



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 88.00
鴨絲炒拉麵 或 鴨肉生菜包六片

Roasted Peking Duck (2 courses)

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 PRICE

Exquisite Copy Crab

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 (叉子三隻) CONTAINS NUTS 28.80

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

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

炸春段 25.80

Peking Style Fried Egg Roll Wrapped Vegetables & Pork

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

香酥鴨(薄餅六片) 38.80

Crispy Aromatic Duck (6 Pancakes)

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

松子菊花魚 CONTAINS NUTS 42.80

Pine Nut Chrysanthemum Fish

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

煎雞雞 33.80

Pan Fried Spring Chicken with Spring Onion Sauce

Spring chicken (deboned) pan fried to golden perfection with a crispy exterior encasing juicy, tender meat served with a fragrant spring onion sauce.

北京炸醬麵 25.80

Peking Zha Jiang Noodles

A comforting staple found in nearly every Beijing household; this dish is the nostalgic true taste of home. Thick noodles coated in a deep, savory soybean paste sauce, offer a burst of umami with every bite. Fresh, shredded cucumber adds refreshing contrast to the rich sauce perfectly balancing the two flavours.

Signature Dishes

干燒二鬆 CONTAINS NUTS 22.80

Mermaid's Tresses

A captivating creation featuring two varieties of Chinese vegetables 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 & a nuanced savory richness.

花雕醉雞 23.80

Drunken Chicken with Huadiao Wine

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

和菜帶帽 25.80

Egg 'Hat' Veggie Medley (V)

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 30.80

Miss Yue's VIP Fried Rice

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 Sashimi
- 2) 薑蔥龍蝦 Stir Fried with Ginger & Shallots

薑蔥龍蝦 時價 MP

Live Lobster with Ginger & Shallots

薑蔥龍蝦配伊麵 時價 MP

Live Lobster with Ginger Shallots with Noodles

椒鹽龍蝦 時價 MP

Deep Fried Lobster with Spicy Salt & Pepper

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 & Golden Garlic

星洲炒蟹配饅頭 時價 MP

Singapore Chilli Mud Crab & Fried Bread Buns

Appetisen

風味前菜

茶香燻素鵝 Tea-smoked Vegetarian Goose Wrapped in Bean Curd Sheet (V)	20.80
海蜇手撕雞 Shredded Chicken Tossed with Jelly Fish	26.80
三鮮拌海蜇 Assorted Seafood Tossed with Jelly Fish	36.80
蒜泥白肉 Sliced Pork Belly Served with Garlic	16.80
涼拌雞絲粉皮 Shredded Chicken Tossed with Bean Jelly	23.80
花雕醉雞 Huadiao Wine Marinated "Drunken" Chicken	23.80
棒棒雞 Chicken with Bean Jelly in Sesame Sauce	16.80
手拍青瓜 Hand Smashed Cucumber with Soy Vinegar Sauce	12.80
炸春段 Peking Style Fried Egg Roll Wrapped Vegetables & Pork	25.80
炸齋春段 Peking Style Fried Egg Roll Wrapped Carrot, Bean Sprout & Mushroom (V)	23.80
生菜包 (可選, 海鮮, 雞肉, 豬肉) San Choy Bao (2 Lettuce Cups), Chicken or Pork	12.80
生菜包 (可選, 海鮮, 雞肉, 豬肉) San Choy Bao (2 Lettuce Cups), Seafood	14.80
干燒二鬆 Mermaid's Tresses	22.80
吉列蝦 Deep Fried Prawns Cutlets (2pc)	12.80
齋春卷 Vegetarian Spring Rolls (3pc) (V)	10.80

Soup Et Casserole

京式 / 上海點心

京式酸辣湯 Hot & Sour Soup Peking Style	9.80
雞茸粟米羹 Sweet Corn Soup with Chicken Meat	9.80
什菜豆腐羹 Mixed Vegetable & Tofu Soup (V)	9.80
海鮮豆腐羹 Assorted Seafood & Tofu Soup	10.80
砂鍋紅酒燴牛尾 Stewed Oxtail in Red Wine Sauce in Casserole	46.80
砂鍋紅燒獅子頭 Stewed Pork Meat Ball with Supreme Brown Sauce in Claypot	36.80
砂鍋豆腐肉片津白 Braised Chinese Cabbage, Tofu & Pork with Vermicelli in Casserole	28.80

Dumplings

京式 / 上海點心

紅油抄手 Pork & Prawn Shanghai Wonton with Chilli Oil (6pc)	16.80
花素蒸餃 Steamed Vegetable Dumpling (6pc) (V)	16.80
生煎包 Pan Fried Minced Pork Bun (6pc)	16.80
灌湯小籠包 Steamed Dumpling Stuffed with Pork & Supreme Soup (8pc)	16.80
鮮肉鍋貼 Pan Fried Pork Dumpling Pot Sticker (8pc)	16.80
三鮮蒸餃子 Steamed Pork & Seafood Dumplings (6pc)	18.80
蟹粉小籠包 Steamed Pork Dumpling with Crab Roe (6pc)	20.80
蝦餃 Steamed / Fried Prawns Gar Gee (4pc)	13.80
燒賣 Steamed / Fried Sui Mai (4pc)	13.80
京式蔥油餅 Deep Fried Spring Onion Pancake (2pc) (V)	2.80
叉子燒餅榨菜肉末 (叉子三隻) CONTAINS NUTS Sauteed Minced Chicken with Pine Nuts served with Sesame Pockets (6 Pockets)	28.80
銀絲卷 (蒸/炸) Steamed / Fried Silver Bread Roll (1pc)	4.80
薄餅六片 Handmade Pancakes (6pc)	9.00

Seafood 海鮮河饌

XO醬炒游水無沙蜆 Wok Fried Fresh Pipis with Chef's Supreme XO Sauce ㉠ 米粉底另加 Vermicelli Noodle Extra \$12.00	48.80
荔蓉釀帶子 Deep Fried Scallops Coated with Taro Paste	46.80
百花釀帶子 Pan Fried Scallops Coated with Shrimp Paste, Egg White Sauce	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
北京宮爆蝦球 Deep Fried Prawns in Chilli Sauce ㉠	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
蜜糖大蝦 Deep Fried King Prawns Tossed with Golden Glaze Honey	36.80
沙爹蝦球 Sauteed Satay King Prawn CONTAINS NUTS ㉠	39.80
椒鹽吊片 Spicy Salt & Pepper Calamari ㉠	33.80
椒鹽雙脆 Spicy Salt & Pepper King Prawns & White Bait ㉠	36.80

Chicken Et Duck 雞鴨珍味

山東手撕雞 (半隻) Shredded Crispy Skin Chicken (half bird) with Special Shandong Spring Onion Soya Sauce ㉠	32.80
醬爆核桃雞丁 Sauteed Diced Chicken & Walnut in Soy Bean Sauce CONTAINS NUTS	29.80
川爆宮保雞丁 Kung Bao Chicken CONTAINS NUTS ㉠	29.80
煎雞雞 Pan Fried Boneless Spring Chicken with Spring Onion Sauce	33.80
檸檬雞 Deep Fried Tender Chicken Fillets with Fragrant Lemon Sauce	29.80
蜜糖雞 Deep Fried Diced Chicken Fillets Tossed with Rich Honey Glaze	29.80
沙爹雞球 Sauteed Satay Chicken Fillets CONTAINS 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)	38.80

Pork, Beef Et Lamb 豬牛羊佳餚

乾燒牛柳絲 Spicy Shredded Beef with Peking Sweet Dark Vinegar ㉠	33.80
北京蔥爆牛肉 Sauteed Sliced Beef with Scallion	30.80
日式和牛粒 (A5和牛) Wok Fried Diced Wagyu Beef Tenderloin with Wasabi Sauce ㉠	45.80
黑椒和牛粒 (A5和牛) Wok Fired Diced Wagyu Beef Tenderloin with Black Pepper ㉠	45.80
豉椒牛肉 Stir Fried Angus Beef Sliced with Supreme Black Bean & Garlic	30.80
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	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

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.

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
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	28.80
椒鹽杏鮑菇 Wok Fried King Oyster Mushroom with Spicy Salt & Pepper (V) 🌶️	26.80
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

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
京城擔擔麵 Dan Dan Noodle in Sesame Sauce	22.80
京式炸醬麵 Peking Bean Paste Minced Pork Noodles	22.80
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
什錦鍋巴 Braised Combination with Crispy Rice Cracker	29.80
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
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

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