



A selection of our
chef specials that have
made us famous, bringing
you a taste of the rich and
nostalgic past when Singapore
was first introduced to the
delights of Teochew
dining.



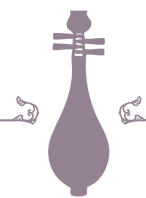
醉
林
醉花林品潮軒
CHUI HUAY LIM TEOCHEW CUISINE

CHUI
HUAY
LIM
TEOCHEW
CUISINE

3RD
Anniversary

厨师特色

Chef's
SPECIALTIES



潮州五香乳猪
Teochew Style Roasted Suckling Pig

\$198 每只 / whole

手撕龙虾
Hand-Peeled Lobster Fruit Salad
with Chef's Special Dressing

时价 / **Seasonal Price**

陈年花雕(20年)蒸蟹
Steamed Crab with
Aged 20 years Hua Diao

时价 / **Seasonal Price**

鲍鱼扣花胶(5头)
Braised Abalone with
Dried Fish Maw (5 Heads)

\$68.00 位 / per person

肘子清汤炖鲍翅
Double-boiled Superior Shark's
Fin Soup with "Jinghua" Ham

\$38.00 每位 / per person

石锅烧鱼(笋壳鱼)
Aromatic Baked Soon Hock
in Stone Pot

\$98.00 每份 / per portion

醉花林富贵鸡(须预定)
Salt Baked Prosperity Chicken with Whole
Abalone (Advance Order)

\$118 每只 / whole

潮州菜白大明虾
Stir-fried King Prawns Teochew Style

\$22 小/S **\$33** 中/M **\$44** 大/L

潮州卤鹅
Teochew Braised Goose

\$26.00 每份 / per portion
\$70.00 半只 / half
\$136.00 每只 / whole

炭烧海参
Charcoal-grilled Sea Cucumber

\$14.80 每位 / per person

羊肚菌炖鸡汤
Double Boiled Chicken Soup
with Morel Mushrooms

\$14 每位 / per person

梅酱香酥骨
Crispy Pork Ribs
in Plum Sauce Glazed

\$8.80 每份 / per portion

Prices are subject to 10% service charge and prevailing G.S.T.

