

家
嫂
KA-SOH

Signature Fish Soup Noodles | 招牌鱼汤米粉

slice fish noodles
鱼片米粉

fish fillet noodles
鱼鸡米粉

fish head noodles
鱼头米粉

choice of preparation - 选择

hor fun / rice vermicelli (thick or thin) / eggs noodle
河粉 / 米粉 (粗, 幼) / 生面



slice fish noodles (鱼片粉类)

Cold Platters | 拼盘

five stars combination (chef's selection)
五福拼盘

Soups | 汤

braised shark's fins with crab meat & dried scallops
干贝蟹肉翅

braised shark's fins with crab meat
蟹肉鱼翅

shark's fin soup with crab meat (individual serving)
盅仔翅 (1 人份)

fish maw with fresh seafood soup
鱼鳔海鲜汤

seafood with bitter melon soup
凉瓜海鲜汤

salted vegetable & tofu soup
咸菜豆腐汤

hot & sour soup
酸辣汤

chinese spinach with fried garlic soup
蒜子苋菜汤

chicken & sweet corn soup
鸡茸粟米

Seafood | 海鲜

sambal cuttlefish

叁巴鱿鱼

szechuan dried seafood in a clay pot

四川一品煲

braised sea cucumber

红烧海参

braised sea cucumber with shiitake mushrooms

东菇焖海参

stew sea cucumber with fish maw in a clay pot

砂煲海参鱼鳔

Prawns | 虾

prawn roll

虾卷

shelled fresh prawns with oatmeal

麦片虾球

large prawns roasted with dark sauce

干烧虾球

szechuan spiced prawns

四川公保虾球

salt and peppered shelled fresh prawns

椒盐虾

wasabi shelled prawns

日式芥末虾

salted egg shelled prawns

黄金虾球

Fish | 鱼

sweet & sour fish slices

酸甜鱼片

fish slices with fresh spring onion & ginger

姜葱鱼片

fish slices with black bean & bitter melon

豉汁凉瓜鱼片

deep fried fish slices

酥炸鱼片

nonya fish slices

娘惹鱼片

fish intestines with bean sprouts (while stock lasts)

银芽炒整生鱼肠 (数量有限)

hong kong steamed cod

港式雪鱼

black bean fish head

豉汁凉瓜鱼头

curry fish head

咖喱鱼头

Whole Fish | 鱼

patin (per fish)

巴丁鱼

soon hock (per 100g)

顺壳鱼

choice of preparation - 选择

hong kong / nonya / teochew / fried / black bean sauce

港式 / 娘惹蒸 / 潮式 / 油炸 / 暹煎

Frogs | 田鸡

KA-SOH signature deep fried frogs with crispy ginger slices

家嫂姜片炸田鸡

frogs with fresh spring onions & ginger

姜葱田鸡

frogs with dried chilli

宫保田鸡

Crabs (order 2 days in advance) | 螃蟹 (2 天预定)

KA-SOH signature chilli crabs

家嫂辣椒螃蟹

sarawak white pepper crabs

砂劳越白胡椒螃蟹

salted egg crabs

黄金螃蟹

steam crabs

清蒸螃蟹

braised crabs with bee hoon & spring onions

姜葱螃蟹焖米粉



deep fried frogs (姜片炸田鸡)



black pepper crab (黑胡辣螃蟹)

Beef | 牛肉

beef with spring onion
姜葱牛肉

hot plate beef with spring onions (20 mins waiting time)
铁板姜葱牛肉 (20 分等待时间)

black bean sliced beef with bitter melon
豉汁凉瓜炒牛肉

clay pot curry with beef
砂煲咖喱牛肉

gong bao beef
宫保牛肉

Pork | 猪肉

KA-SOH signature pork ribs
家嫂排骨王

KA-SOH sweet & sour pork
家嫂咕嚕肉

salt & peppered ribs
椒盐排骨王



pork ribs (排骨王)

Chicken | 鸡

KA-SOH signature prawn paste chicken

家嫂虾酱鸡

steamed chicken with chinese mushrooms

北菇蒸鸡

clay pot stewed chicken & yam

香芋鸡煲

gong bao spicy chicken

宫保鸡丁

cantonese style clay pot chicken stewed in oyster sauce

砂煲蚝油焖鸡

chicken with bitter melon

凉瓜焖鸡

cantonese styled sweet & sour chicken

咕嚕鸡

roasted crispy chicken

脆皮烧鸡

golden dragon chicken (whole chicken)

金龙鸡

smoked tea chicken (whole chicken; order 2 days in advance)

茶煙雞 (2 天预定)



prawn paste chicken (虾酱鸡)



golden dragon chicken (金龙鸡)

Vegetables | 菜类

seasonal vegetables (boiled / stir fried / stir fried with oyster sauce)
季节时蔬 (灼 / 清炒 / 炒蚝油, 蒜茸)

braised fresh white cabbage with thick crab meat sauce
蟹肉白菜

kai lan fried with chinese mushrooms
芥兰炒东菇

kai lan with fish slices
芥兰炒鱼片

kai lan with beef
芥兰炒牛肉

kai lan with shelled prawns
芥兰炒虾球

kang kong with prawn paste
通心菜炒虾酱

kang kong with home-made sambal
通心菜炒叁巴

sambal kang kong with cuttlefish
叁巴通心菜魷鱼

you mai with fermented bean curd
腐乳炒麦菜

lou han vegetables
罗汉斋菜

bean sprouts with salted fish
银芽炒咸鱼

trio of eggs with poached spinach
三蛋菠菜

japanese mushrooms on a bed of broccoli
松菇西兰花

egg white with conpoy with fresh scallops with broccoli
月光芙蓉带子西兰花

yam basket
佛碎飘香

yam basket (choice of: scallop / prawn)
佛碎飘香 (选择: 带子 / 虾仁)

Tofu | 豆腐

deep fried seafood tofu

炸海鲜豆腐

braised egg tofu (white tofu available)

红烧豆腐

clay pot tofu (white tofu available)

砂煲豆腐

ma po tofu

麻婆豆腐

egg tofu fried with pickled vegetables & minced chicken

菜香豆腐

hot plate tofu

铁板豆腐

egg tofu on a bed of japanese mushrooms

豆腐炒鲜菇

cantonese style guo qiao egg tofu (45 mins waiting time)

过桥豆腐 (45 分等待时间)

Eggs | 蛋

egg fu rong

芙蓉蛋

bitter melon omelette

凉瓜煎蛋

prawn omelette

虾仁炒蛋

egg cai pu

菜浦蛋

fresh scallops with scrambled egg white

芙蓉鲜蟹肉

scrambled egg with shark's fins & crab meat wrapped with lettuce

桂花翅

Noodles without Gravy

KA-SOH signature san lou hor fan (fish slices & bean sprouts)

家嫂三捞河粉

moonlight hor fan (dark sauce)

月光河粉

mee goreng

马来面

mian xian with seafood

海鲜炒面线

dry seafood hor fan / bee hoon

干炒海鲜河粉/米粉

dry beef hor fan / bee hoon

干炒牛肉河粉/米粉

sin chow bee hoon

星州炒粉类

hong kong noodles

香港炒粉类

vegetarian fried noodles

斋粉类



san lou hor fan (三捞河粉)



moonlight hor fan (月光河粉)

Noodles with Gravy

beef & fresh crab meat hor fan with black bean sauce & egg

豉汁滑蛋牛肉 & 新鲜蟹肉炒河粉

seafood hor fan

三鲜炒河粉

seafood hor fan with egg gravy

滑蛋海鲜河粉

beef hor fan

牛肉河粉

beef hor fan with egg gravy

滑蛋牛肉河粉

black bean seafood hor fan

豉汁海鲜河粉

black bean seafood hor fan with egg

滑蛋豉汁海鲜河粉

seafood crispy noodles

海鲜生面

seafood crispy noodles with egg gravy

滑蛋海鲜生面

beef crispy noodles

牛肉生面

beef crispy noodles with egg gravy

滑蛋牛肉生面

beef crispy bee hoon

牛肉香低米

beef crispy bee hoon with egg gravy

滑蛋牛肉香低米

Rice | 饭

yang chow fried rice
扬州炒饭

fragrant oatmeal fried rice
芬香麦片炒饭

silver fish fried rice
银鱼炒饭

salted fish fried rice
咸鱼炒饭

fried rice with gravy (beef / seafood)
炒饭 (牛肉 / 海鲜)

fried rice with fresh crab meat
炒饭加新鲜蟹肉

Desserts | 甜品

KA-SOH signature fried yam
家嫂炸芋头

home-made herbal jelly
龟苓膏

home-made almond tofu with longans
龙眼豆腐

sea coconuts with longans
龙眼和海底椰



fried yam (炸芋头)

Beverages | 飲料

chinese tea (chrysanthemum / pu-er / jasmine)
茶 (菊花 / 普尔 / 香片)

soft drink
汽水

bottled lime juice
瓶装果汁

fresh coconut
新鲜椰子

tiger beer (can)
虎啤酒

heinekan beer
生力啤酒

guinness stout
黑啤酒