

Old Bazaar Kitchen

老巴剎

〈廚房〉



Dinner Menu

晚餐

- 小食 SNACK -

花雕醉酒鵝肝 Chilled Drunken Foie Gras in Chinese Yellow Wine	半份Half \$150 一份Full \$290
黑松露鵝肝蝦球炒蛋 Scrambled Eggs with Prawn, Black Truffle and Foie Gras	\$300
老爸炸豆腐 Deep-fried Bean Curd	\$128
咖喱角(八隻) Curry Samosa (8 pcs)	\$88
小黃瓜 (蒜泥 / 青芥 / 麻辣) Fresh Cucumber (Mashed Garlic / Wasabi Sauce / Sichuan Spicy Sauce)	\$68
凍豆腐 (日本芝麻汁 / 麻辣) Chilled Bean Curd (Japanese Sesame Sauce / Sichuan Spicy Sauce)	\$68
粉絲春卷(四件) Deep-fried Vermicelli Spring Rolls (4 pcs)	\$68
手抓餅(每件) Roti Canai (per pc)	\$30

- 特式湯 SOUP -

冬蔭蝦球湯 Thai Tom-Yum Prawn Soup	\$188
黑白胡椒咸菜羊腩湯 Double-boiled Lamb Brisket Soup with Black & White Pepper and Pickled Vegetables	\$188
黑白胡椒咸菜豬潤湯 Double-boiled Pork Liver Soup with Black & White Pepper and Pickled Vegetables	\$188
薑酒豬潤湯 Double-boiled Pork Liver Ginger Wine Soup	\$188
雲腿菇絲娃娃菜湯 Double-boiled Yunnan Ham Soup with Shiitake Mushroom and Baby Cabbage	\$188

- 海鮮 SEAFOOD -

黃 / 白咖喱大青衣球 Stir-fried Grouper Fillet in Yellow / White Curry	\$300
糖醋菠蘿大青衣球 Sweet & Sour Grouper Fillet with Pineapple	\$300
娘惹香草大青衣球 Stir-fried Grouper Fillet in Nyonya Sauce	\$300
三色青黃香檸大青衣球 Stir-fried Grouper Fillet in Lime Sauce	\$300
黑白胡椒炒蝦球 Stir-fried Prawn with Black & White Pepper	\$260
冬蔭 / 千島醬炒蝦球 Stir-fried Prawn in Thai Tom Yum / Thousand Island Dressing	\$260
三色菠蘿炒蝦球 Sweet & Sour Prawn with Pineapple and Capsicum	\$260

- 豬 PORK -

煎馬友鹹魚手啄肉餅(八兩) Pan-fried Minced Pork with Salted Threadfin (8 taels) (跟煲仔飯Served with Steamed Rice in Clay-pot)	\$288 \$480
蒸馬友鹹魚手啄肉餅(八兩) Steamed Minced Pork with Salted Threadfin (8 taels) (跟煲仔飯Served with Steamed Rice in Clay-pot)	\$288 \$480
三色菠蘿鮮咕嚕肉 Sweet & Sour Pork with Pineapple and Capsicum	\$188
香煎洋蔥厚切豬扒 Deep-fried Pork Chop with Fried Onion	\$188
馬來麥皮香酥肉 Malaysian Style Crispy Pork Coated in Cereal	\$188
薑蔥炒豬潤 Fried Pork Liver with Ginger and Scallion	\$188
香酥炸豬大腸 Deep-fried Pig Intestine	\$160

- 羊 LAMB -

黑白胡椒咸菜羊腩煲 Black & White Pepper and Pickled Vegetables Lamb Brisket Casserole	\$230	黃 / 白咖喱羊腩煲 Yellow / White Curry Lamb Brisket Casserole	\$230
黑白胡椒咸菜炒羊仔柳 Stir-fried Lamb Fillet with Black & White Pepper and Pickled Vegetables	\$230	峇拉醬大蔥炒羊仔柳 Stir-fried Lamb Fillet with Leek and Belacan Sauce	\$230
香蔥羊腩煲 Sautéed Lamb with Scallion Soybean Sauce	\$228		

- 牛 BEEF -

上湯慢煮唐芹蘿蔔 本地新鮮崩砂爽腩 Slow-cooked Beef Skirt Steak with Turnip and Celery in Soup	\$390	峇拉醬大蔥炒牛霖肉 Stir-fried Rump Steak and Leek in Belacan Sauce	\$200
上湯慢煮唐芹蘿蔔本地新鮮牛坑腩 Slow-cooked Beef Brisket with Turnip and Celery in Soup	\$300	黃 / 白咖喱牛霖肉煲 Yellow / White Curry Rump Steak Casserole	\$200
黃 / 白咖喱鮮牛坑腩煲 Yellow / White Curry Beef Brisket Casserole	\$300	三色菠蘿炒牛霖肉 Sweet & Sour Rump Steak with Pineapple and Capsicum	\$200
黃 / 白咖喱鮮牛筋腩煲 Yellow / White Curry Beef Tendon and Brisket Casserole	\$200	豉香三色椒炒牛霖肉 Stir-fried Rump Steak with Capsicum	\$200
黃 / 白咖喱鮮牛脷煲 Yellow / White Curry Ox-Tongue Casserole	\$200	薑汁芥蘭炒牛霖肉 Stir-fried Rump Steak and Chinese Kale in Ginger Sauce	\$200
黑白胡椒炒牛脷粒 Stir-fried Ox-Tongue with Black & White Pepper	\$200		
峇拉醬炒牛脷粒 Stir-fried Ox-Tongue in Belacan Sauce	\$200		
蔥油牛脷粒 Sautéed Ox-Tongue in Scallion Soybean Sauce	\$200		

- 雞 CHICKEN -

麻辣鮮雞	一隻 Whole	\$600
Steamed Chicken in Sichuan Spicy Pepper Sauce		
蔥油鮮雞	半隻 Half	\$350
Steamed Chicken in Scallion and Soybean Sauce		
芝麻鮮雞	半隻 Half	\$350
Steamed Chicken in Sesame Sauce		

香麻辣雞球煲		\$200
Sichuan Spicy Chicken Casserole		
黃 / 白咖喱雞球煲		\$200
Yellow / White Curry Chicken Casserole		
三色菠蘿鮮咕嚕雞球		\$200
Sweet & Sour Chicken with Pineapple and Capsicum		
青黃香檸雞球		\$200
Deep-fried Chicken in Lime Sauce		

- 時蔬 VEGETABLES -

馬友鹹魚蒸豆腐		\$180
Steamed Salted Threadfin with Bean Curd		
娘惹 / 峇拉醬肉碎豆腐		\$130
Sautéed Diced Bean Curd with Mince Pork in Belacan Sauce / Nyonya Sauce		
蝦干菇絲蒸豆腐		\$130
Steamed Bean Curd with Mushroom and Dried Shrimp		
泰式扎肉炒椰菜		\$138
Fried Cabbage with Thai Pork Sausage		
蝦干菇絲炒椰菜		\$130
Fried Cabbage with Mushroom and Dried Shrimp		
蝦干菇絲椰菜粉絲煲		\$138
Cabbage Casserole with Dried Shrimp, Mushroom and Vermicelli		
三色菠蘿咕嚕豆卜		\$130
Sweet & Sour Bean Curd with Pineapple and Capsicum		
黃 / 白咖喱什菜煲		\$130
Yellow / White Curry Assorted Vegetables Casserole		
薑汁炒芥蘭		\$120
Fried Chinese Kale in Ginger Sauce		
蒜蓉炒時菜		\$120
Fried Seasonal Vegetables with Garlic		
方魚油麥菜		\$150
Fried Leafy Lettuce with Dried Flatfish		

- 粉麪飯 NOODLES & RICE -

砂煲鵝肝蝦球蛋炒飯		\$268
Egg Fried Rice with Foie Gras and Prawn in Clay-pot		
腿茸蝦球炒飯		\$228
Yunnan Ham and Prawn Fried Rice		
馬來蝦湯蝦球燴摻摻		\$188
Prawn and "Cham Cham" Noodles in Malaysian Prawn Soup		
三色豉香大班球炒河粉		\$188
Fried Grouper Fillet with Flat Rice Noodles in Soybean Sauce		
黑松露蛋炒飯		\$188
Black Truffle and Egg Fried Rice		
峇拉醬牛霖肉乾炒河粉		\$188
Fried Rump Steak with Flat Rice Noodles in Belacan Sauce		
峇拉醬牛崙炒飯		\$160
Minced Beef Fried Rice in Belacan Sauce		
腿茸鴨肉炒飯		\$160
Yunnan Ham and Duck Meat Fried Rice		
梅菜肉粒炒飯		\$160
Diced Pork and Pickled Vegetables Fried Rice		
芥蘭雲腿炒飯		\$160
Yunnan Ham and Chinese Kale Fried Rice		

- 甜品 DESSERT -

荔枝沙巴雪餅
Sabah Lychee
Ice Cream Sandwich

\$45 (每件per slice)
\$450 (7")

芒果沙巴雪餅
Sabah Mango
Ice Cream Sandwich

\$45 (每件per slice)
\$450 (7")

榴槿沙巴雪餅
Sabah Durian
Ice Cream Sandwich

\$55 (每件per slice)
\$550 (7")

- 飲品 NON ALCOHOLIC & ALCOHOLIC BEVERAGES -

絲滑原味奶茶 Classic Milk Tea	熱Hot \$25 凍Ice \$30	黃綠檸可樂 Lemon & Lime Coca Cola	\$35
香濃咖啡 House Brewed Coffee	熱Hot \$25 凍Ice \$30	黃綠檸雪碧 Lemon & Lime Sprite	\$35
黃綠檸檬茶 Lemon-Lime Tea	熱Hot \$25 凍Ice \$30	可樂/健怡可樂/雪碧 Coke / Coke Light / Sprite	\$25
薏米青檸水特飲 Barley Drinks with Lime	熱Hot \$38 凍Ice \$38	藍妹 (330ml) Blue Girl	\$40
紅豆奶茶特飲 Delight Red Bean Milk Tea	凍Ice \$38	朝日 (330ml) Asahi	\$40
竹蔗茅根水 Sugar Cane Juice	杯Glass \$25 渣Jar \$120	青島 (330ml) Tsing Tao	\$40
		巴黎純天然有汽礦泉水 (330ml) Perrier	\$35
		藍凱爾純天然礦泉水 (750ml) BLUE KELD Still Natural Mineral Water	\$80