



ZILVER BONDI

MENU



沙汁蝦球 \$43.80
DEEP FRIED KING PRAWNS
WITH MAYO SAUCE



老乾媽炒蝦球 \$43.80
STIR FRIED PEANUT CHILI
PASTE KING PRAWNS



蜜糖蝦球 \$43.80
HONEY GLAZED KING PRAWNS



黃金白飯魚 \$32.80
SALTED EGG YOLK WHITEBAIT

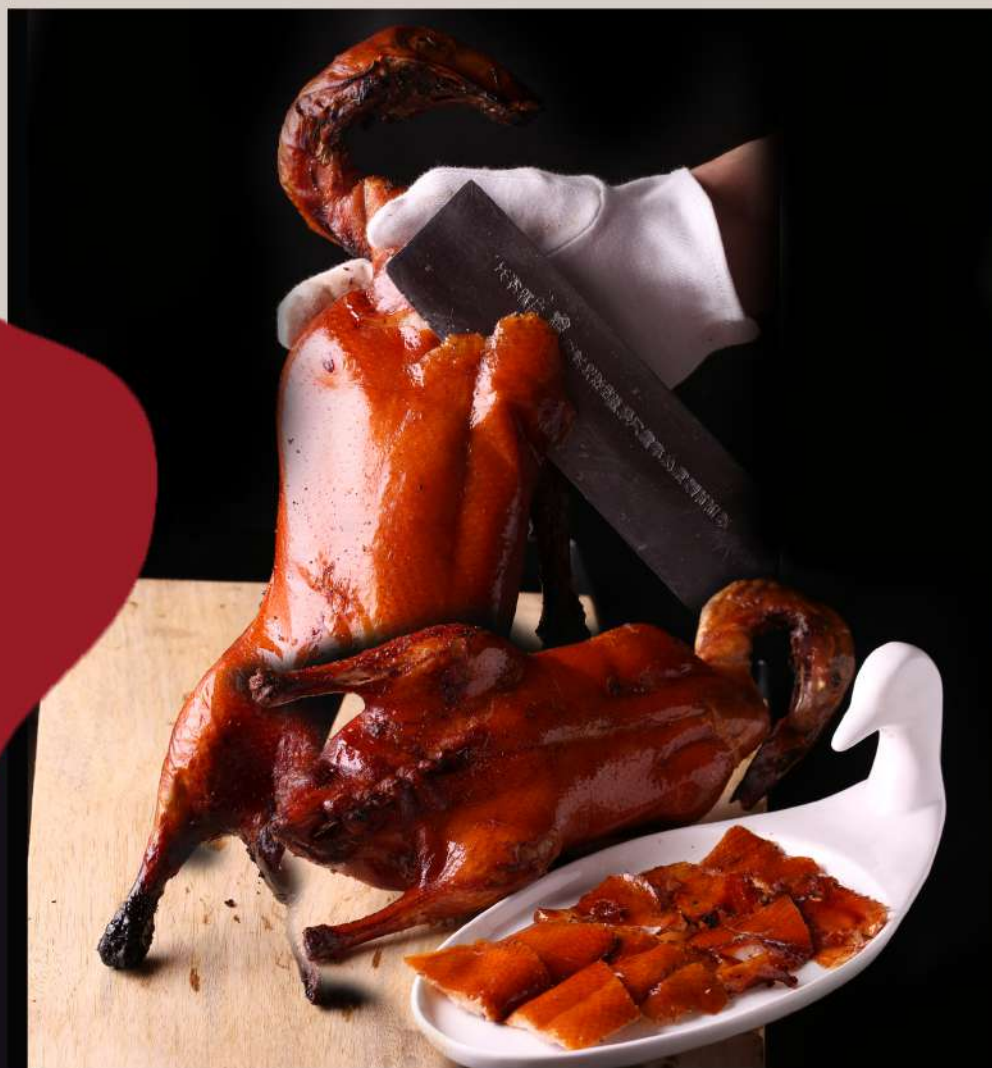


三杯雞煲 \$31.80
"THREE CUP WINE" CHICKEN POT



秘製羊肉薄餅 \$28.80
LAMB PANCAKES (4 PCS)

北京片皮鴨 PEKING DUCK



北京片皮鴨兩食 半隻/HALF \$52.80
一隻/WHOLE \$88.80

PEKING DUCK SERVED TWO WAYS:

1ST: 北京片皮鴨

CRISPY DUCK SKIN PANCAKES WITH HOISIN SAUCE

2ND: 鴨鬆生菜包

DUCK MEAT SANG CHOY BAO

相片只供參考 PHOTOS FOR REFERENCE ONLY



頭盤 ENTREE

水晶玻璃蝦餃皇 (4 PCS) \$16.80
STEAMED KING PRAWN DUMPLINGS

同樂小籠包 \$13.80
XIAO LONG BAO STEAMED PORK SOUP
DUMPLINGS (3 PCS)

脆脆春卷 (4 PIECES) \$13.80
DEEP FRIED CHICKEN SPRING ROLLS

脆脆齋春卷 (4 PCS) \$13.80
DEEP FRIED VEGETARIAN SPRING ROLLS

清蒸帶子 \$6.80/EACH
STEAMED SCALLOP WITH SOY SAUCE,
GINGER AND SHALLOTS (MIN. 3 PCS)

XO醬粉絲蒸帶子 \$7.80/EACH
STEAMED XO SCALLOP WITH
VERMICELLI (MIN. 3 PCS)

雞茸生菜包 \$26.80
CHICKEN SANG CHOY BAO
(4 PCS LETTUCE CUP)

齋生菜包 \$26.80
VEGETARIAN SANG CHOY BAO
(4 PCS LETTUCE CUP)

海鮮生菜包 \$26.80
SEAFOOD SANG CHOY BAO
(4 PCS LETTUCE CUP)

滷水牛腩 \$13.80
SOY MARINATED BRINE BEEF SHIN



蒜泥黃瓜 \$11.80
GARLIC PICKLE CUCUMBER

涼菜 APPETIZER

麻辣雲耳 \$11.80
BLACK FUNGUS SALAD WITH
SPICY PEPPERCORN VINAIGRETTE

日式毛豆 \$11.80
EDAMAME WITH SEA SALT

滷水牛腩 \$13.80
SOY MARINATED BRINE BEEF SHIN

蒜泥黃瓜 \$11.80
GARLIC PICKLE CUCUMBER



XO醬粉絲蒸帶子 (MIN. 3 PCS) \$7.80/EACH
STEAMED XO SCALLOP WITH VERMICELLI

湯羹 SOUP

鮮蝦雲吞湯 \$13.80
PRAWN & PORK WONTON SOUP

蟹肉菠菜羹 \$10.80
CRAB MEAT SPINACH SOUP

素菜豆腐羹 \$9.80
TOFU VEGETARIAN SOUP

海鮮酸辣羹 \$10.80
SPICY AND SOUR SEAFOOD SOUP

雞肉粟米羹 \$9.80
SWEET CORN CHICKEN SOUP

蟹肉菠菜羹 \$10.80
CRAB MEAT SPINACH SOUP



游水龍蝦 LIVE LOBSTER

白雪藏龍 時價/MP
STEAMED EGG WHITE LOBSTER

日式刺身龍蝦 時價/MP
(頭爪椒鹽或泡飯)
1ST LOBSTER SASHIMI
2ND LOBSTER HEAD & CLAW SERVED
IN SALT & PEPPER OR CONGEE

薑蔥龍蝦 時價/MP
STIR FRIED LOBSTER WITH GINGER & SHALLOT

蒜子牛油龍蝦 時價/MP
BRAISED GARLIC BUTTER LOBSTER

椒鹽龍蝦 時價/MP
SALT & PEPPER LOBSTER



蒜子牛油龍蝦 時價/MP
BRAISED GARLIC BUTTER LOBSTER



椒鹽龍蝦 時價/MP
SALT & PEPPER LOBSTER



薑蔥肉蟹 時價/MP
STIR FRIED GINGER & SHALLOTS MUD CRAB



黑松露菌太子蟹 時價/MP
SAUTEED TRUFFLE SNOW CRAB

蟹類 LIVE CRAB

皇帝蟹兩食 時價/MP
LIVE KING CRAB TWO WAYS:

1) 椒鹽蟹身
SALT & PEPPER KING CRAB

2) 蟹皇伊麵
BRAISED LIVE KING CRAB WITH E-FU
NOODLE AND CRAB ROE

蒜子牛油太子蟹/肉蟹 時價/MP
BRAISED GARLIC BUTTER SNOW/MUD CRAB

薑蔥太子蟹/肉蟹 時價/MP
STIR FRIED GINGER & SHALLOTS SNOW/MUD CRAB

椒鹽太子蟹/肉蟹 時價/MP
SALT & PEPPER SNOW/MUD CRAB

黑椒太子蟹/肉蟹 時價/MP
BLACK PEPPER SNOW/ MUD CRAB

黑松露菌太子蟹/肉蟹 時價/MP
SAUTEED TRUFFLE SNOW/MUD CRAB

鵝肝醬太子蟹/肉蟹 時價/MP
SAUTEED FOIE GRAS SNOW/MUD CRAB

金衣太子蟹/肉蟹 時價/MP
WOK TOSSED SALTED EGG YOLK SNOW/MUD CRAB

金沙粉絲太子蟹/肉蟹 時價/MP
BRAISED SNOW/MUD CRAB WITH GARLIC,
PORK & VERMICELLI

星洲炒蟹太子蟹/肉蟹 時價/MP
SINGAPORE STYLE SNOW/MUD CRAB

避風塘炒蟹太子蟹/肉蟹 時價/MP
TYPHOON STYLE SNOW/MUD CRAB WITH GARLIC
DRIED CHILLI & BLACK BEANS



XO醬粉絲蒸生蠔 時價/MP
STEAMED XO CHILLI OYSTER
WITH VERMICELLI(MIN.3PCS)

鮑魚類 LIVE ABALONE

清蒸鮑魚仔 時價/MP
STEAMED BABY ABALONE WITH SOY SAUCE, GINGER & SHALLOTS


椒鹽鮑魚仔 時價/MP
SALT & PEPPER BABY ABALONE

堂灼鮑魚 時價/MP
SLICED LIVE ABALONE IN STEAM BOAT WITH SUPREME BROTH

油泡鮮鮑片 時價/MP
STIR FRIED LIVE ABALONE SLICES WITH SEASONAL GREENS

蠔皇原隻鮑魚 (大/L) \$108.00 each / (特大/XL) \$128.00 each
SLOW BRAISED WHOLE ABALONE WITH PREMIUM OYSTER SAUCE

游水海鮮 LIVE SEAFOOD



XO醬炒游水蜆 時價/MP
XO LIVE PIPIS

清酒煮游水蜆 時價/MP
SAKE LIVE PIPIS COOKED IN SUPREME BROTH

豉汁炒游水蜆 時價/MP
BLACK BEAN LIVE PIPIS

蒜子牛油黑椒炒游水蜆 時價/MP
GARLIC BUTTER & BLACK PEPPER LIVE PIPIS

清蒸生蠔 (MIN.3 PCS) 時價/MP
STEAMED OYSTER WITH SOY SAUCE, GINGER & SHALLOTS

XO醬炒游水蜆 時價/MP
XO LIVE PIPIS

XO醬粉絲蒸生蠔 (MIN.3 PCS)時價/MP
STEAMED XO CHILLI OYSTER WITH VERMICELLI

魚類 FISH

清蒸游水魚 時價/MP
STEAMED LIVE FISH WITH SOY SAUCE, GINGER & SHALLOTS

豉汁蒸游水魚 時價/MP
STEAMED LIVE FISH WITH BLACK BEAN

蒜蓉陳皮蒸游水魚 時價/MP
STEAMED LIVE FISH WITH GARLIC &
DRIED MANDARIN PEELS

魚香茄子燜盲曹 \$78.80
BRAISED BARRAMUNDI WITH EGGPLANT,
CHICKEN MINCE & FRAGRANT SPICY
FISH SAUCE

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清蒸游水魚 時價/MP
STEAMED LIVE FISH

明爐燒味BBQ

同樂皇朝拼盤 \$59.80
ZILVER BBQ TASTING PLATTER -
BBQ PORK, ROAST DUCK, SOY CHICKEN

脆皮燒肉 \$30.80
CRISPY SKIN ROAST PORK BELLY

玫瑰豉油雞 \$26.80
SOY MARINATED CHICKEN INFUSED
WITH CHINESE ROSE WINE

蜜汁叉燒 \$28.80
HONEY GLAZED BARBECUED PORK

明爐燒鴨 \$28.80
HOMEMADE ROASTED DUCK

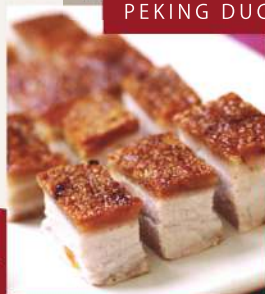
北京片皮鴨兩食 半隻/HALF \$52.80
一隻/WHOLE \$88.80

PEKING DUCK SERVED TWO WAYS
1ST: 北京片皮鴨
CRISPY DUCK SKIN PANCAKES WITH
HOISIN SAUCE SAUCE
2ND: 鴨鬆生菜包
DUCK MEAT SANG CHOY BAO

玫瑰豉油雞 \$26.80
SOY MARINATED CHICKEN INFUSED
WITH CHINESE ROSE WINE



北京片皮鴨兩食 半隻/HALF \$52.80
PEKING DUCK 一隻/WHOLE \$88.80



脆皮燒肉 \$30.80
CRISPY SKIN ROAST PORK BELLY



黑松露炒蝦球 \$45.80
WOK FRIED TRUFFLE KING PRAWNS

私房海鮮 SEAFOOD

海棠滑豆腐 \$32.80
HOKKIEN STYLE STEAMED EGG WHITE
WITH SEAFOOD

海鮮豆腐煲 \$31.80
BRAISED SEAFOOD AND TOFU POT

椒鹽魷魚 \$31.80
SALT & PEPPER CALAMARI

XO醬翡翠炒帶子 \$46.80
STIR FRIED XO SCALLOPS & VEGETABLES

避風塘斑片 \$26.80
TYPHOON STYLE FISH FILLET WITH CHILLI,
GARLIC, GINGER & SHALLOTS

老乾媽炒蝦球 \$43.80
STIR FRIED PEANUT CHILLI PASTE
KING PRAWNS

沙汁蝦球 \$43.80
DEEP FRIED KING PRAWNS WITH MAYO
SAUCE

椒鹽雙脆 \$31.80
SALT & PEPPER CALAMARI & WHITEBAIT

黃金白飯魚 \$32.80
SALTED EGG YOLK WHITEBAIT

椒鹽蝦球 \$43.80
SALT & PEPPER KING PRAWNS

蜜糖蝦球 \$43.80
HONEY GLAZED KING PRAWNS

四川蝦球 \$43.80
SAUTÉED KING PRAWNS IN CHILLI

蒜子牛油蝦球 \$43.80
GARLIC & BUTTER KING PRAWNS

黑松露炒蝦球 \$45.80
WOK FRIED TRUFFLE KING PRAWNS



椒鹽魷魚 \$31.80
SALT & PEPPER CALAMARI

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頂級和牛 WAGYU BEEF

照燒汁珍菌和牛粒 \$42.80
DICED TERIYAKI WAGYU BEEF WITH MUSHROOM

黑椒和牛粒 \$42.80
WOK SEARED DICED BLACK PEPPER WAGYU BEEF

黑松露和牛粒 \$45.80
DICED BLACK TRUFFLE WAGYU BEEF

日式芥末和牛粒 \$42.80
JAPANESE STYLE SEARED DICED WAGYU BEEF

鐵板中式牛柳 \$34.80
PEKING STYLE SIZZLING FILLET STEAK

乾燒牛柳絲 \$32.80
PEKING STYLE SHREDDED BEEF

四川醬爆牛肉 \$28.80
SICHUAN STYLE BEEF FILLETS



麻辣雞煲 \$31.80
DRIED CHILLI & PEPPERCORN
HOME STYLE CHICKEN POT



黑椒和牛粒 \$42.80
DICED BLACK PEPPER WAGYU BEEF

煲仔Casserole

麻辣雞煲 \$31.80
DRIED CHILLI & PEPPERCORN HOME
STYLE CHICKEN POT

鹹魚雞粒豆腐煲 \$25.80
SALTED FISH & CHICKEN MINCE TOFU POT

魚香茄子煲 \$25.80
EGGPLANT & MINCE CHICKEN POT
WITH FRAGRANT SPICY FISH SAUCE

三杯雞煲 \$31.80
"THREE CUP WINE" CHICKEN POT



魚香茄子煲 \$25.80
EGGPLANT & MINCE CHICKEN POT
WITH FRAGRANT SPICY FISH SAUCE



一品蒜香雞 \$27.80
DEEP FRIED GARLIC CRISPY SKIN
CHICKEN

雞 Chicken

一品蒜香雞 \$27.80
DEEP FRIED GARLIC CRISPY SKIN CHICKEN

山東雞 \$27.80
SHREDDED CRISPY CHICKEN WITH GARLIC,
VINEGAR & SESAME DRESSING

脆皮雞 \$27.80
CRISPY SKIN CHICKEN

蜜糖雞 \$27.80
HONEY COATED DEEP FRIED CHICKEN

檸檬雞 \$27.80
LEMON CHICKEN

沙嗲雞 \$27.80
SATAY CHICKEN WITH CARAMELISED ONION



鐵板蒙古羊肉 \$31.80
SIZZLING MONGOLIAN LAMB

豬, 牛, 羊 Pork, Beef & Lamb

鎮江醋排骨 \$30.80
CHINESE BLACK VINEGAR PORK RIBS

黃金蒜香骨 \$30.80
DEEP FRIED GARLIC PORK RIBS

京都焗肉排 \$30.80
PEKING STYLE PORK RIBS

菠蘿咕嚕肉 \$30.80
SWEET & SOUR PORK WITH PINEAPPLE

XO火腩 \$30.80
STIR FRIED PORK BELLY IN XO SAUCE

火腩豆腐煲 \$30.80
PORK BELLY WITH TOFU POT

鐵板蒙古羊肉 \$31.80
SIZZLING MONGOLIAN LAMB

秘製羊肉薄餅 \$28.80
LAMB PANCAKES (4 PCS)

鵝肝醬羊架 \$45.80
FOIE GRAS LAMB CUTLET (4 PCS)

蒜香羊架 \$42.80
BLACK GARLIC LAMB CUTLET (4 PCS)

避風塘羊架 \$42.80
TYPHOON STYLE LAMB CUTLET WITH CHILLI,
GARLIC, GINGER & SHALLOT (4 PCS)

黑椒羊架 \$42.80
BLACK PEPPER LAMB CUTLET (4 PCS)



避風塘羊架 \$42.80
TYPHOON STYLE LAMB CUTLET
WITH CHILLI, GARLIC, GINGER &
SHALLOT (4 PCS)



菠蘿咕嚕肉 \$30.80
SWEET & SOUR PORK WITH PINEAPPLE

蔬菜 VEGETABLES

蒜蓉炒什菜 \$22.80
GARLIC SEASONAL VEGETABLES

金銀蛋菠菜苗 \$24.80
BABY SPINACH IN SUPREME BROTH WITH
SALTED DUCK EGG & CENTURY EGG

雙菇扒時蔬 \$24.80
SEASONAL VEGETABLES WITH TWO
KINDS OF MUSHROOM

清炒什菜 \$22.80
STIR FRIED SEASONAL VEGETABLES

乾燒四季豆 \$26.80
WOK TOSED SNAKE BEANS & MINCE
CHICKEN WITH OYSTER SAUCE

上湯時蔬 \$22.80
SEASONAL VEGETABLES IN CHEF'S
MASTER STOCK

椒鹽脆皮豆腐 \$24.80
SALT & PEPPER BEAN CURD

蒜子牛油三菇 \$25.80
STIR FRIED THREE KINDS OF MUSHROOM
WITH GARLIC BUTTER

避風塘茄子 \$24.80
TYPHOON STYLE EGGPLANT WITH DRIED
CHILLI, GARLIC, GINGER & SHALLOT

雜菌玉子豆腐煲 \$27.80
MUSHROOM & SILKEN TOFU POT



飯麵 RICE & NOODLE

招牌炒飯 \$32.80
ZILVER'S SPEICAL FRIED RICE:
SCALLOP, PRAWN, CRAB ROE & EGG

素炒飯 \$22.80
VEGETARIAN EGG FRIED RICE

廚皇炒飯 \$30.80
MASTER CHEF'S DRIED SCALLOP &
PICKLES FRIED RICE

揚州炒飯 \$26.80
YANG CHOW STYLE FRIED RICE WITH
BBQ PORK, PRAWNS, EGG & PEAS

福建炒飯 \$25.80
HOKKIEN STYLE FRIED RICE WITH
CHICKEN, PRAWN, SCALLOP, EGG &
MUSHROOM

黑松露炒飯 \$32.80
TRUFFLE FRIED RICE WITH EGG &
BROCCOLI STEMS

雪菜鴨絲燜米 \$28.80
SHREDDED DUCK MEAT & PICKLE
RICE VERMICELLI

魚湯海鮮米線 \$28.80
FISH SOUP SEAFOOD RICE VERMICELLI

火鴨絲冬菇炒烏冬 \$28.80
STIR FRIED SHREDDED DUCK MEAT &
MUSHROOM UDON

海鮮炒麵 \$28.80
STIR FRIED SEAFOOD EGG NOODLES

星洲炒米 \$24.80
"SINGAPORE" STYLE FRIED VERMICELLI

三菇撈麵 \$24.80
THREE KINDS OF MUSHROOM EGG NOODLES

家鄉煎米 \$24.80
PAN FRIED SSCALLOP & BEANS VERMICELLI

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避風塘茄子 \$24.80
TYPHOON STYLE EGGPLANT WITH
DRIED CHILLI, GARLIC, GINGER &
SHALLOT

海鮮豆腐煲 \$31.80
BRAISED SEAFOOD AND TOFU POT

星洲炒米 \$24.80
"SINGAPORE" STYLE FRIED
VERMICELLI

蒜子牛油三菇 \$25.80
STIR FRIED THREE KINDS OF
MUSHROOM WITH GARLIC BUTTER

椒鹽脆皮豆腐 \$24.80
SALT & PEPPER BEAN CURD

雜菌玉子豆腐煲 \$27.80
MUSHROOM & SILKEN TOFU POT

