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Miss Yuè (月姬) was born in mystical ancient China on the night of the Mid-Autumn Festival beneath the luminous glow of a full moon and was blessed by the moon goddess Chang'e. She was given great beauty and culinary talent.

Miss Yuè was renowned for her food masterpieces. Each creation was a testament to her skill and a tribute to the moon's beauty. Diners came from far and wide to experience her artistic creations.

Today at Miss Yuè restaurant, we celebrate her legacy by recreating the enchanting atmosphere of her moonlit feasts. Our chefs, inspired by her artistry, strive to achieve each dish with a dedication to harmony and flavour. Our menu promises to tempt your palate. New dishes will continue to enhance and heighten your experience.

Join us at Miss Yuè Restaurant,
where her spirit lives on.

Enjoy!

Signature Dishes

北京烤片皮鴨 - 12片薄餅
鴨絲炒拉麵 或 鴨肉生菜包六片

Roasted Peking Duck (2 courses)92.00

First Course: 12 Handmade pancakes

Second Course: Stir Fried Shredded Duck with Handmade Noodle OR

Duck Meat San Choy Bao (6 Lettuce Cups)

An iconic Beijing dish featuring duck expertly roasted in-house with crispy skin & succulent meat, served with thin, handmade pancakes & special sweet bean sauce. (40 minutes preparation time required)

賽螃蟹

Exquisite Copy Crab33.80

A refined dish capturing the essence of Beijing cuisine. Skilfully mimicking the texture & flavour of crab meat with delicate egg whites & finely julienned fish, this dish showcases the chef's exceptional culinary expertise. Topped with a perfectly runny egg yolk, this creation offers a sophisticated balance of savoury richness & a hint of sweetness.

叉子燒餅榨菜肉末

Sauteed Minced Chicken with Pine Nuts served with Sesame Pockets (6)30.80

Sauteed minced chicken with crispy sesame-coated pastry pockets filled with a rich blend of minced pork & zesty pickled mustard greens.

另加叉子 (二片) Pocket add on (2pc)5.00

炸春段

Peking Style Fried Egg Roll Wrapped Vegetables & Pork25.80

Fresh vegetables & pork quickly stir fried, wrapped in an egg pancake, then pan fried until golden & crispy.

香酥鴨(薄餅六片)

Crispy Aromatic Duck (6 Pancakes).....42.80

A classic favourite, marinated duck deep fried to a crispy finish, with a fragrant aroma & a tender, juicy interior, served with thin handmade pancakes.

蒜蓉粉絲蒸開邊蝦

Steamed Garlic Prawns with Vermicelli (6 Pcs).....38.80

Butterfly King Prawns in Shell sprinkle fresh Chopped garlic on a bed of Vermicelli Noodles

松子菊花魚

Pine Nut Chrysanthemum Fish (contain nuts)..... Market Price

Combining culinary art & skill, fresh fish fillets are scored & fried to resemble a chrysanthemum flower topped with a tangy sweet & sour sauce and garnished with pine nuts.

干燒二鬆

Mermaid's Tresses (contain nuts)22.80

A captivating creation featuring two varieties of Chinese vegetable leaves, deep fried to crisp & retaining their vibrant, lush green hue. Each bite is elevated by a sprinkling of golden crispy conpoy & roasted cashew nuts, delivering an exquisite balance of textures and a nuanced savory richness.

Signature Dishes

花雕醉雞

Drunken Chicken with Huadiao Wine.....20.80

Tender chicken marinated in aromatic Huadiao wine, cooked to perfection for a dish that melts in your mouth.

和菜帶帽

Egg 'Hat' Veggie Medley (V) 25.80

A delightful Chinese delicacy rooted in traditional Beijing cooking, a medley of stir fried vegetables (tender mushrooms, crisp bamboo shoots, & sweet carrots) are perfectly cooked & topped with a delicate, savory egg crepe. This dish reflects Beijing's emphasis on balancing textures & flavours in simple, elegant presentations.

小月私房炒飯

Miss Yue's VIP Fried Rice..... 30.80

An elevated take on a classic dish, featuring a harmonious blend of egg whites, assorted seafood, and finely diced greens. This delightful combination offers a satisfying and flavourful experience that truly stands out.

Live Seafood 游水海鮮 SUBJECT TO AVAILABILITY

星斑 Live Coral Trout (S/M/L) 時價 MP

三刀 Live Red Morwong 時價 MP

鱸斑 Live Murray Cod 時價 MP

盲鱸 Live Barramundi 時價 MP

Live Lobster

游水龍蝦

龍蝦刺身兩食 時價 MP

Live Lobster Two Ways

1) 龍蝦刺身 Sashim

2) 薑蔥龍蝦 Stir Fried with Ginger & Shallots

椒鹽龍蝦 時價 MP

Deep Fried Live Lobster with Spicy Salt & Pepper

薑蔥龍蝦 時價 MP

Live Lobster with Ginger Shallots

Live Mud Crab

生猛肉蟹

薑蔥肉蟹 時價 MP

Live Mud Crab with
Ginger & Shallots

金沙粉絲蟹煲 時價 MP

Live Mud Crab
with Golden Sand Vermicelli

避風塘炒蟹 時價 MP

Live Mud Crab in Black Bean
and Golden Garlic

星洲炒蟹 時價 MP

Singapore Chilli Mud Crab
and Fried Bread Buns

游水海鮮 Live Seafood

配伊麵 with Noodles 15

配粉絲 with Vermicelli 12

配饅頭 with Fried Bread Buns (6) 9.8

Appetiser 風味前菜

茶香燻素鵝20.80
Tea-smoked Vegetarian Goose Wrapped in Bean Curd Sheet (V)


海蜇手撕雞26.80
Shredded Chicken Tossed with Jelly Fish

三鮮拌海蜇36.80
Assorted Seafood Tossed with Jelly Fish

蒜泥白肉16.80
Sliced Pork Belly Served with Garlic

涼拌雞絲粉皮23.80
Shredded Chicken Tossed with Bean Jelly (contain nuts)

花雕醉雞20.80
Drunken Chicken with Huadiao Wine

棒棒雞 16.80
Chicken with Bean Jelly in Sesame Sauce (contain nuts)

手拍青瓜12.80
Hand Smashed Cucumber with Soy Vinegar Sauce

炸春段25.80
Peking Style Fried Egg Roll Wrapped Vegetables & Pork

炸齋春段23.80
Peking Style Fried Egg Roll Wrapped Carrot, Bean Sprout & Mushroom (V)

生菜包 (可選: 海鮮, 雞肉, 豬肉)
San Choy Bao (2 Lettuce Cups), Chicken or Pork12.80
San Choy Bao (2 Lettuce Cups), Seafood.....16.80

干燒二鬆22.80
Mermaid's Tresses (contain nuts)

齋春卷10.80
Vegetarian Spring Rolls (3pc) (V)

Soup 湯羹

京式酸辣湯 Hot & Sour Soup Peking Style 	10.80
雞茸粟米羹 Sweet Corn Soup with Chicken Meat	10.80
什菜豆腐羹 Mixed Vegetable & Tofu Soup (V)	9.80
海鮮豆腐羹 Assorted Seafood & Tofu Soup	12.80

Dumplings 京式 / 上海點心

紅油抄手 Pork & Prawn Shanghai Wontons in Spicy Red Chilli Oil (6pc) 	20.80
花素蒸餃 Steamed Vegetarian Dumplings (6pc) (V)	20.80
生煎包 Pan Fried Minced Pork Buns (4pc)	16.80
灌湯小籠包 Steamed Pork & Supreme Soup Dumplings (6pc)	18.80
蟹粉小籠包 Steamed Pork with Crab Roe Dumplings (6pc)	22.80
鮮肉鍋貼 Pan Fried Pork Dumplings (Pot-stickers) (6pc)	22.80
三鮮蒸餃子 Steamed Seafood Dumplings (6pc)	24.80
蝦餃 Steamed/ Fried Prawn Har Gow (4pc)	16.80
燒賣 Steamed / Fried Sui Mai (4pc)	16.80
京式蔥油餅 Deep Fried Beijing Style Shallot Pancakes (2pc) (V)	16.80
叉子燒餅榨菜肉末 Sautéed Minced Chicken with Pine Nuts served with Sesame Pockets (6 Pockets)	30.80
另加叉子二片 Add on Pockets (2)	5.00
銀絲卷(蒸/炸) Steamed / Fried Silver Bread Roll (1pc)	6.00
蘿蔔絲酥餅 Turnip and Shrimp Croissants (3)	16.80
薄餅六片 Handmade Pancakes (6pcs)	8.00
蔥瓜 extra condiments	4.00

Seafood 海鮮河饌

XO醬炒游水無沙蜆 Wok Fried Fresh Pipsis with Chef's Supreme XO Sauce 	48.80
(米粉底另加 \$12.00 Vermicelli Noodle Extra \$12.00)	
四寶扒豆腐 Home made Bean Curd Top with Assorted Seafood	46.80
油泡薑蔥炒帶子 Sauteed Scallops with Fresh Ginger & Spring Onion	46.80
糟溜魚片 Wok Fried Fish Fillets in Yellow Wine Sauce	30.80
XO醬爆海鮮 Sauteed Assorted Seafood in Supreme XO Sauce 	42.80
星洲蝦球配家常豆腐 Singapore King Prawn style with Home Made Tofu 	39.80
金衣蝦球 Wok Fried King Prawns Tossed with Salted Duck Egg Yolk	39.80
宮保明蝦 Kung Bao King Prawns 	39.80
宮保炸蝦 Kung Bao Fried King Prawns 	36.80
蜜糖大蝦 Deep Fried King Prawns Tossed with Golden Glaze Honey	36.80
沙爹蝦球 Sauteed Satay King Prawn (contain nuts) 	39.80
椒鹽鮮魷 Spicy Salt & Pepper Calamari	33.80
椒鹽雙脆 Spicy Salt and Pepper King Prawns & Squid	39.80

Pork, Beef Et Lamb 豬牛羊佳饌

乾燒牛柳絲 Spicy Shredded Beef with Peking Sweet Dark Vinegar 	33.80
蔥爆牛肉 Sauteed Sliced Beef with Scallion	30.80
合桃蜜椒和牛粒 (A5和牛) Wagyu Sirloin Steak with Black Pepper Honey & Walnut 	45.80
燒汁和牛粒 (A5和牛) Wok Fried Diced Wagyu Sirloin Steak in Teriyaki Sauce	45.80
豉椒牛肉 Stir Fried Angus Beef Sliced with Supreme Black Bean & Garlic	33.80

Pork, Beef & Lamb 豬牛羊佳餚 _____

蒜香肉排 Deep Fried Pork Tenderloin Chop Tossed with Salted Garlic	32.80
京醬肉絲(薄餅六片) Braised Peking Style Shredded Pork in Soya Bean Sauce (6 Pancakes).....	33.80
回鍋肉 Sauteed Double Cooked Sliced Pork Belly in Mild Chilli Paste Sauce 	32.80
鎮江糖醋排骨 Spare Ribs in Sticky Sweet & Black Vinegar Sauce	32.80
鐵板蒙古羊肉 Sizzling Mongolian Lamb (contain nuts) 	35.80
孜然羊肉 Stir Fried Sliced Lamb Tenderloin with Cumin	36.80
醬爆羊肉 Wok Fried Sliced Lamb Tenderloin with Supreme Dark Soya Paste	33.80
蔥爆羊肉 Wok Fried Sliced Lamb Tenderloin with Scallion	33.80
荔枝咕咾肉 Sweet & Sour Pork with Lychee	29.80

Chicken & Duck 雞鴨珍味 _____

山東雞 (半隻) 	32.80
Boneless Crispy Skin Chicken (half) with Special Shandong Spring Onion Soya Sauce	
醬爆核桃雞 Sauteed Chicken & Walnut in Soy Bean Sauce (contain nuts)	29.80
炸子雞 (半隻) Crispy Skin Chicken (half)	30.80
腰果宮保雞丁 Cashew Nut Kung Bao Chicken (contain nuts) 	29.80
檸檬雞 Deep Fried Tender Chicken Fillets with Fragrant Lemon Sauce	29.80
沙嗲雞球 Sauteed Satay Chicken Fillets (contain nuts) 	29.80
京蔥扒鴨 Braised Duck with Scallion in Supreme Brown Sauce	38.80
香酥鴨 (薄餅六片) Crispy Aromatic Duck (6 Pancakes)	42.80

Vegetable Et Tofu 時菜豆腐

家常豆腐 Braised Bean Curd with Sliced Pork & Matsutake Mushroom in Spicy Sauce (V) 	29.80
魚香茄子 Sauteed Eggplant with Minced Pork in Chilli Fish Sauce	26.80
金衣茄子 Deep Fried Eggplant with Salted Egg Yolk (V)	26.80
紅燒豆腐 Fried Bean Curd with Chinese Mushroom with Oyster Sauce	29.80
奶油津白 Braised Chinese Cabbage with Cream Sauce (V)	26.80
乾煸四季豆 Stir Fried String Bean with Minced Pork	26.80
金腿扒津白 Braised Chinese Cabbage with Jinhua Ham	32.80
雙菇扒時菜 Sauteed Seasonal Vegetables with Mushrooms (V)	28.80
時日炒雜菜 Stir Fried Seasonal Vegetables (V)	26.80
蝦籽鍋塌豆腐 Pan Fried Bean Curd with Shrimp Roe	26.80

Rice Et Noodle 主食麵飯

上海炒年糕 Stir Fried Shanghainese Rice Cake with Pork & Vegetable	26.80
海鮮兩面黃 Crispy Egg Noodles with Assorted Seafood	33.80
肉絲兩面黃 Crispy Egg Noodles with Shredded Pork	29.80
星洲炒米 Singapore Style Stir-Fried Rice Vermicelli	29.80
乾炒牛河 Stir Fried Beef Rice Noodle	29.80
三鮮炒拉麵 Stir Fried Assorted Seafood with Thick Noodle Shanghai Style	33.80
上海粗炒麵 Sauteed Shanghai Thick Noodle with Pork & Vegetable in Dark Soy	25.80
豉油王炒麵 Stir Fried Noodle with Soy Sauce	22.80
雪菜肉絲炒粉皮 Stir Fried Shredded Pork & Pickle with Mung Bean Clear Noodle	28.80
揚州炒飯 Yangzhou Fried Rice	22.80
素菜炒飯 Vegetarian Fried Rice (V)	22.80
小月私房炒飯 Miss Yue's VIP Fried Rice	30.80
絲苗白飯(每位) Steamed Boiled Rice (per serve)	3.50



Dessert 餐後甜點

豆沙鍋餅 Pan Fried Red Bean Pancake	16.80
高麗豆沙 Souffle Egg White Ball Stuff with Red Bean Paste (4pc)	18.80
拔絲香蕉/蘋果 Caramelized Apple or Banana (6pc)	20.80
桂花酒釀小丸子 Glutinous Rice Flour Dumplings in Sweet & Wine Syrup (6pc)	14.80
桂花酒釀湯圓	14.80
Glutinous Rice Dumplings filled with Black Sesame Paste in Sweet & Wine Syrup (3pc)	
流沙奶黃包 Steamed Custard Lava Buns (3pcs)	14.80
馬拉糕 Steamed Caramel Chinese Sponge Cake	12.80
芒果班戟加雪糕球 Mango Pancake with Ice-cream (1pcs)	14.80
芒果布丁 Chilled Mango Pudding	12.80
炸雪糕 Deep Fried Ice Cream with Topping	12.80
雪糕球 Two Scoops of Vanilla Ice-Cream with Topping	10.80

Specialty Coffee 精品咖啡 TOPPED WITH WHIPPED CREAM

愛爾蘭咖啡 Irish Coffee – Jamesons Irish Whiskey	15.00
墨西哥咖啡 Mexican Coffee – Kahlua	15.00
皇家咖啡 Coffee Royale – St Remy VSOP.....	20.00
義大利咖啡 Italian Coffee – Frangelico	15.00
雪糕球配濃縮咖啡 Affogato: Ice Cream served with a Splash of Espresso	18.00

Coffee Et Tea 咖啡和茶

VITTORIA COFFEE	5.50
Cappuccino, Flat White, Macchiato, Latte, Long Black	
Mocha	7.00
Hot Chocolate	6.50
Espresso	5.00
Double Espresso.....	6.00
Oat, Almond, Soy	1.00
FRENCH CRAFTED LMDT TEAS.....	6.00
English Breakfast, Earl Grey, Green, Darjeeling, Peppermint, Lemon & Ginger, Chamomile	

Club members receive a 5% discount on food.

Food in this restaurant is processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products.

If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.