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SANHAO  **新派中式面**

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SANHAO  **新派中式面**

**SANHAO NOODLE
RESTAURANT**

小吃 SMALL BITES



Dong Guai Chicken Claws

Slow-braised herbal angelica and umami mushroom chicken claws.



Golden Crispy Beancurd (V)

Golden-fried beancurd with savoury vegetable filling, served with sweet chilli sauce.



Salted Egg Salad Cream with Fine Bean (V)

Crispy green beans tossed in buttery salted egg glaze.



Chilled Okra with Sichuan Calamansi Dressing

Refreshing calamansi, marinated okra with peppercorn chilli. (Served Cold)



Drunken Goji Corn-fed Chicken

Tender corn-fed chicken drumstick simmered slowly in a savory soy-wine sauce with herbs. (Served Cold)



Aged Mandarin Tomatoes (V)

Chilled marinated heritage tomatoes in tangerine peel. (Served Cold)



Red Shrimp Corn Fed Chicken Wings

Sweet savoury chicken wings infused with red corn rice and bright tomatoes.



Osmanthus Plum Spare Ribs

Berkshire pork ribs, cooked in aged vinegar, ginger and plum.



San Hao Fennel Pork Belly

Smoky, spice rubbed pork grilled tender with bold cumin fennel aroma.

红虾玉米谷饲鸡翅
咸香红谷米腌鸡翅，番茄樱花虾点缀。

桂花梅香排骨
陈醋老姜花梅慢煮猪肋排骨。

茴香香气五花肉
孜然大茴香炸猪肉。

金桔脆秋葵
金桔风味清爽腌制秋葵。(冷盘)

枸杞醉玉米鸡腿
玉米鸡腿慢火炖煮于酱油酒香汁中，佐以香草。(冷盘)

陈年柑橘番茄(素)
橘子皮海盐配家传番茄。(冷盘)

当归香菇炖鸡爪
鸡爪与香菇慢炖至软糯入味，配以当归，汤香浓郁。

香脆素锅(素)
腐竹包裹素菜馅料，炸至金黄香脆，配甜辣酱。

咸蛋奶油四季豆(素)
脆嫩四季豆裹以咸蛋奶油。

手工饺子 (6个)

Handmade Dumplings (6 Pcs)



手工姜葱牛肉饺子

鲜嫩牛肉搭配姜香与香葱制成的手工饺子。

Handmade Beef, Ginger & Spring Onion Dumplings

Juicy beef combined with fresh ginger and spring onions, wrapped in delicate handmade dumpling skins.



手工杂菌素饺子 (素)

精选菇菌、马蹄、贡菜及红萝卜制成的手工素饺子。

Handmade Vegetable & Mushroom Dumplings (V)

A medley of mushrooms, water chestnuts, preserved lettuce stem and carrot, wrapped in delicate handmade dumpling skins.



手工蟹粉虾肉饺子

鲜甜蟹肉与鲜虾制成的手工饺子。

Handmade Crab & Prawn Dumplings

Delicate handmade dumplings filled with sweet crab meat, prawns and seasonal vegetables.



手工粟米鸡肉饺子

鲜甜粟米及嫩滑鸡腿肉制成的手工饺子。

Handmade Sweetcorn & Chicken Dumplings

Juicy chicken thigh and sweetcorn wrapped in delicate dumpling skins, handmade fresh daily.



Tomato Seafood Rice Bowl with Crispy Rice

Prawns, mussels and fish fillet in a rich tomato broth with vegetables and mushrooms, served with steamed rice and crispy rice.

海鲜番茄脆米泡饭
鲜虾、青口及鱼片配番茄浓汤，加入红萝卜粒、贡菜粒及菇粒，伴白饭及香脆米。



Tom Yum Seafood Rice Bowl with Crispy Rice

Prawns, mussels and fish fillet in a tangy Tom Yum broth, served with rice, a fried egg and crispy rice.

冬阴海鲜脆米泡饭
鲜虾、青口及鱼片配冬阴功汤底，伴白饭、荷包蛋及香脆米。

脆米泡饭

Rice Bowl with Crispy Rice

汤面 SOUP NOODLE



Seafood Prawn Noodles with Tomatoes & Dates
Sweet prawns & tangy tomatoes for perfect balance.

红虾番茄椰东汤面
红虾番茄熬制汤底，加入新鲜鱼块，椰枣提香，酸甜鲜美，海味十足。



Supreme Seafood Tom Yum Noodle
A flavourful Thai-style seafood broth with prawns, mussels and fish fillet served with noodles.

海皇冬阴功汤面
香浓泰式海鲜汤底配虾、青口及鱼片，味道层次丰富，暖胃开胃。



New-Age "Cappuccino" Spicy Chicken Noodles
A creamy froth-topped chicken broth — comforting yet modern. (Mix well before enjoying.)

新派「卡布奇诺」微辣鸡汤面
咖啡泡沫的鸡汤，香滑浓郁。（食前请拌匀）



Black Garlic Pork "Bak Kut Teh"
Slow-braised pork ribs in herbal black garlic broth.

黑蒜药膳肉骨茶猪骨汤面
黑蒜药材慢煮猪骨汤，香浓回甘，南洋风味。



Crispy Fish Fillet in Fish Broth Noodles
Crispy fish fillet served in delicate fish broth with noodles.

香脆鱼块鱼汤面
香脆鱼块，搭配鲜甜鱼汤，鲜香暖胃。



Hot 'n' Spicy Roasted Yellow Chilli Fish Fillet Noodles
Spicy-sour broth with fresh tender fish fillet and springy noodles.

酸辣泡椒鱼金汤面
以酸辣鲜香的汤底搭配嫩滑鲜美的鱼块，口味浓郁。



Slow-Braised Pork Trotter Noodle with Aged Tangerine Peel
Pork trotter slow-braised with aged tangerine peel in a fragrant broth, served with noodles.

古法陈皮猪手汤面
老陈皮与猪手慢火焖制，汤头醇厚甘香。



Vegetarian Gluten Noodle with Water Chestnuts & Beancurd Knots (V)
Vegetarian gluten, water chestnuts and beancurd knots served with noodles in a light vegetable broth.

马蹄腐竹素鸡汤面（素）
素鸡、马蹄及腐竹搭配汤面，汤头清甜鲜香。



East Meets West "Laksa Noodles" with Seafood
Coconut-chilli broth with fresh seafood — aromatic and rich.

海鲜椰香叻沙面
椰香辣汤配海鲜，东南亚香气。



8-Hour Truffle Porcini Duck Broth Noodles
Rich duck broth simmered eight hours with porcini and truffle — deep and elegant.

八小时松露牛肝菌鸭汤面
老鸭慢火熬煮八小时的浓郁汤底，加入黑松露与牛肝菌增添香。

拌面

DRY TOSSED NOODLE



Hakka Berkshire Pork

Soy-braised Berkshire pork with preserved bean curd, black fungus and wheat noodles.

客家秘制黑豚肉拌面
酱油焖黑豚，配南乳、木耳。



Dry-Rub Garlic Short Rib

Garlic-marinated short ribs over chewy noodles — bold and satisfying.

干香蒜牛肋排拌面
蒜香浓郁牛肋排，外脆内嫩，面条弹牙吸汁。



Spicy Sa Cha Brisket

Tender beef brisket, savoury sa cha and spice over springy noodles.

香辣沙茶牛腩拌面
牛腩配咸香沙茶与香料。



Tea Tree Mushroom (V)

Silky noodles glossed with mushroom oil, earthy fungi and crisp salsify.

茶树菇葱油拌面(素)
蘑菇油，搭配野菌与爽脆菊手。



Pickled Green Fish Fillet

Crunchy fish fillet, chilli heat over tossed noodles with numbing rattan pepper and peppercorn oil.

藤椒脆香鱼块拌面
脆香鱼块配辣味拌面，佐藤椒与花椒油的麻香味。



Wagyu Dan Dan

Spicy, nutty sesame oil chilli noodles, with peanuts topped with smoky grilled Wagyu beef.

和牛担担面
香辣芝麻油，花生脆香，烟烤和牛肉。



Minced Pork with Onsen Egg

Noodles with minced pork, crispy anchovies, onsen egg and crispy chilli oil.

温泉蛋肉碎拌面
香浓肉碎，香脆江鱼仔及温泉蛋配拌面，佐以香脆辣椒油。



Slow-Braised Pork Trotter Noodle with Aged Tangerine Peel

Tender slow-braised pork trotter infused with aged tangerine peel, served with tossed noodles

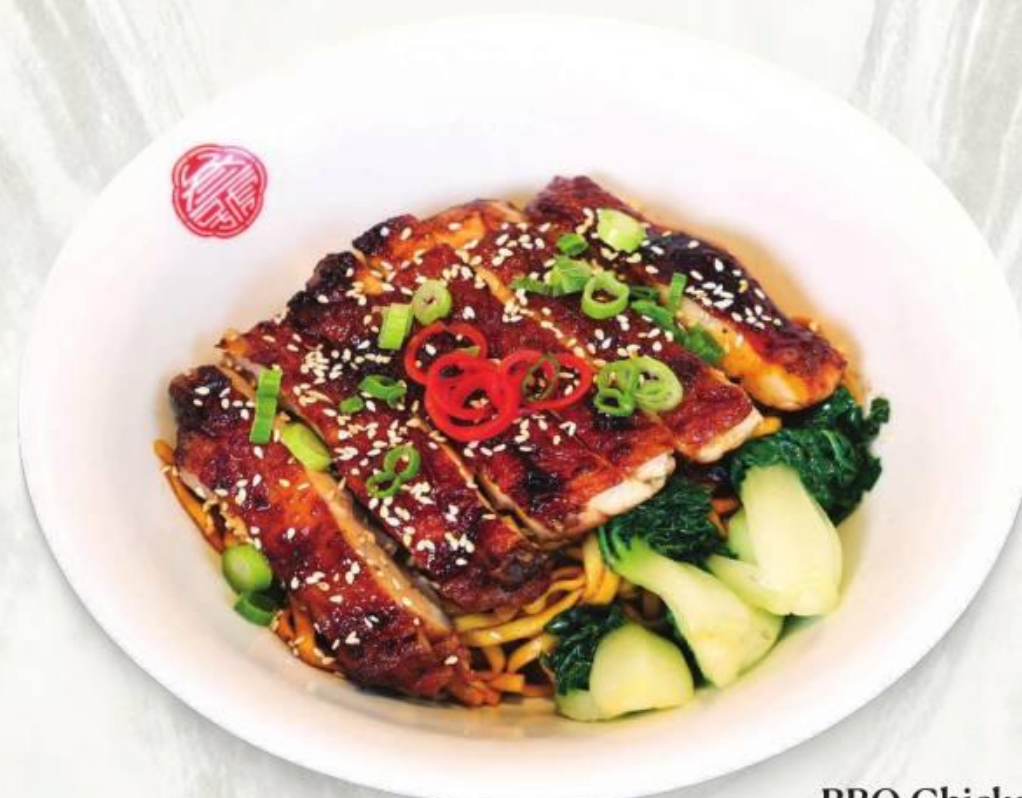
古法陈皮猪手拌面
老陈皮与猪手慢火焖制，配拌面，肉质软糯入味。



Golden Roe Chilli Crab

Spicy-sweet crabmeat, bursting roe, and salted prawn folded through dry tossed noodles.

蟹皇虾酱金拌面
辣甜风味蟹肉、蟹黄与咸虾肉。



BBQ Chicken Thigh

Tender teriyaki chicken leg served over tossed noodles with spring onions.

秘制照烧鸡腿拌面
秘制照烧鸡腿肉质鲜嫩，配拌面及葱花。