

# 玉鳳樓

Jade Phoenix



The menu of Singapore Swimming Club's Chinese fine-dining restaurant Jade Phoenix (玉鳳樓) is the creation of **Master Chef Chan Shun Wong** (陈顺煌) who joined in February 2022.

Born and raised in Hong Kong, Chef Chan has more than 20 years of culinary experience in both his hometown and Singapore. He has previously helmed the kitchens of several famous Chinese restaurants that included Si Chuan Dou Hua and Peach Blossoms at PARKROYAL COLLECTION Marina Bay Hotel (formerly known as Marina Mandarin Hotel).

如对所有食物含有敏感,请在点菜前通知。

Before placing your order, please inform our staff if your group have any food allergies or intolerances.



鵝肝片皮鴨  
Sliced Peking Duck with  
Pan-seared Foie Gras

# 前菜

## APPETISERS

	<i>Per Portion</i>
重庆辣子鸡 Chong Qing Diced Chicken with Dried Chilli	\$16.80
辣子豆根腰果 Deep-fried Bean Curd with Dried Chilli and Cashew Nuts	\$15.80
脆瑶柱蚝皇三菇 Stir-fried Fresh Assorted Mushrooms with Crisp Conpoy	\$15.80
陈醋极品红海蜇 Red Jellyfish with Aged Vinegar	\$15.80
话梅醉鸡卷 Chilled Drunken Chicken Rolls with Chinese Wine and Plum	\$15.80
椒盐白饭鱼 Crispy Whitebait with Salt and Pepper	\$10.80
黄金炸鱼皮 Crispy Fish Skin with Salted Egg Yolk and Chili	\$10.80
虾酱鸡翼 Deep-fried Marinated Prawn Paste Chicken Winglets	\$15.80
肉松脆茄子 Crispy Eggplant topped with Pork Floss	\$10.80
海苔椒盐豆腐粒 Deep-fried Bean Curd Cube with Salt, Pepper and Seaweed	\$10.80
鹅肝片皮鸭 <b>SIGNATURE</b> Sliced Peking Duck served with Pan-seared Foie Gras	\$19.80 per person



脆皮烧肉  
Roasted Pork Belly Cube

*Photo is for illustrative purposes only.*

# 烧味

## BARBECUE & ROAST

全体大红片皮乳猪 Jade Phoenix Signature Roasted Suckling Pig [Pre-order 1 day in advance is required]	Half -	Whole \$34.80	
北京片皮鸭 Peking Duck	\$42.80	\$84.80	
樟茶鸭 Tea-smoked Duck [only available on Fridays to Sundays & Public Holidays]	\$39.80	\$76.80	
明炉烧鸭 Roasted Duck	\$34.80	\$66.80	
脆皮烧鸡 Crispy Roasted Chicken served with Prawn Cracker	\$22.80	\$42.80	
烧味三拼 Barbecued Trio Combination	Small \$28.80	Medium \$43.20	Large \$57.60
脆皮烧肉 Roasted Pork Belly Cube	\$19.80	-	\$39.60
蜜汁烧叉腩 Honey-glazed Barbecue Pork Belly	\$19.80	-	\$39.60

玉鳳羽衣羹

Braised Kale Soup with Bird's Nest,  
Red Bird's Nest and Minced Chicken



*Photo is for illustrative purposes only.*

# 汤、羹

## SOUP

				<i>Per Person</i>	
瑶柱花胶炖翅骨汤				\$25.80	
Double-boiled Shark's Cartilage Soup with Fish Maw and Conpoy					
蟹肉鱼鳔羹				\$14.80	
Fish Maw Soup with Crab Meat					
蟹肉粟米羹				\$14.80	
Crab Meat and Sweet Corn Soup					
玉凤羽衣羹	<b>SIGNATURE</b>			\$22.80	
Braised Kale Soup with Bird's Nest, Red Bird's Nest and Minced Chicken					
西湖牛肉羹				\$12.80	
Minced Beef and Egg White Soup					
燕窝鸡茸南瓜羹				\$25.80	
Braised Pumpkin Soup with Bird's Nest and Minced Chicken					
大虎虾酸辣羹				\$14.80	
Hot and Sour Soup with Tiger Prawn, Shredded Wood Fungus and Mushroom					
鹿茸菇干贝炖鸡汤				\$53.80	
Double-boiled Chicken Soup with Velvet Mushroom and Korea Conpoy					
				<i>serves 4-6 persons</i>	
		<i>Per Person</i>	<i>Small</i>	<i>Medium</i>	<i>Large</i>
嬷嬷老火例汤		\$12.80	\$28.80	\$43.20	\$57.60
Soup of the Day					
竹笙鲜菌鸡片汤		\$12.80	\$28.80	\$43.20	\$57.60
Superior Chicken Soup with Bamboo Pith and Fresh Mushroom					

# 鱼翅、燕窝

## SHARK'S FIN, BIRD'S NEST

*Per Person*

砂煲干捞中鲍翅伴高汤

Stir-fried Superior Shark's Fin in Claypot  
accompanied with Superior Stock

**\$59.80**

翅骨汤花胶炖中鲍翅

Double-boiled Superior Shark's Fin,  
Flower Mushroom and Fish Maw in Shark's Cartilage Soup

**\$59.80**

黄炆扣鲍翅

Braised Superior Shark's Fin with Chicken Bouillon

**\$59.80**

红烧蟹肉烩鲍翅

Braised Superior Shark's Fin Soup with Crab Meat

**\$59.80**

竹笙海皇鱼翅

Braised Shark's Fin Soup  
with Assorted Seafood and Bamboo Pith

**\$26.80**

云吞炖翅

Double-boiled Shark's Fin Soup with Wanton

**\$26.80**

黄炆燕窝

Braised Bird's Nest with Chicken Bouillon

**\$26.80**

鸡茸燕窝

Braised Bird's Nest with Minced Chicken

**\$26.80**



# 山珍海味

## ABALONE, SEA CUCUMBER

	<i>Per Person</i>			
蚝皇两头汤鲍 Braised Whole 2-head Abalone in Superior Oyster Sauce	<b>\$83.80</b>			
红烧原粒三头鲍鱼扣海参 Braised Whole 3-head Abalone with Sea Cucumber	<b>\$63.80</b>			
红烧原粒三头鲍鱼 Braised Whole 3-head Abalone in Superior Oyster Sauce	<b>\$59.80</b>			
鸡汁焖原粒三头鲍鱼 Braised Whole 3-head Abalone in Chicken Stock	<b>\$59.80</b>			
鲍罗万有 Braised Seafood Treasure Pot [鲍鱼仔 Baby Abalone, 花胶 Fish Maw, 花菇 Flower Mushroom, 海参 Sea Cucumber, 虾 Prawn]	<b>\$33.80</b>			
	<i>Per Person</i>	<i>Small</i>	<i>Medium</i>	<i>Large</i>
海参扒时蔬 Braised Sea Cucumber in Superior Oyster Sauce	<b>\$18.80</b>	<b>\$44.80</b>	<b>\$67.20</b>	<b>\$89.60</b>
十头鲍鱼伴花菇 Braised Whole 10-head Abalone with Flower Mushroom	<b>\$20.80</b>	<b>\$52.80</b>	<b>\$79.20</b>	<b>\$105.60</b>
十头鲍鱼伴菠菜豆腐 Braised Whole 10-head Abalone with Homemade Bean Curd	<b>\$20.80</b>	<b>\$52.80</b>	<b>\$79.20</b>	<b>\$105.60</b>
蚝皇十头鲍鱼扣海参花菇 Braised Whole 10-head Abalone with Sea Cucumber and Flower Mushroom	<b>\$25.80</b>	<b>\$60.80</b>	<b>\$91.20</b>	<b>\$121.60</b>

# 海上鲜

## LIVE SEAFOOD

东星斑

Leopard Coral Grouper

[Pre-order 2 days in advance is required]

Market Price

多宝鱼

Turbot

[Pre-order 2 days in advance is required]

Market Price

笋壳鱼

Marble Goby 'Soon Hock'

Per 100g

\$11

龙虎斑

Dragon Tiger Grouper

\$12

巴丁鱼

Patin

\$8

### 煮法 Preparation Styles

- 清蒸 Steamed with Light Soy Sauce
- 油浸 Deep-fried with Light Soy Sauce
- 金银蒜蒸 Steamed with Minced Garlic
- 潮式蒸 Steamed Teochew Style
- 青姜茸蒸 Steamed with Minced Ginger and Spring Onion
- 蒜子火腩焖 Braised with Roasted Pork and Garlic served in Claypot
- 米酒煮 Poached with Chinese Rice Wine

	Market Price
象拔蚌 Geoduck [Pre-order 2 days in advance is required]	
	<i>Per 100g</i>
波士顿龙虾 Boston Lobster [Pre-order 2 days in advance is required]	<b>\$18</b>
活生虾 Live Prawn	<b>\$9</b>
本地龙虾 Local Lobster	<b>\$18</b>
蟹 Crab	<b>\$12</b>

### 煮法 Preparation Styles

- 米酒煮 Poached with Chinese Rice Wine
- 白灼 Poached
- 蒜茸粉丝蒸 Steamed with Minced Garlic and Vermicelli
- 上汤焗 Baked in Superior Stock
- 花雕蛋白蒸 Steamed with Hua Tiao Cooking Wine and Egg White
- 星洲辣椒煮 Stir-fried with Singapore Style Chilli Sauce
- 黑椒焗 Baked with Black Pepper

# 海鮮

## SEAFOOD

	<i>Small</i>	<i>Medium</i>	<i>Large</i>
咸鱼三葱炒斑片 Stir-fried Fish Fillet with Salted Fish, Shallots and Assorted Onion	\$36.80	\$55.20	\$73.60
XO酱贡菜炒玉帶 Sautéed Scallop with Gong Cai in XO Sauce	\$36.80	\$55.20	\$73.60
生折蟹肉賽螃蟹 Fried Hand-peeled Crab Meat in Fresh Milk	\$32.80	\$49.20	\$65.60
鱼子芥末虾球 Deep-fried Prawn with Wasabi Mayonnaise Sauce and Fish Roe	\$29.80	\$44.70	\$59.60
玉凤黄金虾球 Deep-fried Prawn with Salted Egg Yolk and Chilli	\$29.80	\$44.70	\$59.60
米酒煮鱈鱼球 <b>SIGNATURE</b> Poached Cod Fillet with Chinese Rice Wine	\$38.80	\$58.20	\$77.60
姜茸蒸鲈鱼 Steamed Sea Perch with Minced Ginger and Spring Onion			\$22.80 per person

# 煲仔菜

## CLAYPOT

	<i>Small</i>	<i>Medium</i>	<i>Large</i>
腐乳山草羊煲 Hong Kong Style Braised Lamb served in Claypot	\$36.80	-	\$73.60
火腩豆根焖斑腩 Braised Grouper Head with Dried Bean Curd and Roasted Pork	\$38.80	-	\$77.60
红烧海鲜豆腐煲 Braised Bean Curd with Seafood in Claypot	\$36.80	\$55.20	\$73.60
牛腩煲 Braised Beef Brisket in Claypot	\$26.80	-	\$53.80
咸鱼鸡粒豆腐煲 Braised Bean Curd with Chicken and Salted Fish	\$22.80	\$34.20	\$45.60
渔香茄子煲 Braised Eggplant with Minced Pork and Salted Fish	\$22.80	\$34.20	\$45.60
华山酱手 Pork Knuckles with Plum and Peanut	\$26.80	-	\$53.80
鲜菌粉丝什菜煲 Mixed Vegetable with Vermicelli and Fresh Assorted Mushrooms in Claypot	\$22.80	-	\$45.60
海参爆鸡煲 Braised Sea Cucumber with Chicken	\$42.80	\$64.20	\$85.60
鹿茸菇鸡煲 Braised Chicken with Velvet Mushroom	\$23.80	\$35.70	\$47.60



荔枝咕嚕肉

Sweet and Sour Pork with  
Lychee and Mixed Capsicum

# 家禽、肉类

## POULTRY, BEEF, PORK

	<i>Small</i>	<i>Medium</i>	<i>Large</i>
蒜片牛柳粒 Sautéed Beef Cube with Sliced Garlic	\$36.80	\$55.20	\$73.60
黑椒水滴和牛粒 <b>SIGNATURE</b> Wok-fried Wagyu Beef with Italy Peperoni and Black Pepper	\$40.80	\$61.20	\$81.60
豆板京葱爆牛肉 Stir-fried Sliced beef with Leeks and Chili Bean Sauce	\$30.80	\$46.20	\$61.60
梅子蒸排骨 Steamed Pork Rib with Pickled Plums, Chili and Dried Bean Curd	\$24.80	\$37.20	\$49.60
樱花三色蒸蛋 Steamed Trio Egg with Meat and Sakura Prawn	\$22.80	\$34.20	\$45.60
玉凤咖啡排骨 Coffee Pork Rib	\$24.80	\$37.20	\$49.60
蒜香椒盐排骨 Deep-fried Pork Rib with Salt, Pepper and Garlic	\$24.80	\$37.20	\$49.60
荔枝咕嚕肉 Sweet and Sour Pork with Lychee and Mixed Capsicum	\$22.80	\$34.20	\$45.60
公保腰果鸡丁 'Gong Bao' Style Stir-fried Chicken with Dried Red Chilli and Cashew Nut	\$22.80	\$34.20	\$45.60

# 蔬菜、豆腐

## SEASONAL VEGETABLES

	<i>Small</i>	<i>Medium</i>	<i>Large</i>
麻婆豆腐 Braised Bean Curd with Minced Pork in Spicy Sauce	\$22.80	\$34.20	\$45.60
鲜蟹肉竹笙塌塌豆腐 Braised Home-made Bean Curd with Crab Meat, Bamboo Pith and Seasonal Greens	\$22.80	\$34.20	\$45.60
金银蛋苋菜苗 Poached Chinese Spinach with Trio Eggs	\$19.80	\$29.70	\$39.60
XO酱肉碎炒四季豆 Stir-fried French Bean with Minced Pork in XO Sauce	\$19.80	\$29.70	\$39.60
绿耳仙夏 Sautéed Lotus Root, Asparagus, Snow Fungus, Snow Pea, Honshimeiji Mushroom and Lily Bulb	\$19.80	\$29.70	\$39.60
花菇扒菜苗 Seasonal Greens with Mushroom	\$22.80	\$34.20	\$45.60
樱花虾肉酱菠菜豆腐 Braised Home-made Bean curd with Minced Pork, Sakura Prawn and Seasonal Greens	\$22.80	\$34.20	\$45.60
金银蛋苋菜苗 Poached Chinese Spinach with Trio Egg	\$19.80	\$29.70	\$39.60



# 蔬菜、豆腐

## SEASONAL VEGETABLES

	<i>Small</i>	<i>Medium</i>	<i>Large</i>
南乳斋煲 Seasonal Greens with Vermicelli, Sliced Mushroom and Fermented Bean Curd Sauce	\$21.80	\$32.70	\$43.60
姜汁香港芥兰 Stir-fried Hong Kong Kai Lan with Ginger Sauce	\$19.80	\$29.70	\$39.60
翅骨干贝白果浸时蔬 Poached Seasonal Vegetables with Conpoy and Ginkgo in Shark's Cartilage Soup	\$22.80	\$34.20	\$45.60
田园时蔬 Seasonal Vegetables [芥兰 Hong Kong Kai Lan / 菜心 Choy Sum / 芦笋 Asparagus / 白菜苗 Chinese Cabbage / 莧菜苗 Chinese Spinach / 西兰花 Broccoli / 菠菜 Spinach]	\$19.80	\$29.70	\$39.60



南瓜罗汉上素

Stir-fried Duo Mushrooms, Bamboo Pith,  
Black Fungus with Mixed Vegetables served  
in Mini Pumpkin

*Photo is for illustrative purposes only.*

# 素菜

## VEGETARIAN

	<i>Per Portion</i>		
竹笙鲜菌汤 Bamboo Pith Soup with Fresh Mushroom	\$10.80		
菇丝酸辣羹 Hot and Sour Soup with Shredded Mushrooms, Wood Fungus, Chilli and Bean Curd	\$10.80		
上素粟米羹 Sweet Corn Soup	\$10.80		
素鹅 Vegetarian Goose	\$16.80		
	<i>Small</i>	<i>Medium</i>	<i>Large</i>
南瓜罗汉上素 <b>SIGNATURE</b> Stir-fried Duo Mushrooms, Bamboo Pith, Black Fungus with Mixed Vegetables served in Mini Pumpkin	\$24.80	\$37.20	\$49.60
罗汉上素煎生面 Crispy Noodle with Duo Mushrooms, Bamboo Piths, Fungus and Mixed Vegetables	\$21.80	\$32.70	\$43.60

# 素菜

## VEGETARIAN

	<i>Small</i>	<i>Medium</i>	<i>Large</i>
芥末松菇 Deep-fried Honshimeiji Mushroom with Wasabi Mayonnaise Sauce	\$21.80	\$32.70	\$43.60
黑椒猴头菇 Black Pepper Lion's Mane Mushroom	\$21.80	\$32.70	\$43.60
咕嚕素鸡 Sweet and Sour Mock Chicken	\$21.80	\$32.70	\$43.60
麦香酥炸豆腐 Deep-fried Cereal Bean Curd	\$21.80	\$32.70	\$43.60
宫保腰果素鸡丁 'Gong Bao' Style Stir-fried Mock Chicken with Dried Red Chilli and Cashew Nut	\$21.80	\$32.70	\$43.60
宫保素虾球 'Gong Bao' Style Large Prawn Ball with Dried Chilli and Cashew Nut	\$21.80	\$32.70	\$43.60
辣子猴头菇 Sautéed Lion Mane's Mushroom with Dried Red Chilli and Peppercorn	\$21.80	\$32.70	\$43.60

# 素菜

## VEGETARIAN

	<i>Small</i>	<i>Medium</i>	<i>Large</i>
黑椒豆腐 Stir-fried Bean Curd with Black Pepper Sauce	\$21.80	\$32.70	\$43.60
素豆根花菇 Braised Flower Mushroom and Dried Bean Curd with Seasonal Vegetables	\$21.80	\$32.70	\$43.60
素麻婆豆腐 Vegetarian Mapo Bean Curd	\$21.80	\$32.70	\$43.60
素干烧榄菜四季豆 Stir-fried French Bean with Olive Vegetable	\$19.80	\$29.70	\$39.60
素渔香茄子煲 Braised Eggplant with Spicy Sauce	\$19.80	\$29.70	\$39.60
菜苗植物肉炆伊面 Braised 'Ee-fu' Noodle with Impossible Meat and Vegetables	\$21.80	\$32.70	\$43.60

# 面、飯

## NOODLES, RICE

	<i>Small</i>	<i>Medium</i>	<i>Large</i>
海鮮煎生面 Crispy Noodles with Seafood	\$28.80	\$43.20	\$57.60
姜葱生蝦焗面卜 Braised 'Mee Pok' with Fresh Prawn, Ginger and Onion	\$24.80	\$37.20	\$49.60
魚子蟹肉蛋白炒飯 Fried Rice with Crab Meat, Egg White and Fish Roe	\$22.80	\$34.20	\$45.60
楊洲炒飯 Yangzhou Fried Rice with Honey Glazed Pork and Prawn	\$19.80	\$29.70	\$45.60
海鮮粒干炒面線 Wok-fried 'Mee Sua' with Assorted Seafood	\$22.80	\$34.20	\$45.60
生蝦肉醬焗米粉 Braised 'Bee Hoon' with Minced Pork and Prawn	\$24.80	\$37.20	\$49.60
牛腩撈面 Braised Egg Noodle with Beef Brisket	\$26.80	-	\$53.80
干燒伊面 Braised 'Ee-fu' Noodle with Mushrooms	\$18.80	\$28.20	\$37.60
潮式臘腸炒河粉 Teochew Style Stir-fried 'Hor Fun' with Chinese Sausage	\$18.80	\$28.20	\$37.60

# 面、飯

## NOODLES, RICE

	<i>Small</i>	<i>Medium</i>	<i>Large</i>
豉椒雞球煎生面 Fried Crispy Noodle with Chicken in Black Bean Sauce	<b>\$23.80</b>	<b>\$35.70</b>	<b>\$47.60</b>
海皇泡貴妃米 Poached Rice with Assorted Seafood in Superior Broth			<b>\$14.80 per person</b>
XO櫻花雞粒炒飯 Fried Rice with Chicken, Sakura Prawn and XO Sauce			<b>\$22.80 per order</b>



天鵝湖  
Chilled Mochi  
with Custard



# 甜品

## DESSERT

	Per Person
燕窝杏仁茶 Double-boiled Bird's Nest with Tragacanth Gum in Homemade Almond Cream	\$26.80
红莲炖桃胶雪蛤 Double-boiled Hashima with Peach Gum and Red Date	\$16.80
苹果花法国梨炖桃胶 Double-boiled French Pear with Apple Flower and Peach Gum (per portion serves 5 persons)	\$8.80 [\$36.80 per portion]
黄金珍珠 Double-boiled Glutinous Rice Dumpling with Apple Flower and Pearl	\$8.80
生磨杏仁茶 Hot Homemade Almond Cream	\$7.80
天鵝湖 <b>SIGNATURE</b> Chilled Mochi with Custard	\$7.80
菊花芦荟苹果冻 Chilled Chrysanthemum Apple Jelly with Aloe Vera	\$7.80
养颜自制龟苓膏 Chilled Herbal Jelly served with Honey Syrup	\$7.80
杨枝甘露 Chilled Purée Mango Sago with Pomelo	\$5.80
芒果布丁 Chilled Mango Pudding	\$5.80
枸杞子桂花糕 Osmanthus Jelly with Wolfberry	\$5.80 [3 pieces]
豆沙锅饼 Deep-fried Red Bean Pancake	\$14.80 [per portion]
珍珠泡芙 Chilled Cream Puff with Pearl	\$7.80 [3 pieces]



Jade Phoenix