

# À LA CARTE MENU



# FUHU

RESTAURANT

# À LA CARTE MENU

Kei Chee Porridge 枸杞粥底	RM 3	<b>ADDITIONAL</b>	
Pumpkin Porridge 金瓜粥底	RM 3	Braised Peanut 卤花生	RM 6
Plain Porridge 白粥	RM 8	Century Egg 皮蛋	RM 6
Tri Egg Porridge 三王粥	RM 18	Chicken Egg 鸡蛋	RM 6
Vegetarian Porridge 什锦素粥	RM 18	Beef Slice 牛肉片	RM 11
Chicken Porridge 鸡肉粥	RM 18	Minced Chicken 鸡肉碎	RM 11
Beef Porridge 生滚牛肉粥	RM 18	Abalone (2 Pieces) 鲍鱼片 (2 粒)	RM 18
Abalone Porridge 鲍鱼粥	RM 25	Dried Scallop 瑶柱	RM 18
Fish Maw Porridge 鱼鳔粥	RM 25	Fish Maw 鱼鳔丝	RM 18
Green Whelk Porridge 翡翠螺片粥	RM 25	Green Whelk 澳洲螺片	RM 18
Prawn Porridge 西贡鲜虾粥	RM 25	Prawn 鲜虾	RM 18
Scallop Porridge 瑶柱粥	RM 25		



福  
虎

福  
虎

## SIDE ORDER

Crispy Five Spice Chicken Roll 五香春卷	RM 18
Crispy Salted Egg Chicken Wing 咸蛋炸鸡翼	RM 18
Fried Thai Chicken Sausage 泰式鸡肉腊肠	RM 18
Fried Chicken Luncheon Meat 脆炸鸡午餐肉	RM 18
Pan Fried Preserved Vegetable Omelette 菜卜煎蛋	RM 18
Stir Fried Anchovy with Onion 大葱江鱼仔	RM 18
Sour Vegetable Braised Roasted Duck 酸菜焖水鸭	RM 25
Poached Deep Sea Prawn 白灼对虾	RM 35

## CLAYPOT SEAFOOD

Razor Clam 竹滩仔	RM 28
Green Whelk 翡翠螺	RM 35
Sea Prawn 草虾	RM 35
Tilapia (Whole Fish) 金凤	RM 80

### COOKING METHODS

Kam Heong Paste	甘香
Kong Boh Sauce	宫保
Jiang Bao Sauce	香辣

## VEGETABLES

HK Choy Sum 香港菜心	RM 15
Romaine Lettuce 油麦仔	RM 15
Bean Sprout 芽菜	RM 15

### COOKING METHOD

Poached with Soy Sauce & Garlic  
油菜

