

Table no. No. of Pax

ms ala-menu ochit-03'18

1) 亲爱的顾客请把您要的数量填入空格内。
1) Dear customer, please fill in your order into the box.例子 e.g. 012 ----- 一份的意思For Service Staff -
2) 请从复顾客所叫的菜后, 圈数量
2) Please repeat customer order & then circle the no. of order.例子 e.g. 012 ----- 滨海广场
Marina Square地茂馆
MOUTH
RESTAURANT

小吃 APPETIZER

- 050 泰式脆皮鱼
Crispy Fish Skin w Thai Sauce
- 051 椒盐脆皮炸大肠
Spicy Salt Fried Big Intestine
- 052 蒜香椒盐脆皮豆腐
Fried Tofu Cubes in Spicy Salt
- 053 黑蒜露脆皮白饭鱼
Crispy White Bait Fish w Truffle
- 054 风山水起捞海蜇皇丝
Sliced Jelly Fish in Thai Sauce
- 056 越式米网春卷
Crispy Vietnamese Spring Roll

靓汤 NUTRITIONAL SOUP

- 061 是日滋补靓汤 (3 to 4 pax)
Di/Boiled Soup of the day
- 062 红烧蟹肉鱼翅 (per pax)
Braised Shark's Fin w Crab Meat
- 063 蟹肉鱼翅羹 (per pax)
Braised Fish Maw & Crab Meat Soup
- 064 四川酸辣汤 (per pax)
Spicy & Sour Szechuan Soup
- 065 迷你鲍鱼佛跳墙 (per pax)
Mini Buddha Jumping w Abalone
- 066 药材虾汤 (per pax)
Herbal Prawn Soup
- 067 清心素汤 (per pax)
Vegetarian Soup

鲍鱼海味 ABALONE & DRIED SEA TREASURE

- 071 蚝皇花菇海参
Bx Sea Cucumber w Mushroom
- 072 鲍汁葱烧鱼翅
Bx Fish Maw w Vegetable
- 073 红烧10头鲍鱼扒花菇
Braised '10 Head' Abalone w Mushroom (per pax)
- 074 六头鲍鱼扣海参
Braised '6 Head' Abalone w Sea Cucumber (per pax)

烧味 BBQ

- 081 葱油樱花鸡
Scallion Sakura Chicken
- 083 肥婆黑叉烧
Black Char Siew
- 084 美国枫叶烤鸭
USA Maple Leaf Roast Duck
A) regular 例牌 B) half 半只
- 087 地茂烧肉 Roast Pork Belly
Mouth's BBQ Pork Belly Meat
(087 is only available on Fri, Sat, Sun & P.H.)

厨师精选 Chef Recom.

- 091 香炒鱼肉
Sautéed Fish Meat
A) 椒盐焗 Sautéed in X.O. Sauce
B) 姜葱 Ginger & Spring Onion
C) 酸甜 Sweet & Sour Sauce
- 092 西兰花炒
Sautéed Broccoli
A) 带子 w Scallop
B) 虾球 w Prawn Ball
C) 鱼肉 w Fish Meat
- 093 黑蒜露野菌炒
Black Truffle Fresh Mushroom
A) 虾球 w Prawn Ball
B) 带子 w Scallop
C) 鱼肉 w Fish Meat
- 094 澳洲牛柳粒
Sautéed Australian Beef Tenderloin Cubes
A) 神户汁 Blended Kobe Sauce
B) 黑椒汁 Black Pepper Sauce
- 095 野菜脆虾球
Sautéed Whole Prawn Ball
A) 黄金露 Cream of Salted Egg Yolk Sauce
B) 莎当妮露 Chardonnay Sauce
- 096 荔枝脆香肉
Sautéed Pork Meat w Lychee Sauce
- 097 排骨皇肉
Sautéed Pork Ribs Meat
A) 咸蛋 Cream of Salted Egg Yolk
B) 苹果汁 Blended Apple Sauce
C) 冰花蜜椒露 Blended Honey Mustard
D) 金牌咖啡 Blended Coffee
- 098 银鳕鱼
Silver Cod Fish
A) 三味蒸 Steam in Blended Beans
B) 蒜茸蒸 Minced Garlic Steam

099 巴丁鱼 Pa Ting Fish

- half whole
A) 三味蒸 Steam in Blended Beans
B) 蒜茸蒸 Minced Garlic Steam
C) 香滑蒸 Steamed Blended Noriya
- 100 笋壳鱼 Soon Hock Fish
A) 油浸 Deep Fried
B) 凤凰式 Crispy Egg White w D. Soya (may require 20-30 mins to prepare)
C) 清蒸 Steamed in Light Soya

 103 莎当妮露鸡柳

Chicken Meat in Chardonnay Sauce

 104 红烧野菌豆腐

Homemade Tofu w Wild Mushroom

 105 葱爆蒜茸A4和牛片

A4 Wagyu Beef w Matsutake Mushroom

 106 香港避风塘炒虾球

Sautéed Slipper Lobster in Spicy Garlic

 107 波士顿龙虾

Sautéed Boston Lobster (approx. 600gms)

A) HK Sautéed in Spicy Garlic 香港避风塘

B) Sautéed in Ginger Garlic 姜葱香炒

C) Cream of Chardonnay Sauce 莎当妮露炒

D) Cream of Salted Egg Yolk 咸蛋黄炒

 108 螃蟹

Sautéed Mud Crab (600-650gms)

A) Singapore Chili Crab 新加坡辣椒炒

B) Singapore Black Pepper 新加坡黑椒炒

C) Cream of Chardonnay Sauce 莎当妮露炒

D) Cream of Salted Egg Yolk 咸蛋黄炒

砂煲石窝

CLAYPOT CUISINE

 110 渔香茄子煲

Stewed Brinjal in Spicy Meat Gravy

 111 海鲜豆腐煲

Braised Mixed Sea Treasure Tofu

 112 金银蛋菜煲

Chinese Spinach in Trio Egg Gravy

 113 天白花菇烧煮豆腐

Braised Tofu w Mushroom & Veget

 114 宝岛三杯樱花鸡煲

Sautéed Chicken in Blended Basil

 115 马友鱼鸡粒豆腐

Salted Fish w Diced Chix & Tofu

 116 红烧牛筋腩煲

Braised Beef Brisket & Tendon

 117 豉汁凉瓜排骨煲

Stewed Pork Ribs w Bittergourd

 118 豆腐火腩生菜底煲

Sautéed 'Shao Rou' w Tofu Claypot

绿色选择 - 菜

HEALTHY GREEN

- 121 西兰花 Broccoli
- 122 芥兰 Kai Lan
- 123 菠菜 Spinach
- 124 茼蒿菜 Chinese Spinach
- A) 清炒 Plain Sautéed
- B) 蒜茸炒 Sautéed w Minced Garlic
- C) 上汤杞子 Superior Stock w Wolfberries
- D) 蚝油汁 Blended Oyster Sauce
- E) 椒盐焗 Sautéed in X.O. Sauce
- 125 马来风光 Sautéed Spicy 'Kang Gong'
- 126 干扁四季豆 French Bean w Spicy Meat

粥品 CONGEE

- 141 猪八怪粥 Spicy Congee in Mixed Treasures
A) 免辣 Non Spicy B) 辣 Spicy
- 142 皮蛋瘦肉粥
Century Egg & Shredded Meat Congee
- 143 花菇鸡丝粥
Sliced Chicken & Mushroom Congee
- 144 滑鱼肉粥
Fish Meat Congee
- 145 日本樱花虾鲍鱼鱼腩粥
Japanese Sakura Prawn Abalone & Fish Maw Congee

面饭 NOODLE & RICE

- 147 椒盐蛋干炒牛肉河
Sautéed Hor Fun w Beef Tenderloin
A) Traditiona 传统
B) X.O. Sauce 椒盐焗
- 148 乡下佬炒面线
Traditional Wok Fried Mian Xian
- 149 高汤海鲜脆面
Seafood Crispy Noodle
- 150 鲍汁滑鱼烧伊面
Braised E-Fu Noodle
- 151 杨洲炒饭 'Yang Zhou' Fried Rice
- 152 日本樱花虾海鲜炒饭
Japanese Sakura Prawn Seafood Fried Rice
- 154 干贝蛋白带子炒饭
Conpoy Fried Rice w Egg White
- 156 滑蛋鱼肉河粉
Fish Meat Hor Fun w Scrambled Egg Gravy

香港云吞面及烧味面

HK Wonton & BBQ Noodle

- 161 鲜虾云吞汤
Shrimp Wonton in Soup
- 162 鲜虾云吞面(汤)
Shrimp Wonton Noodle (Soup)
- 163 叉烧云吞面(汤)
BBQ Pork & Wonton Noodle (Soup)
- 164 叉烧云吞面(捞)
BBQ Pork & Wonton Noodle (Dry)
- 165 叉烧面(汤)
BBQ Pork Noodle (Soup)
- 166 叉烧面(捞)
BBQ Pork Noodle (Dry)
- 167 烧鸭面(汤)
Roasted Duck Noodle (Soup)
- 168 烧鸭面(捞)
Roasted Duck Noodle (Dry)
- 169 叉烧烧鸭面(汤)
BBQ Pork & Roasted Duck Noodle (Soup)
- 170 叉烧烧鸭面(捞)
BBQ Pork & Roasted Duck Noodle (Dry)
- 171 柱侯牛腩面(捞)
Beef Brisket Noodle (Dry)
- 172 柱侯牛腩面(汤)
Beef Brisket Noodle (Soup)

地茂特价四宝 QUAD PROMO
Special Price

- 68 泰式金针鱼翅石窝翅
Mouth's Thai Style Shark's Fin Soup StonePot (served 3 to 4 pax)
- 82 避风塘脆皮童子鸡
Crispy Skin Spring Chicken
- 85 地茂北京片皮鸭
Mouth's Peking Duck Skin w Egg Crepes
- 86 北京鸭二吃
Peking Duck Meat 2 way of Eating
A) 姜葱炒 Fried in Ginger
B) 烧汁炒 Fried in BBQ Sauce
C) 伊面 Fried w E-Fu Noodle
D) 生面 with Crispy Noodle
- 146 石窝鲍鱼原粒带子炒饭
Abalone & Whole Scallop Fried Rice Stonepot