longans*



POULTRY AND MEAT

禽肉篇

👑 醇香甜醋猪手 (四点金)	Slow-cooked Pork Knuckle in Aged Sweet Ginger Vinegar	\$22.80	Per order	
广东脆皮鸡	Cantonese-style Roast Chicken		Half \$19	Whole \$38
避风塘烧鸡	Roasted Chicken with Garlic and Chilli		\$21	\$42
台式三杯鸡煲	Taiwanese-style Stewed Chicken	Small \$18	Medium \$27	Large \$36
宫保鸡片	Gong Bao Sliced Chicken with Dried Chillies	\$18	\$27	\$36
生汁香酥猪扒件	Crispy Pork Chop in Creamy Sweet Dressing	\$20	\$30	\$40
荔枝咕噜肉	Sweet and Sour Pork with Lychee and Mixed Capsicums	\$20	\$30	\$40
👍 咖啡排骨	Coffee Pork Ribs	\$20	\$30	\$40
松露酱爆黑豚肉	Wok-fried Kurobuta Pork with Truffle Sauce	\$26	\$39	\$52
牛腩煲	Braised Beef Brisket with Radish in Claypot	\$28	—	\$56
👑 黑椒龙眼爆和牛粒	Wok-fried Black Pepper Wagyu Beef Cubes with Celtuce and Longans	\$36.80	\$55.20	\$73.60



Braised Homemade Jade Bean Curd with Dried Scallops and Bunapi Mushrooms

蔬及 菜豆 腐 羹

VEGETABLES AND BEAN CURD

		Small	Medium	Large
清炒各类时蔬	Sautéed Seasonal Vegetables	\$14	\$21	\$28
马来风光	Sambal Kang Kong	\$14	\$21	\$28
银鱼仔蒜茸油麦菜	Stir-fried Romaine Lettuce with Silver Fish and Garlic	\$16	\$24	\$32
干煸四季豆	Stir-fried French Beans with Minced Pork	\$16	\$24	\$32
姜汁炒香港芥兰	Stir-fried Hong Kong Kai Lan with Ginger Juice	\$16	\$24	\$32
园景四宝 (茄子,秋葵,露笋,四季豆)	Stir-fried Garden Greens Eggplant, Okra, Asparagus and French Bean	\$16	\$24	\$32
三蛋浸苋菜	Poached Local Spinach with Assorted Eggs	\$16	\$24	\$32
甘榜滑蛋炒凉瓜	Stir-fried Bitter Gourd with Scrambled Eggs	\$18	\$27	\$36
👍 麻婆豆腐 (辣度选择: 小辣/中辣/大辣)	Classic Mapo Tofu with Minced Pork (Choice of Spice Level : Mild / Medium / Hot)	\$18	\$27	\$36
瑶柱松菇翡翠豆腐	Braised Homemade Jade Bean Curd with Dried Scallops and Bunapi Mushrooms	\$20	\$30	\$40

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*Sautéed Mixed Vegetables with Fungus,
Served in Golden Pumpkin*

VEGETARIAN 健康素食类

素酸辣汤	Hot and Sour Soup	\$7	Per person		
👍 香酥素鹅	Crispy Bean Curd Skin	\$18	Per order		
菜脯蒸山水豆腐	Steamed Tofu with Preserved Vegetables in Supreme Soy Sauce	Per person	Small	Medium	Large
			\$16	\$24	\$32
贡菜粟米羹	Sweet Corn Thick Soup with Celtuce	\$7	\$18	\$27	\$36
菠菜豆腐羹	Spinach and Bean Curd Soup	\$7	\$18	\$27	\$36
芥末沙律香酥松菇	Deep-fried Honshimeiji Mushrooms with Wasabi Mayonnaise	\$18	\$27	\$36	
黑椒豆腐	Stir-fried Bean Curd with Black Pepper Sauce	\$18	\$27	\$36	
蛋白菜脯贡菜炒饭	Fried Rice with Egg White, Preserved Turnip and Celtuce	\$18	\$27	\$36	
糖醋素肉球	Sweet and Sour Vegan Meat Balls	\$20	\$30	\$40	
南瓜伴水芹香	Sautéed Mixed Vegetables with Fungus, Served in Golden Pumpkin	\$20	\$30	\$40	

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饭及面类

RICE AND NOODLES

Stewed Seafood Hor Fun with Gravy

		Small	Medium	Large
干烧伊面	Stewed Ee-Fu Noodles	\$14	\$21	\$28
海鲜炒面线	Fried Seafood Mee Sua	\$16	\$24	\$32
扬州炒饭	Yangzhou Fried Rice	\$16	\$24	\$32
鸭丝干烧伊面	Stewed Ee-Fu Noodles with Duck Meat	\$16	\$24	\$32
海鲜鸳鸯河粉	Stewed Seafood Hor Fun with Gravy	\$18	\$27	\$36
滑蛋海班片河粉	Sliced Garoupa Fillet Hor Fun with Egg Gravy	\$18	\$27	\$36
蟹肉银鱼仔炒饭	Fried Rice with Crab Meat and Crispy Silver Fish	\$18	\$27	\$36
海鲜煎生面	Seafood Crispy Egg Noodles	\$20	\$30	\$40
大澳焖米粉	Stewed Tai-Ao Bee Hoon	\$20	\$30	\$40
白饭	Steamed Rice	\$1.50 Per bowl		



*Mango Sago with Pomelo
and Mango Ice Cream*

SWEET HARMONY

甜言蜜语

		Per order
珍珠冻豆花	Chilled Soy Bean Curd with Pearls	\$6
西米粒芋泥	Hot Yam Purée with Sago	\$6
灵芝龟龄膏	Mint Herbal Jelly	\$6
香芒布丁	Chilled Mango Pudding	\$6
👍 桂花苹果冻	Chilled Osmanthus Apple Jelly	\$6
红莲桃胶雪燕露	Double-boiled Snow Nest with Peach Gum, Red Dates and Lotus Seeds	\$6
雪燕杏仁茶	Hot Almond Cream with Snow Nest	\$7
雪糕杨枝甘露	Mango Sago with Pomelo and Mango Ice Cream	\$7
豆沙窝饼	Crispy Red Bean Pancake	\$16

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