

SEA
DRAGON



À La Carte
Dinner Menu

Appetisers / 精美小吃

凉拌鲜海参 Fresh sea cucumber salad with spicy garlic. (SP) (A)	\$ 25
蒜茸青瓜海米 Cucumber salad with dried shrimp & garlic sauce.	\$ 16
椒盐鲜鱿 Deep fried crispy squid with salt & pepper.	\$ 15
水果海鲜沙拉 Seafood salad with fresh fruits in Thai sweet chilli sauce. (SP)	\$ 15
泡椒拌木耳 Black fungus salad with pickled chilli & coriander leaves. (V) (N)	\$ 16

Barbecued & Marinated Dishes / 特色烧卤

北京片皮鸭(两吃) Peking duck in two courses:	半只 Half \$ 60	一只 Whole \$ 120
片皮 • First Course: Crispy skin served in pancakes with leek, cucumber & hoisin sauce.		
炒鸭松 • Second Course: Stir-fried minced duck with celery & bamboo shoots, served with lettuce.		
蜜汁叉烧 Barbecued pork in honey sauce. (P) (A)		\$ 35
脆皮炸子鸡 Roasted crispy chicken with prawn crackers. (A)		\$ 26

Soup / 汤

花旗参干贝炖鸡 Double boiled chicken soup with conpoy & ginseng.	\$ 18
芫茜番茄斑片汤 Sliced groupa & tomato soup with coriander.	\$ 16
四川酸辣羹 Hot & sour soup with seafood. (SP)	\$ 18
蟹肉粟米羹 Sweet corn soup with crab meat & egg white.	\$ 16

Sea Cucumber & Clam / 海参 & 蛤

金葱凤片烧海参 Braised sliced sea cucumber with spring onions & sliced chicken. (A)	\$ 68
家常米酒炒蛤 Wok fried clam with white wine & garlic sauce. (A)	\$ 35
青岛辣椒蛤 Stir fried clam with dried chilli, qing dao style. (SP) (A)	\$ 38
芫茜原汁蛤 Boiled clam with ginger & coriander leaves.	\$ 37

Live Lobster / 龙虾--烹调法

\$ 18

Price per 100 g

港式清蒸

Steamed Hong Kong style. (A)

滑蛋辣椒煮

Sautéed with sweet spicy chilli & tomato sauce, Singapore style. (SP) (A)

广式姜葱炒

Wok fried with ginger & spring onion, Cantonese style. (A)

Prawns / 虾--烹调法

蒜蓉豉油皇蒸

Steamed with minced garlic, savory soy sauce. (A)

\$ 42

芒果芥末虾球

Deep fried, coated with wasabi aioli, fresh mango.

\$ 38

荔枝糖醋汁煮

Cooked with sweet & sour sauce, lychee.

\$ 38

黑椒粉丝煲

Claypot with black pepper & glass noodles. (SP) (A)

\$ 38

Live Crab / 蟹--烹调法

\$ 12

Price per 100 g

新加坡辣椒蟹

Chilli crab served with mantou (Chinese steamed bun). (SP) (A)

姜葱炒蟹

Wok fried with spring onions & ginger. (A)

黑椒炒蟹

Stir fried with black pepper sauce. (SP) (A)

泰式咖喱蟹

Braised with Thai curry sauce. (SP)

Live Fish / 鱼--烹调法

\$ 8

Price per 100 g

(Catch of The Day)

姜葱豉油蒸

Steamed with spring onions, ginger & soy broth. (A)

金银蒜蒸

Steamed with garlic. (A)

湖南剁椒蒸

Steamed with Hunan Chili Sauce. (SP) (A) (N)

Kindly notify one of our team members if you have any allergy intolerance.

P = Pork, V = Vegetarian, N = Contains nuts, SP = Spicy food, A = Alcohol Dish

All prices are in USD and subject to 10% service charge and 12% GST.

Meat/ 肉类

椒盐排骨	\$ 30
Deep fried pork ribs with salt & pepper. (P) (A)	
腰果鸡丁	\$ 26
Wok fried chicken, peppers & cashew nuts. (N)	
酸甜凤梨鸡	\$ 24
Stir fried chicken with pineapple in sweet & sour sauce.	
中式煎牛柳	\$ 35
Pan fried beef tenderloin with Chinese sauce. (A)	
铁板黑椒牛柳	\$ 35
Sautéed beef fillet with garlic and bell pepper in black pepper sauce. (SP) (A)	

Tofu & Vegetables/ 豆腐和蔬菜

松菇招牌豆腐	\$ 18
Braised tofu with shimeiji mushrooms and conpoy.	
肉碎咸鱼茄子煲	\$ 18
Sautéed eggplant with minced pork, salted fish served in a clay pot. (P)	
蚝油素什锦	\$ 16
Stir fried mixed vegetable with oyster sauce. (V) (Chinese cabbage, carrots, baby corn, Chinese mushrooms)	
蒜茸炒西兰花	\$ 15
Wok fried broccoli with superior garlic sauce.	
辣椒姜丝炒菜心	\$ 15
Stir fried choy sum with ginger & sliced chilli. (SP) (V)	

Noodles & Rice 面/米饭

X.O酱海鲜炒饭	\$ 18
Fragrant fried rice with seafood & bean sprouts in X.O sauce. (A)	
扬州炒饭	\$ 16
Wok fried rice with shrimps & pork char siew, yang chow style. (P)	
云吞汤面	\$ 16
Noodles soup with prawn wanton & garden greens.	

Desserts/ 甜品

芒果布丁	\$ 12
Mango pudding.	
杏仁豆腐	\$ 12
Almond jelly with fruit cocktail. (N)	
青蜜瓜西米露	\$ 12
Chilled honey dew sago.	
雪梨银耳炖海底椰	\$ 12
Chilled sweetened Chinese pear with snow fungus and Thai sea coconut. (V)	
鲜果拼盘	\$ 12
Fresh seasonal fruits platter. (V)	

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海龍