

APPETIZERS

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| 1 | OUR SPECIAL POLYNESIAN DELIGHT
A combination of five delectable
hors d'oeuvres, including shrimp and pork
items.
(+\$110 for each additional person) | \$220
(for 2 persons) |
| 2 | FRIED WONTONS
Chicken
Shrimp
Vegetarian | \$66/dozen
\$82/dozen
\$64/dozen |
| 3 | STEAMED WONTONS
Chicken
Shrimp
Vegetarian
Ask for <u>spicy</u> for an added kick! | \$72/dozen
\$88/dozen
\$68/dozen |
| 4 | SHRIMP COCKTAIL
Served with our hot & tangy cocktail sauce. | \$68 |
| 5 | ♠ PEPPER SQUID
Battered, fried then sauteed with our house
pepper sauce and spices over high heat. | \$104 |
| 6 | ♠ PEPPER MUSSELS
Battered, fried then sauteed with our house
pepper sauce and spices over high heat. | \$112 |
| 7 | SPRING ROLL (3)
Stuffed with vegetables, mushrooms
& vermicelli. | \$60 |
| 8 | EGG ROLL (1)
Stuffed with vegetables. | \$34 |
| 9 | SUI MAI (3)
Shrimp & pork dumpling with bits of
mushroom. | \$54 |
| 10 | POT STICKERS (3)
Dumplings stuffed with pork, patchoi & bits
of mushroom. Pan-fried for a crispy finish. | \$62 |

SOUPS

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|----|--|--------------------------|
| 11 | FIRE POT
Selected fresh vegetables, baby shrimp,
fish, squid (seasonal) shredded chicken,
bean curd and vermicelli in a simmering
broth.
(+\$90 for each additional person) | \$180
(for 2 persons) |
| 12 | CHICKEN CORN SOUP
Chinese corn soup served with chicken. | \$42 |

SOUPS

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|----|---|----------------------|
| 13 | ♠ HOT AND SOUR SOUP
Chicken
Seafood
Vegetable | \$48
\$66
\$42 |
| 14 | WONTON SOUP
Chicken
Shrimp
Vegetarian | \$44
\$48
\$42 |
| 15 | FUNSEE SOUP
Translucent vermicelli made from green
beans, with shredded bamboo shoots,
black mushrooms & vegetables. | \$42 |
| 16 | FOO YOUNG KAI NAP SOUP
Chicken, chopped mushrooms and
vegetables finished with egg. | \$42 |
| 17 | VEGETABLE SOUP
Variety of fresh mixed vegetables with
mushrooms & bamboo shoots. | \$42 |
| 18 | WONTON CHAR SUI MEIN SOUP (Large)
Shrimp or chicken wontons, patchoi and
egg noodles in consomme. | \$94 |
| 19 | KAI SEE MEIN SOUP (Large)
Chicken, egg noodles and vegetables in a
consomme. | \$94 |
| 20 | SEAFOOD MEIN SOUP (Large)
A combination of shrimp, squid, fish,
vegetables & egg noodles in a consomme. | \$116 |

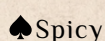
PLATTERS

(Ideal for one person)

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|----|--|-------|
| 21 | TIKI PLATTER
Lemon chicken, fried rice, Chinese vegetables
& an egg roll. | \$148 |
| 22 | CHICKEN AND CHIPS PLATTER
Boneless chicken fried in a batter & served
with french fries & salad. | \$138 |
| 23 | STEAK SAMOA PLATTER
A whole steak, in a tangy tomato based sauce,
on a sizzling platter served with vegetable
fried rice. A meal in itself. | \$298 |
| 24 | BLACK PEPPER STEAK PLATTER
Whole steak with crushed black pepper on
a sizzling platter, served with vegetable
fried rice. | \$298 |

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9.23

MIXED SEAFOOD

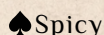
- 25 TREASURE OF THE SEA \$178
Variety of shrimp, squid and fish sauteed with Chinese vegetables in an exotic oyster-flavored sauce & served in a crispy egg noodle nest.
- 26 SEAFOOD DOW FU HOT POT \$178
Shrimp, squid, filet fish and dow fu garnished with shredded bamboo shoots, mushrooms and mixed vegetables, served in a soya bean sauce in a hot pot.
- 27 CHOW SIN YOW \$152
Squid sauteed with onions and green peppers in black bean sauce.
- 28 BLACK PEPPER SQUID \$152
Squid sauteed with fresh crushed black pepper, chives, onion and garlic, served in a sizzling platter.
- 29 ♠ PEPPER SQUID (Large) \$152
Marinated squid, deep fried in a tasty batter & then sauteed to a spicy finish.
- 30 GARLIC SQUID \$152
Squid sauteed in garlic sauce and chives.
- 31 DOW SHI CHOW HIN (without the shell) \$158
Mussels sauteed in a zesty garlic and black bean sauce.

FISH

- 32 SWEET & SOUR FISH \$138
Fillet of fish seasoned, deep fried and coated with a sweet and pungent sauce; served with pineapple.
- 33 SESAME FISH \$158
Sliced fillet of fish, seasoned and coated with sesame seeds and then lightly pan-fried.
- 34 JING SHEK BAN \$158
Steamed boneless fillet of fish with ginger and chives in a soya sauce.
- 35 DOW SHI YEE \$158
Steamed boneless fillet of fish in a black bean sauce.
- 36 ♠ CHILI FISH \$136
Fillet of fish battered and fried, then coated in a spicy chili sauce.

SHRIMP

- 37 ♠ SZECHUAN SPICED SHRIMP \$156
Shrimp sauteed with Szechuan spices - hot or mild by request.
- 38 ♠ SOUTH SEA CURRIED SHRIMP \$156
Shrimp simmered in a spicy curry prepared in a South Sea style.
- 39 ♠ JEU YIM HAR \$156
Succulent shrimp in the shell, sauteed with peppery spices.
- 40 SHRIMP IN LOBSTER SAUCE \$156
Shrimp sauteed with minced chicken in a tantalizing white egg sauce.
- 41 GINGER SHRIMP \$156
Shrimp in the shell, sauteed & topped with ginger and chives.
- 42 SEE JUP HAR \$156
Shrimp sauteed with bell peppers & onions in black bean sauce.
- 43 ♠ SHRIMP SCAMPI \$156
Selected shrimp engulfed with a spicy garlic and butter sauce.
- 44 CHOW HAR LOOK \$156
Shrimp sauteed in a tomato sauce.
- 45 ♠ FOUR SEASONS SHRIMP \$156
Prepared with a combination of garlic, chives & pepper - hot!
- 46 WALNUT SHRIMP \$162
Selected shrimp deep fried and tossed with toasted walnuts in an exotic mayonnaise sauce.
- 47 GARLIC SHRIMP \$156
Shrimp deliciously sauteed with garlic & carrots.
- 48 BLACK PEPPER SHRIMP \$162
Shrimp sauteed with fresh crushed black peppers, chives, onions and garlic, served in a sizzling platter.
- 49 ♠ KUNG PAO SHRIMP \$156
Sauteed shrimp with Szechuan spices & a chili garlic sauce - spicy and zesty !
- 50 SWEET & SOUR SHRIMP \$158
Shrimp seasoned, deep fried and coated with a sweet and pungent sauce; served with pineapple.
- 51 ♠ TIKI HOT SHRIMP \$158
Shrimp seasoned with garlic and chives, deep fried then finished with a delicious chili sauce.



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CHICKEN

- 52 TIKI ROASTED CHICKEN \$140
Tender roasted chicken specially done by our chef and served with a ginger sauce.
- 53 CHICKEN PROVENCIAL \$138
Boneless chicken slices sauteed in a black bean sauce, in the Provencial manner.
- 54 HAWAIIAN CHICKEN \$140
Boneless chicken, breaded and done to a crisp, then mixed with pineapple and pickled vegetables in a sweet and sour sauce.
- 55 ♠ POLYNESIAN CURRIED CHICKEN \$134
Boneless slices of chicken simmered in a spicy curry sauce.
- 56 PLUM SAUCE CHICKEN \$138
Boneless chicken pan-fried and engulfed in a tantalizing plum sauce.
- 57 DOON GOO WHAT GAI \$152
Boneless chicken, sauteed with black mushrooms, water chestnuts & bamboo shoot in oyster sauce.
- 58 LEMON CHICKEN \$148
Boneless chicken, fried with a light batter, and engulfed with a delicious tangy lemon sauce.
- 59 ♠ MAR PO DOW FU \$132
Tofu served with ground chicken in a spicy chili bean sauce.
- 60 CRISPY SKIN FRIED CHICKEN \$140
Chinese style fried chicken served with our house oyster sauce.
- 61 ♠ SATAY CHICKEN \$138
Chicken simmered in a tasty spicy peanut sauce & served over a bed of vermicelli.
- 62 BLACK PEPPER CHICKEN \$140
Chicken sauteed with fresh crushed black peppers, chives and garlic, served in a sizzling platter.
- 63 ♠ TIKI HOT CHICKEN \$140
Tender boneless chicken seasoned with garlic & chives, deep fried then finished with a delicious chili bean sauce.
- 64 WALNUT CHICKEN \$146
Boneless chicken, breaded and done to a crisp, then tossed with toasted walnuts in an exotic mayonnaise sauce.

CHICKEN

- 65 ♠ KUNG PAO CHICKEN \$142
Tender boneless chicken seasoned with Szechuan pepper, dry chili, ginger & chive. Sauteed with peanuts in a delicious chili bean sauce.
- 66 ♠ TAIWANESE CHICKEN \$146
Boneless chicken, fried in a light batter & served with fresh peppers in a tangy vinaigrette.

BEEF

- 67 ♠ CURRIED BEEF \$138
Choice beef slices simmered in a spicy curry.
- 68 ♠ MONGOLIAN BEEF \$144
Tender beef, sauteed in a hot, spicy hoisin sauce, served over a thin layer of crispy vermicelli.
- 69 BEEF IN OYSTER SAUCE \$138
Tender beef slices with bamboo shoots and water chestnuts in oyster sauce.
- 70 CHUNG BOW BEEF \$138
Slices of beef sauteed with sweet pepper, onion and chives in our special sauce.
- 71 ♠ INDONESIAN BEEF \$146
Pan fried beef marinated in special seasonings, served with a tangy and spicy sauce.
- 72 ♠ SATAY BEEF \$146
Filet of beef, simmered in a spicy peanut sauce.
- 73 BLACK PEPPER BEEF \$146
Filet of beef sauteed with fresh crushed black pepper, chives, onion and garlic, served in a sizzling platter.
- 74 BEEF & BROCCOLI \$162
Tender beef sauteed with our oyster sauce, served over a bed of broccoli.
- 75 BEEF & BLACK MUSHROOMS \$162
Tender beef sauteed with our house oyster sauce & black mushrooms.
- 76 SEE JUP BEEF \$138
Sliced beef sauteed with bell peppers & onions in black bean sauce.



PORK

- 77 ♠TIKI PORK \$138
Tender slices of seasoned pork sauteed with onions, sweet peppers, in a spicy hoisin sauce.
- 78 HAWAIIAN PORK \$138
Boneless pork lightly coated with flour and fried to a crisp then engulfed with a sweet & pungent sauce with pineapple.
- 79 PORK TENDERLOIN IN OYSTER SAUCE \$138
Sliced tender pork sauteed with bamboo shoots & water chestnuts in oyster sauce.
- 80 ROAST PORK (CHAR SUI) \$138
Choice tender pork, marinated in a special blend of Chinese seasonings & roasted.
- 81 PORK PROVENCIAL \$138
Boneless pork slices sauteed with onions, sweet peppers and black beans.
- 82 PORK WITH BLACK MUSHROOMS \$152
Slices of tender pork with black mushrooms, bamboo shoots and water chestnuts in oyster sauce.
- 83 CHUNG BOW PORK \$138
Slices of pork sauteed with sweet peppers, onion and chives in our chef's special sauce.
- 84 ♠SATAY PORK \$140
Tender slices of pork simmered in a spicy peanut sauce & served over a bed of vermicelli.
- 85 LAPCHEONG \$142
Sliced Chinese sausage sauteed in an oyster-soy sauce.
- 86 CRISPY SKIN PORK \$148
(A weekend special)

MIXED VEGETABLES

- 90 CHOW BEEF KOW \$152
Chinese vegetables topped with slices of beef exquisitely flavored with oyster sauce.
- 91 CHOW LAPCHEONG KOW \$158
Chinese vegetables topped with slices of Chinese sausage & flavored with oyster sauce.

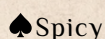
VEGETARIAN

(no meat/seafood)

- 92 CHINESE VEGETABLES \$122
Variety of fresh local vegetables together with bamboo shoots, water chestnuts and straw mushrooms sauteed with oyster sauce.
- 93 DOW FU HOT POT \$144
Deep-fried tofu, shredded bamboo shoots, mushrooms & mixed vegetables tossed in a soya bean sauce.
- 94 DOUBLE MUSHROOM \$148
Combination of black mushrooms, button mushrooms & straw mushrooms served with baby corn & other fresh vegetables.
- 95 BLACK MUSHROOMS & PATCHOI \$142
Tender black mushrooms sauteed with our house oyster sauce over a bed of patchoi
- 96 CHOW SAY SEE \$122
Julienne of carrots, sweet peppers and christophine & onions lightly sauteed.
- 97 BLACK MUSHROOMS & BROCCOLI \$150
Tender black mushrooms sauteed with our oyster sauce, served over a bed of broccoli.
- 98 BROCCOLI \$138
Broccoli sauteed with garlic.
- 99 JAI CHOW MEIN \$146
Pan-fried crispy noodles topped with bean curd, bamboo shoots and garden vegetables.
- 100 ♠ MAR LAT DOW FU \$132
Diced vegetables with dow fu (tofu) in a fermented bean paste.
- 101 ♠ YEE HEUNG GAY GEE \$130
Eggplant tossed in a spicy garlic and chili bean sauce.
- 102 CHINESE VEGETABLES WITH BLACK MUSHROOMS \$144
Tender black mushrooms sauteed with oyster sauce, served with Chinese vegetables.

MIXED VEGETABLES

- 87 CHOW KAI KOW \$148
Chunks of boneless chicken sauteed with water chestnuts, bamboo shoots & vegetables.
- 88 CHOW SHEK BAN KOW \$158
Chinese vegetables topped with filet of fish in a hint of oyster sauce.
- 89 CHOW HAR KOW \$154
Chinese vegetables topped with shrimp, with a touch of oyster sauce.



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NOODLES

- 103 TIKI LO MEIN \$156
Sautéed egg noodles with vegetables, pork, chicken, shrimp and black mushrooms.
- ♠ ANTS ON A TREE
- 104 Chicken finely cut to resemble "ants" on a mountain of vermicelli (rice noodles), served in a chili bean sauce HOT! \$132
- SINGAPORE NOODLES
- 105 Baby shrimp, roast pork, chicken, sweet peppers, onions, carrots and rice noodles tossed in a light curry sauce. \$144
- SEAFOOD NOODLES
- 106 Shrimp, squid, fish & shredded vegetables. Choice of sautéed or pan-fried egg noodles. \$168
- CHOW MEIN CANTONESE \$156
- 107 Pork, chicken, shrimp and mixed vegetables. Choice of sautéed or pan-fried egg noodles.
- 108 BLACK PEPPER BEEF NOODLES \$158
Fillet of beef sautéed with fresh crushed black pepper, chives, onions and garlic, served on a bed of egg noodles on a sizzling platter.
- 109 GOLDEN NOODLES \$110
Egg noodles sautéed with chives, onions and a hint of oyster sauce.
- 110 ♠ SPICY NOODLES \$118
Choice of egg noodles or rice noodles sautéed with garlic, green onions and done to a spicy and hot finish. A flavorful alternative to rice.
- 111 VEGETABLE LO MEIN \$124
Sautéed egg noodles with vegetables & black mushrooms.
- 112 VEGETARIAN SINGAPORE NOODLE \$118
Sweet peppers, onions, carrots and rice noodles tossed in a light curry sauce.
- 113 CHOW MEIN \$124
Julienne carrots, christophine, black mushrooms & onions sautéed with egg noodles.

RICE

- 114 JASMINE RICE \$40
Steamed Jasmine rice.
- 115 TIKI FRIED RICE \$48
Fried rice with carrots, onions, green peas & baby shrimp.
- 116 CHICKEN FRIED RICE \$48
Fried rice with carrots, onions, green peas & chicken.
- 117 CANTONESE FRIED RICE \$52
Fried rice with carrots, onions, green peas, baby shrimp, roast pork & egg. (light in colour)
- 118 LAPCHEONG FRIED RICE \$56
Fried rice with carrots, onions, green peas & Asian pork sausage.
- 119 VEGETARIAN FRIED RICE \$46
Fried rice with carrots, onions & green peas.
- 120 EGG FRIED RICE \$48
Fried rice with egg, carrots, onions & green peas.



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