



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.

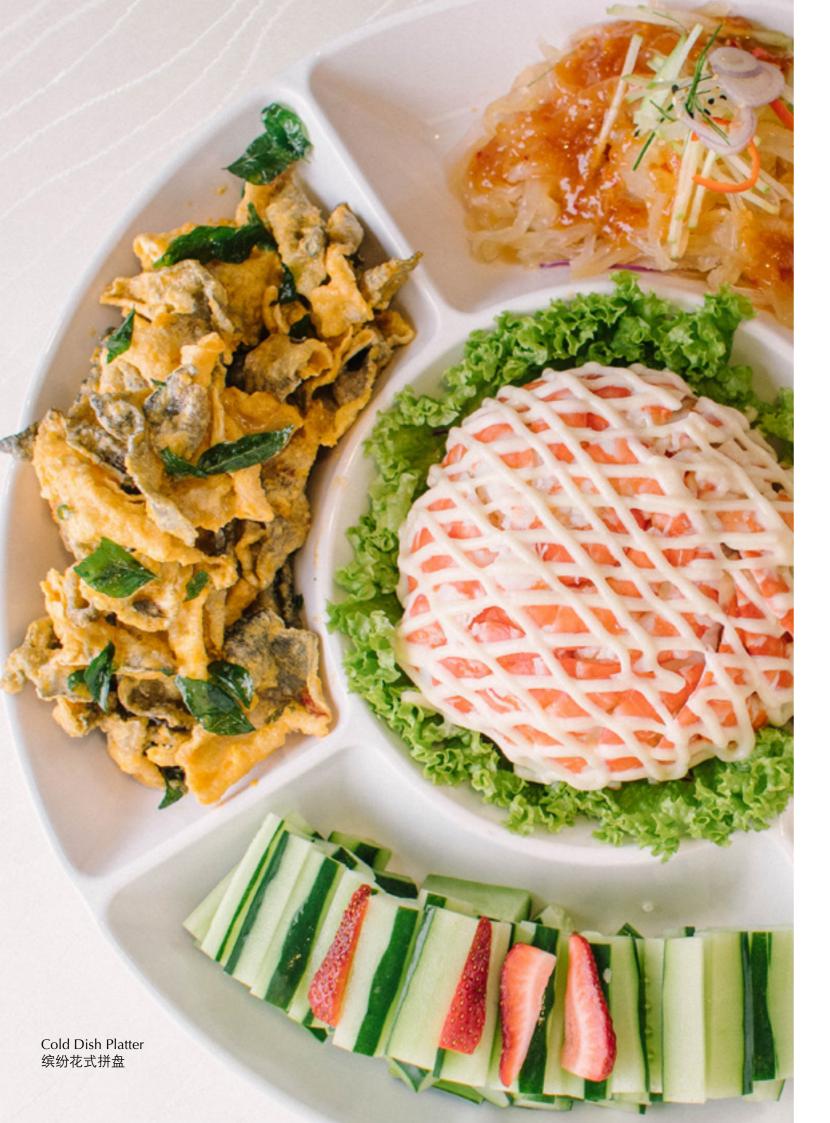
欢迎光临饕聚-新亚海鲜餐馆。我们坚持以最新鲜的食材,创作出最优质美味的菜肴,为满足有品味的美食爱好者在色、香、味,各方面的每一个专业要求。

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。



### APPETISERS 开胃前菜

0	Crispy Fish Skin with Salted Egg Sauce	\$10.00 Per Portion
	Thai Styled White Bait Fish 泰式白饭鱼	\$10.00 Per Portion
	Chilled Drunken Chicken in Shaoxing Wine	\$10.00 Per Portion
	Shanghai Styled Pickled Cucumber Salad凉拌黄瓜	\$8.00 Per Portion
00	Crispy Enoki Mushroom with White Truffle Oil 香脆金针菇	\$8.00 Per Portion
00	Iced Plum-Sprinkled Cherry Tomatoes	\$10.00 Per Portion
•	Crispy Mushrooms with Fine Salt and Pepper椒盐脆香什菌	\$10.00 Per Portion
0	Cold Dish Platter (20 mins preparation)	\$68.00 Per Portion (for 6 pax) \$88.00 Per Portion (for 10 pax)

Signature 招牌菜

◇ Vegetarian 素食菜

# TAO Signature Shark's Fin Soup with Crab Meat 极品鱼翅蟹肉汤

### TAO SIGNATURES

### 饕聚经典

	small /J\	medium 中
	\$68.00	\$102.00
▼ TAO Shark's Fin Soup with Crab Meat or Chicken and Abalone  极品鱼翅汤(蟹肉 / 鸡肉)附鲍鱼片	\$88.00	\$132.00
TAO Premium Fish Maw Soup with Crab Meat or Chicken	\$68.00	\$102.00
TAO Premium Fish Maw Soup with Crab Meat or Chicken and Abalo 极品花胶汤(蟹肉 / 鸡肉)附鲍鱼片	ne \$88.00	\$132.00

### SOUP

### 羹类

	Mixed Seafood Soup 海鲜羹	\$18.00 Per Person
	Braised Deep Fried Fish Maw with Crab Meat Soup 鱼鳔蟹肉羹	\$18.00 Per Person
0	Sichuan Spicy (Hot and Sour) Soup 四川酸辣汤	\$8.00 Per Person
0	Asparagus and Corn Soup	\$8.00 Per Person
0	Assorted Mushroom Soup	\$8.00 Per Person

 Signature 招牌菜





### CHEF RECOMMENDATIONS 厨师介绍

0	Braised Two-head Abalone with TAO Special Essence 蚝皇两头鲍鱼花菇时蔬	•••••	\$68.00 F	Per Person
0	Sliced Abalone with Sea Cucumber with TAO Special Essence		\$30.00 F	Per Person
	Superior Abalone with Crab Meat over Rice极品鲍鱼蟹肉饭		\$38.00 P	er Portion
	Braised Duck Web with Sea Cucumber with TAO Special Essence 砂锅焖鸭掌海参		\$52.00 P	er Portion
	Braised Duck Web served in Claypot 砂锅焖鸭掌		\$20.00 P	er Portion
	Pot Roasted Duck Web		\$20.00 P	er Portion
	Pot Roasted Duck Web with Glass Noodles 冬粉焗鸭掌		\$24.00 P	er Portion
		small	medium 中	large 大
	Sliced Abalone with Seasonal Vegetable	\$48.00	\$72.00	\$96.00
	Diced Abalone with Fried Rice	\$36.00	\$54.00	\$72.00
	Braised Sea Cucumber with Mushrooms in Claypot 砂煲冬菇海参	\$48.00	\$72.00	\$96.00



### LIVE SEAFOOD 游水海鲜

	Live Prawns	\$8.80 Per 100gm
	<ul> <li>Poached 白灼</li> <li>Drunken Herbal Soup with Chinese Wine 醉虾</li> <li>Steamed with Garlic 蒜蓉蒸</li> <li>Steamed with Egg White 蛋白蒸</li> </ul>	
	Soon Hock Fish (Marble Goby)	\$9.80 Per 100gm
	Star Grouper星班	\$12.80 Per 100gm
	<ul> <li>Steamed Hong Kong Style 港蒸</li> <li>Steamed with Chai Por Preserved Vegetable 菜圃蒸</li> <li>Steamed 清蒸</li> <li>Steamed Teochew Style 潮州蒸</li> </ul>	
	- Deep Fried 油浸 - Deep Fried with Thai Style Chilli Sauce 泰式炸 - Steamed Thai Style 泰式蒸	
	- Golden Crispy with Sliced Mango and Apple 金钱香芒炸 - Sweet and Sour 糖醋 - Pot Roasted 砂煲焗	
0	Alaskan King Crab (Pre-Order)	Market Price
	Lobster (Pre-Order)	Market Price
	Geoduck Clam ( <i>Pre-Order</i> )	Market Price
	Steamed Bamboo Clams with Garlic	\$12.00 Per Piece
	Live Oysters生蚝	\$10.00 Per Piece
	Steamed Oyster with Garlic	\$10.00 Per Piece





### CRABS

### 螃蟹

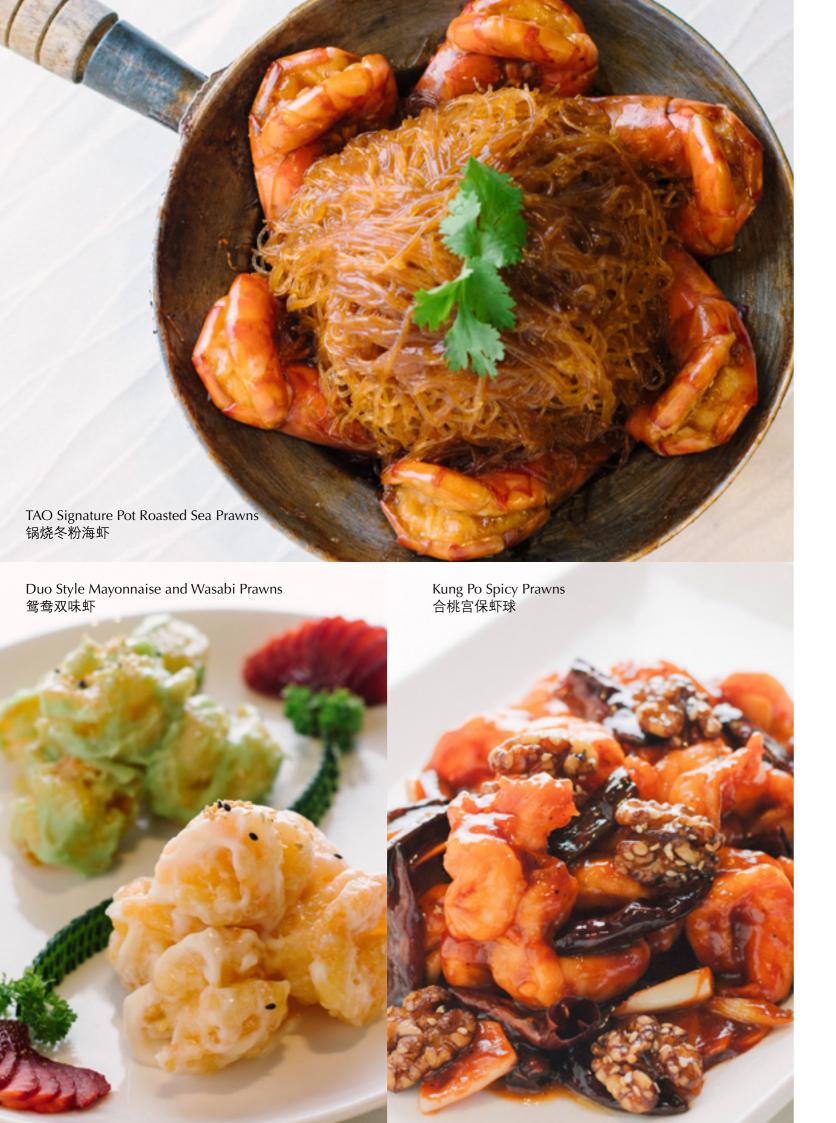
Live Sri Lankan Crabs	Market Price
斯里兰卡螃蟹	
- Singapore Style Chilli 辣椒	
• •	
- Salted Egg 咸蛋	
- Bee Hoon XO Soup 粗米粉汤	
- Spring Onion & Ginger with Bee Hoon 姜葱干焖米粉	
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Pot Roasted Crab with Glass Noodles	\$45.00 Per Portior
锅烧冬粉蟹	
Crab Claw with Fried Mantou Bun	\$18.00 Per Persor
<b>蟹钳馒头</b>	
- black repper Anny	
Signature	
招牌菜	
	- Singapore Style Chilli 辣椒 - House Special Black Pepper 黑胡椒 - Premium White Pepper 白胡椒 - Steamed 清蒸 - Golden Pumpkin Special Sauce 金瓜奶香 - Thai Style Curry 咖喱 - Salted Egg 咸蛋 - Bee Hoon XO Soup 粗米粉汤 - Spring Onion & Ginger with Bee Hoon 姜葱干焖米粉 - Chilled Teochew Style (Pre Order) 潮州冻(预定)  Pot Roasted Crab with Glass Noodles



### FISH 鱼类

		small /J\	medium 中	large 大
0	TAO Signature Pot Roasted Cod	\$38.00	\$57.00	\$76.00
	Deep Fried Toman Fish with Ginger & Spring Onions	\$20.00	\$30.00	\$40.00
	Wok Tossed Sliced Fish with Ginger and Spring Onions	\$20.00	\$30.00	\$40.00
	Sweet and Sour Sliced Fish	\$20.00	\$30.00	\$40.00
	Sambal Sliced Fish 三峇炒鱼片	\$20.00	\$30.00	\$40.00
	Deep Fried Seabass Fillet		\$6.00 P	er Person
0	Golden Crispy Seabass Fillet with Sliced Mango and Apple 金钱香芒鲈鱼件		\$6.00 P	er Person

Signature
 招牌菜



### PRAWNS 虾类

		small /]\	medium 中	large 大
0	TAO Signature Pot Roasted Sea Prawns with Glass Noodles 锅烧冬粉海虾	\$32.00	\$48.00	\$64.00
Θ	Duo Style Mayonnaise and Wasabi Prawns 鸳鸯双味虾	\$26.00	\$39.00	\$52.00
	Deep Fried Prawns with Crispy Oats	\$26.00	\$39.00	\$52.00
	Kung Po Spicy Prawns核桃宫保虾球	\$26.00	\$39.00	\$52.00
	Sweet and Sour Prawns	\$26.00	\$39.00	\$52.00
	Baked Prawns with Basil Sauce	\$26.00	\$39.00	\$52.00
	Deep Fried Prawns with Fine Salt & Pepper椒盐炒虾	\$26.00	\$39.00	\$52.00
Θ	Sauteed Prawns with Macadamia Nuts & Celery	\$28.00	\$42.00	\$56.00
	Sauteed Prawns with Salted Egg Sauce	\$28.00	\$42.00	\$56.00
0	TAO Signature Curry Jumbo Prawn 饕聚咖喱大虾		\$18.00 P	er Person
	Singapore Style Chilli Jumbo Prawn		\$18.00 P	er Person



### POULTRY, PORK & BEEF 肉类

		small /ʃ\	medium 中	large 大
0	Pot Roasted Chicken Caramelized in Rice Wine 锅烧黄酒焦糖鸡	\$20.00	\$30.00	\$40.00
	Pot Roasted Chicken Drumsticks with Garlic 砂煲焗鸡	\$20.00	\$30.00	\$40.00
	Kung Po Chicken宫保鸡丁	\$18.00	\$27.00	\$36.00
	Sauteed Chicken Cubes with Spring Onions & Ginger	\$18.00	\$27.00	\$36.00
Θ	Deep Fried Buffalo Wings Marinated in Shrimp Paste 虾酱炸鸡中翅	\$16.00	\$24.00	\$32.00
	Golden Roasted Chicken ( <i>Pre-Order</i> )			\$48.00
0	Braised Chicken with Chestnuts in Lotus Leaf (Pre-Order)			\$58.00
	Venison or Beef	\$24.00	\$36.00	\$48.00
	Honey Flavoured Pork Ribs蜜汁肉排	\$20.00	\$30.00	\$40.00
	Sweet and Sour Pork with Fresh Fruits 鲜果咕噜肉	\$18.00	\$27.00	\$36.00

 Signature 招牌菜



## HOMEMADE BEANCURD & EGGS 健康自制豆腐食,煎蛋

		small /ʃ\	medium 中	large 大
0	Thai Style Beancurd 泰式豆腐	\$16.00	\$24.00	\$32.00
	Crispy Deep Fried Beancurd	\$16.00	\$24.00	\$32.00
	Beancurd with Special XO SauceXO酱豆腐	\$18.00	\$27.00	\$36.00
0	House Special Beancurd in Egg White, Prawns and Salmon Roe 珊瑚白玉豆腐	\$18.00	\$27.00	\$36.00
	Claypot Beancurd with Assorted Mushrooms and Vegetables 什菌素菜豆腐煲	\$16.00	\$24.00	\$32.00
	Sichuan Mapo Beancurd 四川麻婆豆腐煲	\$16.00	\$24.00	\$32.00
	Claypot Beancurd with Salted Fish and Chicken	\$18.00	\$27.00	\$36.00
	Traditional Egg Omelette with Chai Por Preserved Vegetable 菜莆煎蛋	\$12.00	\$18.00	\$24.00
	Traditional Egg Omelette with Onions大葱煎蛋	\$12.00	\$18.00	\$24.00
	Traditional Egg Omelette with Prawns 虾仁煎蛋	\$16.00	\$24.00	\$32.00



### VEGETABLE 蔬菜类

		small /J\	medium 中	large 大
0	Stir Fried Asparagus with Scallops and Mushrooms 带子炒芦笋	\$32.00	\$48.00	\$64.00
	Chinese Spinach in Superior Broth 上汤苋菜	\$16.00	\$24.00	\$32.00
	Spinach with Lingzhi Mushroom	\$18.00	\$27.00	\$36.00
	Traditional Stir Fried Sambal Morning Glory	\$16.00	\$24.00	\$32.00
	French Beans with Dried Shrimp 虾米四季豆	\$16.00	\$24.00	\$32.00
	Stir Fried Prawns with Mustard Greens 虾球炒芥菜	\$24.00	\$36.00	\$48.00
0	Sauteed Crabmeat with Mustard Greens 蟹肉扒芥菜	\$38.00	\$57.00	\$76.00
	Seasonal Vegetables	\$14.00	\$21.00	\$28.00
	Asparagus 芦笋	\$18.00	\$27.00	\$36.00
	Seasonal fresh vegetables. Served in any of the following styles: - Wok tossed with aromatic garlic			
	- Stir fried with succulent prawns Stir fried with succulent scallops	\$24.00 \$32.00	\$36.00 \$48.00	\$48.00 \$64.00

# 当季新鲜时蔬, 可任选下列烹调法: - 蒜炒或清炒或叁巴炒 - 炒鲜虾 - 炒鲜带子

● Signature 招牌菜



### RICE & NOODLES 米饭及面类

		small /J\	medium 中	large 大
0	TAO Signature Seafood Fried Rice招牌海鲜炒饭	\$24.00	\$36.00	\$48.00
	Shredded Chicken Fried Rice	\$16.00	\$24.00	\$32.00
	Traditional Egg Fried Rice with Chicken Floss Topping	\$16.00	\$24.00	\$32.00
•	Vegetarian Fried Rice with Pine Nuts 松仁斋炒饭(素)	\$16.00	\$24.00	\$32.00
	Fried Rice with Scallops and Pine Nuts 松仁带子炒饭	\$28.00	\$42.00	\$56.00
	Fried Rice with Salted Fish and Chicken	\$18.00	\$27.00	\$36.00
	Seafood Fried Noodles / Mee Sua / Glass Noodles 海鲜炒面 / 面线 / 冬粉	\$24.00	\$36.00	\$48.00
	Stewed Ee Fu Noodles with Seafood	\$24.00	\$36.00	\$48.00
	Braised Ee Fu Noodles 干烧伊面	\$16.00	\$24.00	\$32.00
0	Stewed Rice Vermicelli with Seafood 饕聚焖米粉	\$24.00	\$36.00	\$48.00
	Stewed Fish Hor Fun with Egg	\$18.00	\$27.00	\$36.00
	Wok-fried Hor Fun with Beef (Dry) 干炒牛肉河粉	\$24.00	\$36.00	\$48.00
0	Stewed Ee Fu Noodles with Jumbo Prawn 大虾焖伊面		\$20.00 F	Per Person







### DESSERTS 甜品

Double Boiled Superior Bird's Nest with Red Dates (Cold or Hot)	\$38.00 Per Persor
Snow Fungus with Red Dates and Gingko Nuts (Cold or Hot)	\$8.00 Per Persoi
Chilled Mango Puree with Pomelo and Sago	\$8.00 Per Persoi
Chilled Fresh Mango Pudding 香芒布丁	\$8.00 Per Persoi
Traditional Yam Paste with Gingko Nuts (Hot) 传统芋泥白果 (热)	\$6.00 Per Person
Chilled Sea Coconut with Longans	\$6.00 Per Person
Guilin Herbal Jelly (Cold)	\$6.00 Per Persor

### BEVERAGES

### 饮料

Homemade Water Chestnut with Bamboo Cane (Served Cold or Warm) 自制竹蔗马蹄水 (冷或热)	\$5.00 Per Glass
Homemade Lemongrass with Rock Sugar (Served Cold or Warm) 自制冰糖香茅茶 (冷或热)	\$5.00 Per Glass
Plum and Tangerine 酸柑酐桔子梅	\$5.00 Per Glass
Fresh Soursop Drink 红毛榴莲饮料	\$5.00 Per Glass
Whole Thai Coconut 泰国椰子	\$6.00 Per Piece
Acqua Panna - Still Natural Mineral Water 意大利无气矿泉水	\$6.00 Per Bottle
San Pellegrino – Sparkling Natural Mineral Water 意大利有气矿泉水	\$6.00 Per Bottle
Sodas – 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	\$4.00 Per Glass
Chinese Tea Selection – Jasmine, Pu'er, Tie Guan Yin 精选中国茶 – 香片,普洱,铁观音	\$2.00 Per Person

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

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