



饗聚 - 新亞海鮮

Welcome to TAO SEAFOOD ASIA - where we bring the best of culinary creations, the most robust flavours and the freshest of quality ingredients to discerning food lovers.

TAO SEAFOOD ASIA gets its inspiration from a legendary food-loving Chinese mythical creature known as “饕餮” (tāo tiè) in Mandarin. Our Chinese name “饕聚” (tāo jù), meaning the gathering of gourmets, symbolises our ethos.

We spare no effort to ensure only the finest of ingredients, including premium shark's fins from Spain; abalone from Australia and Mexico; mud crabs from Sri Lanka and Vietnam, and bird's nest from Indonesia, are served to you. Our recipes enjoy a rich history and tradition built on deep passion and pride. There is a Chinese phrase “老饕聚聚” (lǎo tāo jù jù) which refers to the gathering of gourmets. At TAO SEAFOOD ASIA, we aspire to make your dining experience with us one of the best.

Celebrate culinary at its best with your friends, business associates, colleagues and family at TAO SEAFOOD ASIA. Let our master chefs satisfy your gourmet senses with fine, fresh ingredients bursting with flavours and textures.

TAO SEAFOOD ASIA - where gourmets gather.

欢迎光临饕聚 - 新亚海鲜餐馆。我们坚持以最新鲜的食材，创作出最优质美味的菜肴，为满足有品味的美食爱好者在色、香、味，各方面的每一个专业要求。

取名“饕聚 - 新亚海鲜”，灵感源自中国传说好吃的神话怪兽，“饕餮” (tāo tiè)。所谓“饕聚”，象征了我们的文化精神，希望我们用心用情烹煮出的美食佳肴，能使饕聚成为各地美食爱好者及老饕汇聚之地。

选用最新鲜食材方面，我们绝不马虎，不惜远道从西班牙引进顶级鱼翅、从澳洲和墨西哥引进鲍鱼、从斯里兰卡和越南引进大螃蟹、从印度尼西亚引进燕窝。饕聚的每一道菜肴，蕴含着丰富深远的历史文化与传统精髓，更凝聚着厨师们对菜肴的深刻用心、激情和骄傲。也正因为如此，我们希望您在饕聚享用的每一餐，都会是最美好而难忘的一餐。

正所谓“老饕聚聚”；欢迎您广邀家人、朋友、同事或商务伙伴，到饕聚欢聚，共享一顿丰盛飨宴。厨师们必会大展厨艺、费尽心思，让最新鲜食材迸发出各种风味与无限精彩，满足每一位老饕对美食独有的品味。

饕聚 - 新亚海鲜，老饕云集的美食天堂。



TAO SEAFOOD ASIA Signature Soup
饕聚精致汤品

Chef's Recommendation

主厨推荐

TAO SEAFOOD ASIA Signature Soup 饕聚精致汤品

68
per person

Premium soup stock simmered to a rich and smooth reduction. The slow and meticulous cooking process intensifies the natural flavours and nutrients of this signature dish.

Choose any pairing:

- Premium Whole Shark's Fin and Crab Meat
- Premium Whole Shark's Fin and Chicken
- Premium Fish Maw and Crab Meat
- Premium Fish Maw and Chicken

极品高汤文火细煲，熬出食材的鲜美天然风味及丰富营养成分，浓缩成香醇浓郁的精致汤品。


双料食材任选:

- 极品鱼翅蟹肉
- 极品鱼翅鸡肉
- 极品花胶蟹肉
- 极品花胶鸡肉

Abalone may be added to any of the above pairings.

上述任何双料食材配搭均可另加鲍鱼。

20
per person

 Signature

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Braised Whole Abalone in Special Essence
精华酱汁焖鲍鱼



Chef's Recommendation

主厨推荐

 **Braised Whole Abalone in Special Essence** 68
精华酱汁焖鲍鱼 per person

Tender and sweet whole abalone braised in our unique TAO SEAFOOD ASIA traditional essence.

以饕聚特制精华酱汁焖烩整颗鲍鱼，带出鲍鱼独有的鲜甜细嫩，口感绝佳。

Abalone with Seasonal Vegetables 48
鲍鱼时蔬

Blanched seasonal greens and succulent tender slices of abalone dressed in our traditional special essence.

鲜嫩多汁的鲍鱼切成片，搭配氽烫时蔬，淋上传统特制酱汁，浓郁口味带着蔬菜清香，两全其美。

Superior Abalone with Crab Meat over Rice 38
极品鲍鱼蟹肉饭 per person

A formidable braised pair succulent tender slices of abalone and sweet fleshy chunks of crab meat. Served over fragrant white rice.

细嫩多汁的鲍鱼片，鲜甜饱满的蟹肉丝，香喷喷的白米饭，构成多层次口感的绝佳配搭。

 Signature

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Crispy Fish Skin with Salted Egg Sauce
咸蛋脆鱼皮

APPETIZERS

开胃小菜

- Steamed Edamame** 8
日本毛豆
Japanese soybeans in pod, steamed and lightly seasoned with sea salt.
以海盐稍稍提味，清蒸日本毛豆。
- Pickled Japanese Cucumber Salad** 8
凉拌青瓜
Refreshing and crunchy pickled cucumbers tossed in sesame oil and tangy vinegar dressing.
清脆爽口的腌日本青瓜，拌以麻油和醋。
- Crispy Enoki Mushroom** 8
香脆金针菇
Enoki mushroom also known as golden needle mushroom, deep-fried to crispy, fluffy perfection
金针菇炸至酥脆蓬松，外酥内嫩，亦保留菇之甜味。
- Chilled Drunken Chicken** 10
冰镇绍兴醉鸡
A Shanghainese cold dish of steamed chicken steeped in Shaoxing rice wine.
上海凉菜，滑嫩蒸鸡嵌入陈年绍兴酒，冰镇后入口，鸡汁饱满、酒香四溢。
- Chilled Jellyfish Salad** 10
凉拌海蜇
A traditional delicacy popular with Chinese meals. Smooth and crunchy jellyfish tossed in an aromatic and tangy dressing.
中餐常见开胃佳肴，爽脆海蜇拌以芳香浓郁酱汁。
- Crispy Fish Skin with Salted Egg Sauce** 10
咸蛋脆鱼皮
Fish skin deep fried before being pan tossed with salted egg sauce.
鱼皮拌以咸蛋，炸至酥脆爽口，咸中带鲜。



Live Lobster in Sashimi Style
龙虾刺身

LIVE SEAFOOD SELECTION

活海鲜类

Our seafood dishes can be served several ways - fresh steamed, garlic steamed, poached, stir fried, deep fried or even sashimi style (for Lobsters and Geoduck Clam).

活海鲜可任选烹调方式 - 清蒸、蒜蒸、水煮、热炒、油炸、或刺身(龙虾和象拔蚌)

Lobsters

龙虾

Different varieties of lobsters feature in our restaurant regularly.

我们定期引进不同品种龙虾。

Seasonal Price

Fish

鱼

Fresh from the port to your table.

从大海鲜活上桌, 尝鲜之余, 海韵犹存。

Seasonal Price

Clams – Geoduck, Razor

蛤类 - 象拔蚌, 蛭

Succulent whole shellfish reserved only for gourmets.

肥美多汁的大颗蛤贝, 美食爱好者独享的专利。

Seasonal Price

Prawns

虾

Only the freshest and snappiest make it to our kitchen daily.

唯有当日最为新鲜生猛的虾, 才得以送入厨房。

8
per 100g



Pot Roasted Crab with Glass Noodles
锅烧冬粉蟹



Singapore Black Pepper Crab
新加坡黑椒螃蟹



Singapore Chilli Crab
新加坡辣椒螃蟹

CRAB

螃蟹

Pot Roasted Crab with Glass Noodles

锅烧冬粉蟹

An all-time favourite with gourmets. Fresh live crab pot roasted to sweet perfection and deliciously paired with tasty springy glass noodles also affectionately known as Tang Hoon to the locals.

深受老饕喜爱的美食佳肴。肥美新鲜的活蟹入锅烧至鲜甜，再让充满弹性的冬粉饱吸螃蟹精华，蟹之风味尽在齿颊间焕发。

45

Singapore Chilli Crab

新加坡辣椒螃蟹

A must-try at TAO SEAFOOD ASIA, prepared the traditional way with passion. Sweet, tangy and spicy tomato and chilli based crab dish.

We highly recommend pairing the irresistibly delicious gravy with steamed or deep fried local bun ("man tou")

饕聚的必尝佳肴。沿用南洋传统烹调法，凝聚了几代人对饮食文化的热忱与创意，以番茄与辣椒特制酱料香炒肥美螃蟹，甜咸辣鲜香，创造出色香味俱全的南洋风味美食。

浓郁美味的酱汁，另以清蒸或油炸馒头点蘸食用，别有一番令人难以抗拒的滋味。

Singapore Black Pepper Crab

新加坡黑椒螃蟹

A highly savoury dish using aromatic and spicy black peppers. A must-try that delivers a punch to your palate.

辛辣芳香的黑胡椒爆炒螃蟹，给味觉带来极大刺激与享受。一道必尝美食。

TAO SEAFOOD ASIA Curry Crab

饕聚咖喱螃蟹

A Thai-inspired crab dish that combines aromatic spices with fragrant and rich creamy coconut milk.

泰式风味的螃蟹料理，结合香料的辛辣与椰奶的醇浓，为螃蟹清甜的原味增添层次与厚度。

6
per 100g

6
per 100g

6
per 100g

 Signature  Spicy

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Pot Roasted Cod
锅烧鳕鱼

PRAWN AND FISH

鱼虾类

Pot Roasted Sea Prawns with Glass Noodles

锅烧冬粉海虾

Sweet succulent sea prawns pot roasted with our unique TAO SEAFOOD ASIA essence, served on a bed of tasty springy glass noodles, also affectionately known as Tang Hoon to the locals.

鲜美大海虾以饕聚特调酱汁锅烧，搭配爽口且充满弹性的冬粉焖烧，海虾剔透鲜甜，冬粉入味饱满，相得益彰。

32

TAO SEAFOOD ASIA Curry Jumbo Prawn

饕聚咖喱大虾

A rich creamy coconut milk based curry prawn dish, infused with aromatic spices. A Thai-inspired dish.

泰式风味鲜虾料理，在醇浓椰奶中缀以辛辣香料，热带风味洋溢。

18
per person

Deep Fried Prawns with Crispy Rolled Oats

脆皮麦片虾

Golden deep fried crunchy prawns showered with crispy sweet-savoury rolled oats.

大虾炸至金黄爽口，外层裹上香脆可口的燕麦片，外酥内鲜兼具。

26

Yuan-Yang Prawns

鸳鸯双味虾

Golden morsels of deep fried prawns served two ways - with sweet tangy lime mayonnaise and hot spicy wasabi sauce.

炸至金黄的大虾，蘸上青柠蛋黄酱，和日式芥末酱，一次过尝尽甜酸与辛辣两种口味。

26

Pot Roasted Cod

锅烧鳕鱼

White flakey cod pot roasted with aromatics like garlic, coriander root and our unique TAO SEAFOOD ASIA essence.

雪白淡雅的鳕鱼片以香蒜、香菜根和饕聚特调酱汁锅烧，让鳕鱼清甜中更添美味。

38

 Signature  Spicy

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Pot Roasted Chicken Caramelized in Rice Wine
锅烧黄酒焦糖鸡



Sweet and Sour Pork Stir Fried with Fresh Fruits
鲜果炒咕佬肉

MEAT

特制肉类

-  **Pot Roasted Chicken Caramelized in Rice Wine** 20
锅烧黄酒焦糖鸡
Pot roasted tender-perfect chicken infused with our special in-house aromatic rice wine.
香润多汁的烤嫩鸡，注入独家特制的芳香黄酒，新式烹煮法散发浓浓古早味。
- Stir Fried Venison with Asparagus in Foie Gras Sauce** 24
鹅肝酱芦笋炒鹿肉
Lean and tender venison stir fried with fresh crunchy asparagus and wok tossed with smooth and velvety foie gras sauce.
鲜嫩鹿肉加新鲜爽口的芦笋，拌入细致顺滑的鹅肝酱热炒，让口感滋味更丰富。
- Stir Fried Venison with Matsutake Mushrooms** 24
松茸蘑菇炒鹿肉
Lean and tender venison stir fried with Matsutake mushroom, which lends a spicy woody aroma to this dish.
鲜嫩鹿肉爆炒松茸蘑菇，更添天然木质香气。
- Sweet and Sour Pork Stir Fried with Fresh Fruits** 18
鲜果炒咕佬肉
A popular pork dish with a fruity twist for that added crunch and flavour. Option to replace with prawns.
一道常见菜肴，因多了鲜果而更添清甜爽口风味。也可以鲜虾替换。

 Signature

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Stir Fried Asparagus with Scallops and Mushrooms
鲜菇带子炒芦笋

VEGETABLE

蔬菜类

Stir Fried Asparagus with Scallops and Mushrooms

鲜菇带子炒芦笋

Tender green spears stir fried with succulent scallops and fleshy mushrooms.

芦笋嫩绿爽口，带子鲜菇鲜甜饱满，入锅热炒，不只色香味俱全，营养也丰富。

32

Traditional Stir Fried Sambal Morning Glory

风味叁巴炒蕹菜

The chillies, prawn paste, shallots and ginger from the sambal a spicy Asian condiment, stir fried with this leafy green - also locally known as Kang Kong - is a perennial fiery favourite.

叁巴酱是东南亚独有的调味酱料，由多种辣椒、虾酱、蒜、葱头、姜等磨碎炒香后调制而成。叁巴炒蕹菜，或本地俗称的空心菜，是流行于东南亚各地的经典风味菜肴，值得一尝。

16

Chinese Spinach in Superior Broth

上汤苋菜

Fresh tender leaves cooked in the natural sweetness of our superior broth, perfectly complemented by aromatic garlic, salted egg, century egg and wolfberries - a simple and delicious vegetable dish, prepared differently from the usual stir fry.

有别于一般蔬菜常见的热炒，这道菜做法简单却口感绝佳、营养丰富。苋菜又称“长寿菜”，具多种食疗功效，放入以蒜蓉、蛋黄、皮蛋、枸杞浓缩而成的高汤里焖煮，既保留了原有的营养成分，又增添了高汤的醇浓美味，为健康美食首选。

18

Seasonal Vegetables

当季时蔬

Seasonal fresh vegetables. Served in any of the following styles:

- Wok tossed with aromatic garlic
- Blanched and served with thick rich broth
- Stir fried with succulent prawns or scallops

16

18

24 / 32

当季新鲜时蔬，可任选下列烹调法：

- 蒜炒
- 氽烫后淋上上汤
- 炒鲜虾或带子

Spicy

Crispy Thai Style Beancurd
泰式脆皮豆腐



BEANCURD

豆腐

Crispy Thai Style Beancurd

泰式脆皮豆腐

Silky soft beancurd made daily by our chefs, using only fresh soya milk ground locally. A tangy, sweet and spicy Thai sauce is drizzled over these soft golden nuggets.

独家丝滑嫩豆腐由厨师每日以新鲜豆浆现磨现制而成。炸至金黄色的豆腐块，淋上浓郁的泰式甜酸辣酱，口感香滑而不腻，别有风味。

16

Crispy Deep Fried Beancurd

脆皮炸豆腐

Silky soft beancurd made daily by our chefs, using only fresh soya milk ground locally. Each nugget is deep fried to golden crispy perfection. As delectable as its Thai cousin, without the spice and sauce.

独家丝滑嫩豆腐由厨师每日以新鲜豆浆现磨现制而成。每颗豆腐块炸至金黄色，不加香料蘸酱，更突出豆腐清淡素雅的自然原味。

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 Spicy



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Seafood Fried Rice
海鲜炒饭

RICE AND NOODLES

米饭面类

-  **Seafood Fried Rice** 24
海鲜炒饭
Aromatic fried rice with succulent prawns, fleshy crab meat and silver bait fish.
肥美多汁的鲜虾，肉质鲜美的蟹肉，银鱼，入锅与米饭并炒，让海鲜鲜味与饭粒和着镬气美妙揉合在一起，香气四溢、无穷味美。
- Seafood Fried Noodles** 24
海鲜炒面
Wok fried noodles with fresh snappy prawns, fleshy crabmeat, mushrooms and spring onions. Option to replace with glass noodles (Tang Hoon).
以鲜虾、蟹肉、香菇、葱炒面条。也可以冬粉替换。
-  **TAO SEAFOOD ASIA Stewed Rice Vermicelli** 24
饕聚焖米粉
An extremely tasty dish of rice vermicelli, also known locally as Bee Hoon stewed in our special traditional essence with generous servings of prawns, crab meat and squid.
米粉，外地人也称米线，用饕聚特调酱料加上鲜虾、蟹肉、鱿鱼上汤一并焖炖，米线顺滑、汁浓料足，味道别具风味，让人回味无穷。

 Signature

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Double Boiled Bird's Nest
炖燕窝

DESSERT

甜品

-  **Double Boiled Bird's Nest** 48
炖燕窝 per person
A clear tonic of gelatinous swiftlet's nest doubled boiled with red dates and rock sugar – bird's nest is widely used for medicinal purposes particularly for anti-ageing and boosting immunity.
以红枣冰糖炖燕窝，滋阴补气、养颜抗老，是深受欢迎的保健食疗。
- Snow Fungus with Red Dates and Gingko Nuts** 8
红枣白果雪耳汤 per person
A local favourite to complete a meal. Light and refreshing. Popular for its health and beauty benefits – snow fungus is known to be high in collagen.
本地深受欢迎的饭后甜点，清凉爽口。银耳含丰富胶质，是养颜美容养生佳品。
- Sea Coconut with Longans** 6
龙眼海底椰 per person
A delightful pairing of jelly-like sea coconut and sweet juicy longans known for its nourishing qualities. Served chilled.
状似果冻的海底椰，配以甜美多汁的龙眼，既爽口又滋补，冷冻食用更美味。
- Guilin Herbal Jelly** 6
龟苓膏 per person
A Chinese herbal jelly believed to clear the body of heatiness and toxicity. Served chilled with honey on the side.
传统中草药制成的膏状药用食品，似仙草凉粉，具清热解毒疗效。冷冻食用，可淋上蜂蜜。
- Traditional Yam Paste with Gingko Nuts** 6
传统芋泥白果 per person
A traditional Teochew favourite. Sweet creamy yam dessert with gingko nuts. Served with rich coconut milk on the side. Yam is a good source of vitamin B6 and potassium while gingko is popularly regarded as an antioxidant-rich anti-ageing nut.
潮式传统甜品。柔滑顺口的芋泥拌以白果，食用时可淋上椰奶。芋头含丰富的维生素B6和钾，白果则含抗氧化成分，具抗衰老功效。
- Trio Surprise** 12
惊喜三重奏 per person
A sampling portion of three delightful sweet-endings. For the adventurous who love surprises from the chef!
喜欢冒险尝鲜吗？让厨师炮制三小道私房甜点，为您丰盛的一餐带来三重惊喜与甜蜜！

 Signature

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BEVERAGE

饮料

DAILY SEASONAL TRADITIONAL BREWS 时令自制养生茶

Water Chestnut with Bamboo Cane 竹蔗马蹄水 5 per glass

A popular light and refreshing blend containing flavonoid antioxidants, known to detoxify the body. 清热滋润的养生凉茶，具抗氧化作用，有助排毒。

Lemongrass with Rock Sugar 冰糖香茅茶 5 per glass

Popularly used to aid digestion, lemongrass is believed to ease nerves and lower cholesterol level. 绝佳的饭后茶，可帮助消化，具舒筋缓神及降低胆固醇的功效。

SELECTION OF CHINESE TEA 精选中国茶

Jasmine 香片 2 per person

Delicate flora scented tea. Powerful antioxidant used for enhancing immunity and calming the mood. 茉莉花香沁心的花茶，含抗氧化成分，舒心之余也有助提高免疫力。

Tie Kuan Yin 铁观音 2 per person

Fresh flora taste and aroma. High in amino acids, vitamins, polyphenols and antioxidants. Known to help reduce cholesterol level and hardening of the arteries.

香高韵长，味醇回甘，乃中国十大名茶之一，亦具养生保健功效。含高成分氨基酸、维生素、多酚、抗氧化剂等，可降胆固醇、抗动脉硬化。

Pu'er 普洱 2 per person

Well known to have a wide spectrum of flavours ranging from sweet and flora to earthy and woody. Aids digestion, boosts metabolism and is also known to lower cholesterol and blood pressure.

茶味茶香各异，从清甜芬芳的花香，到朴质淡雅的天然樟木香，不一而足。有助消化，促进新陈代谢，降低胆固醇和血压。

SODA & MINERAL WATER 汽水与矿泉水

Coke, Coke Light, Coke Zero, Sprite 可口可乐，健怡可口可乐、可口可乐Zero (零度)、雪碧 4 per glass

Mineral Water (Sparkling/Still) 矿泉水 (有汽/无汽) 6 per bottle

FRESH FRUIT JUICE 鲜榨果汁

Whole Thai Coconut 泰国椰子 (整颗) 6 per piece

Orange 橙汁 5 per glass

Watermelon 西瓜汁 5 per glass

Honeydew 蜜瓜汁 5 per glass

Prices are in Singapore dollars and are subject to 10% service charge and prevailing government taxes including GST. Actual presentations may vary from illustrations.