

FONG CHEN

MENU'S

Chef's selection

Incl. dessert
3 courses 27,50 p.p.

Excl. dessert
3 courses 32,50 p.p.

4 courses 34,50 p.p.

4 courses 39,50 p.p.

€

APPETIZERS

Soup

Wantan Soup
paksoi, pork

7

Sunla Soup
tofu, chicken, red pepper

7

(Shell)fish

Oysters
ginger, lime, spring onion

¼ dozen

8

½ dozen

15

Scallops
black bean, rice vermicelli

8

Gamba
5 spices

9

Codfish
croquette, ponzu, kay choy

7

Poultry

Green Bean
ground meat, hoisin, peanut

7

Peking Duck
hoi sin, pancakes, vegetables

from 2 persons

8 p.p.

Quail
honey, soya, lotus root

9

Dimsum

Chinese Spring Rolls
minced meat, chilli sauce

5

Shrimp Spring Rolls
chili sauce

5

Siu Mai
dumpling, fried, chilli sauce

5

Chinese Pangsits
sweet sour sauce

6

		€
MAIN DISHES	<i>Fish</i>	
	Shrimp	19
	oyster sauce, cashew nuts	
	Sea Bass	19
	zucchini, ginger, spring onion	
	Pollack	19
	smelt, fermented spring onion, ginger pulp	
	Fish Pot	23
	scallop, gamba, fish, curry	
		<i>Meat</i>
	Babi Pangang or Pork Belly	15
sweet and sour vegetables		
	Babi Kecap	15
vegetables, kecap sauce		
	Beef	21
black pepper sauce, green beans		
	Beef	21
black pepper sauce, coffee, red cabbage, kumquat		
	Lamb	23
mongolian style, goat yoghurt, sea lavender, turnip tops		
	Wild Boar	23
black beans, rind, apple		
	<i>Poultry</i>	
	Chicken Gon Bao	15
dried peppers, cashew nut		
	Peking Duck	19
hoisin sauce, paksoi		
	<i>Wok</i>	
	Tjap Tjoy a la Canton	17
gamba, chicken, beef, tsa sieuw, vegetables		
	Hot Family	19
beef, gamba, chicken, vegetables		
	Szechuan Beef	21
wood ear, straw mushroom, dried shrimps		
	<i>Noodles</i>	
	Mihoen Singapore	15
curry, shrimp, chicken, tsa sieuw		
	Udon Teriyaki	17
shrimp, chicken, tsa sieuw		
	<i>Vegetarian</i>	
	Foe Yong Hai	13
omelette, vegetables		
	Tjap Tjoy Vega	13
season vegetables, beansprouts		
	Shanghai Paksoi	13
paksoi, chinese mushrooms, carrot, garlic		