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TOWN

Dinner Menu



Hot and Sour Soup

Small Eats

- Duck roll
\$16
- Sesame prawn toast
\$20
- Salt and pepper squid
\$20
- Pan-seared foie gras Shanghai dumplings
\$18
- Pan-seared vegetable dumplings (v)
\$12
- Stir-fry mushroom lettuce wrap (v)
\$18
- Dim sum platter
\$28
- *Vegetarian dim sum platter (v)
\$26
- Crispy duck salad
\$25
- Jasmine tea smoked ribs
\$22
- Crispy prawn with mango
\$32
- Crispy almond pear prawns
\$32
- Crispy butter and egg soft shell crab
\$22
- Green salad with crispy lotus root (v)
\$18
- Spicy Szechuan chicken
\$22
- Jasmine tea smoked beef short ribs
\$28
- Braised abalone with royal trumpet mushrooms
\$128
- Peking duck with Petrossian caviar (30g)
\$198

Soup

- Hot and sour soup
\$14
- Lobster and Chinese chive soup
\$24
- Crab and sweet corn soup
\$19
- Chinese mushroom soup
\$16



Tofu

- *Tofu claypot in black bean sauce (v)
\$24
- Braised tofu with assorted mushrooms (v)
\$22
- Mabo tofu
\$20
- Braised tofu with shrimp in fish sauce
\$24



Applicable taxes and 18% service charge will be added to all checks.

Consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

**Several menu items contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Inform your server if you have a food allergy.

(v) Vegetarian



Seafood Claypot

Fish

Stir-fried grouper with sugar snap peas

\$46

Charcoal grilled Sha Cha Chilean seabass

\$48

Steamed red snapper in spicy soya bean sauce

\$34

Charcoal grilled honey Chilean seabass

\$48

Wok-fried yellowtail red snapper in king soya

\$32

Stir-fried silver cod with sanpei sauce

\$38

Crispy silver cod with superior soy sauce

\$42

Seafood

Stir-fried Bahamian lobster with X.O. sauce
\$58

Stir-fried X.O. prawns with pineapple
\$36

Spicy assam prawns with coconut
\$36

Wok-baked Maine lobster with black pepper
\$62

Stir-fried Bahamian lobster with Chinese chive
\$50

Steamed Maine lobster with homemade chili sauce
\$60

Spicy prawns with lily bulbs and almonds
\$36

Braised X.O. seafood claypot
\$38

Stir-fried prawns with stem lettuce root and sweet walnuts
\$36

Spicy pan-fried scallops with luffa melon
\$38

Pan-fried scallops with braised assorted mushrooms
\$38

Stir-fried scallops with okra in dried shrimp sauce
\$38

Vegetables

- Stir-fry mushrooms with yam bean (v)
\$38
- Asparagus with lotus root and lily bulbs (v)
\$22
- Stir-fried French bean with preserved olive (v)
\$18
- Stir-fried eggplant with king soya sauce (v)
\$18
- Four style vegetables in sweet Szechuan sauce (v)
\$16
- Stir-fried black pepper vegetarian chicken (v)
\$22
- Cantonese style stir-fried silver fish with chive flowers
\$24
- Sautéed gai lan with rice wine and ginger (v)
\$18
- Baby pak choi (v)
\$16

Rice and Noodles

- Yeung Chow fried rice with homemade X.O. sauce
\$20
- Taro root vegetable fried rice
\$12
- Spring onion and egg fried rice
\$12
- Maine lobster noodles
\$68
- Wok-fried udon with duck and X.O. sauce
\$26
- Singapore vermicelli
\$18
- Rice vermicelli with shredded chicken
\$17
- Hakka noodles with mushrooms (v)
\$17
- Spicy seafood fried rice
\$22
- Chicken fried rice with sugar snap peas
\$16
- Jasmine rice
\$6

Poultry

- Sanpei chicken claypot
\$24
- Sautéed diced chicken with dried chili
\$22
- Szechuan style Crispy lemon chicken
\$26
- Crispy orange chicken
\$22
- Roasted Pi Pa duck
\$34
- Roasted satay chicken
\$22
- Roasted chicken with spicy garlic
\$22
- Braised chicken with Chinese yam root claypot
\$22
- Black truffle roasted duck
\$60
- Roasted duck with kumquat sauce
\$34

Meat

- Black pepper tenderloin
\$48
- Crispy Szechuan shredded beef tenderloin
\$38
- Pan-fried Wagyu beef and assorted mushrooms
\$78
- Stir-fried spicy beef with spring bamboo shoots
\$38
- Stir-fried shredded beef with wild rice shoots
\$38
- Sweet and sour pork with pomelo
\$24
- Stir-fried lamb with shishito peppers in Szechuan
\$38
- Wok-fried lamb with enoki mushrooms
\$38



Baby Pak Choi



Spicy Lamb

