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百祿捲

由里

MISS YUÈ

月





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 create each dish with dedication to harmony and flavour. Our menu promises to tempt your palate. New dishes will continue to enhance 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 (兩食)

Roasted Peking Duck (2 courses) 98.00

An iconic Beijing specialty, expertly roasted in-house to achieve crisp skin & succulent meat, served with handmade pancakes & our signature sweet bean sauce.

First course: 12 handmade pancakes

Second course: Stir-fried shredded duck with handmade noodles or duck meat San Choy Bao (6 lettuce cups). 40 minutes' preparation time required.

賽螃蟹

Exquisite Mimic Crab 33.80

A refined Beijing delicacy of silky egg whites & finely diced fish, crafted to mirror the appearance & delicate texture of crab meat. Finished with a perfectly runny egg yolk & served with Chinese dark vinegar.

叉子燒餅樺菜肉末

Sautéed Minced Chicken with Pine Nuts served with

Sesame Pockets (6) (contains nuts) 30.80

Fragrant minced chicken stir-fried with pine nuts & zesty pickled mustard greens, served with crisp sesame pockets.



金獎炸春段

Award-Winning Peking-Style Fried Egg Roll 26.80

Fresh vegetables & pork quickly stir-fried, wrapped in a delicate egg crepe, then gently pan-fried until golden & crisp.

(Recipient of the Perfect Plate Award – Regional Winner.)

香酥鴨 (薄餅六片)

Crispy Aromatic Duck (6 pancakes) 42.80

A classic favourite — aromatic duck marinated & deep-fried until crisp & fragrant, served with thin handmade pancakes.

蒜蓉粉絲蒸開邊蝦

Steamed Garlic Prawns (6 pcs) with Glass Noodles 46.80

Butterflied king prawns in shell, topped with fresh chopped garlic on a bed of glass noodles.

松子菊花魚

Pine Nut Chrysanthemum Fish (contains nuts) Market Price

Fresh fish fillets meticulously scored & fried to bloom like a chrysanthemum, finished with a tangy sweet-and-sour sauce & garnished with pine nuts.



Signature Dishes CONTINUED

干燒二鬆

Mermaid's Tresses (contains nuts) 22.80

Two varieties of Chinese leafy greens, delicately deep-fried to a light crisp while retaining their vibrant green hue. Finished with golden crispy conpoy & roasted cashew nuts for an elegant balance of texture & savoury richness.

椒鹽鵪鶉

Salt & Pepper Quails (2 birds) 28.80

Delicately crisp quails, seasoned with sea salt, pepper and aromatic garlic.

花雕醉雞

Drunken Chicken with Huadiao Wine (served chilled) 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) 28.80

A medley of stir-fried vegetables (tender mushrooms, crisp bamboo shoots & sweet carrots), topped with a delicate savoury egg crepe.

星洲蝦球配家常豆腐

Singapore-Style King Prawns with Homemade Tofu 42.80

A well-balanced Singapore chilli sauce with gentle warmth, elevating silky homemade tofu and king prawns.

燒汁和牛粒

Wok-Fried Diced Wagyu Sirloin Steak in Teriyaki Sauce 45.80

Seared wagyu cubes, naturally tender and richly flavoured, combined with king oyster mushrooms in a teriyaki sauce of savoury depth and measured sweetness.

小月私房炒飯

Miss Yue's VIP Fried Rice 30.80

An elevated take on a classic, featuring a harmonious blend of egg whites, assorted seafood, & finely diced greens.



Live Seafood

SUBJECT TO AVAILABILITY 游水海鮮 (視供應而定)

Live Fish

星斑

Live Coral Trout (S/M/L) 時價 Market Price

三刀

Live Red Morwong 時價 Market Price

鱸斑

Live Murray Cod 時價 Market Price

盲鰭

Live Barramundi 時價 Market Price

Live Lobster

龍蝦刺身兩食

Live Lobster Two Ways 時價 Market Price

1) 龍蝦刺身 Sashimi (+\$45) 2) 薑蔥龍蝦 Stir-fried with ginger & shallots

椒鹽龍蝦

Deep-Fried Live Lobster with Spicy Salt & Pepper 時價 Market Price

薑蔥龍蝦

Live Lobster with Ginger & Shallots 時價 Market Price

蒜子牛油龍蝦

Live Lobster with Garlic Butter 時價 Market Price

Live Crab

薑蔥肉蟹

Live Mud Crab with Ginger & Shallots 時價 Market Price

金沙粉絲蟹煲

Live Mud Crab with Golden Sand Glass Noodles 時價 Market Price

避風塘炒蟹

Live Mud Crab in Black Bean & Golden Garlic 時價 Market Price

星洲炒蟹

Singapore Chilli Mud Crab 時價 Market Price

配 Add

伊麵 / 生麵 / 粉絲 / 米粉

E-fu Noodles / Egg Noodles / Glass Noodles / Vermicelli Noodles 15.00

饅頭 (六件)

Fried Bread Buns (6 pcs) 9.80



Appetiser 風味前菜

涼菜三拼盤 (青瓜, 海蜇, 雲耳)

A Trio of Cucumber, Jellyfish & Black Fungus, all lightly dressed (served chilled) 24.80

蒜泥白肉

Sliced Pork Belly served with Garlic (served chilled) 18.80

花雕醉雞

Drunken Chicken with Huadiao Wine (served chilled) 20.80



金獎炸春段

Award-Winning Peking-Style Fried Egg Roll 26.80

炸齋春段

Peking-Style Fried Egg Roll with Carrot, Bean Sprout & Mushroom (V) 25.80

生菜包 (可選: 海鮮, 雞肉, 豬肉)

San Choy Bao (2 Lettuce Cups), Chicken or Pork 13.80

San Choy Bao (2 Lettuce Cups), Seafood 17.80

干燒二鬆

Mermaid's Tresses (contains nuts) 22.80

素菜春卷

Vegetarian Spring Rolls (3 pcs) (V) 13.80

雞絲春卷

Crispy Chicken Spring Rolls (3 pcs) 15.80

海蜇手撕雞

Shredded Chicken Tossed with Jellyfish 28.80

椒鹽鵝鴨

Salt & Pepper Quails (2 birds) 28.80



Soup 湯羹

京式酸辣湯

Hot & Sour Soup (Peking-Style)  11.80

雞茸粟米羹

Sweet Corn Soup with Chicken 11.80

什菜豆腐羹

Mixed Vegetable & Tofu Soup (V) 10.80

海鮮豆腐羹

Assorted Seafood & Tofu Soup 13.80

Dumplings 京式 / 上海點心

紅油抄手

Pork & Prawn Shanghai Wontons in Spicy Red Chilli Oil (6 pcs)  20.80

花素蒸餃

Steamed Vegetarian Dumplings (6 pcs) (V) 20.80

生煎包

Pan Fried Minced Pork Buns (4 pcs) 16.80

灌湯小籠包

Steamed Pork & Supreme Soup Dumplings (6 pcs) 20.80

蟹粉小籠包

Steamed Pork with Crab Roe Dumplings (6 pcs) 22.80

鮮肉鍋貼

Pan Fried Pork Dumplings (Pot-stickers) (6 pcs) 22.80

三鮮蒸餃子

Steamed Seafood Dumplings (6 pcs) 24.80

蝦餃皇

Steamed/Fried Prawn Har Gow (4 pcs) 16.80

鮮蝦燒賣

Steamed/Fried Sui Mai (4 pcs) 16.80

京式蔥油餅

Deep-Fried Beijing-Style Shallot Pancakes (2 pcs) (V) 16.80

叉子燒餅榨菜肉末

Sautéed Minced Chicken with Pine Nuts served with Sesame Pockets (6) (contains nuts) 30.80

銀絲卷(蒸/炸)

Steamed/Fried Silver Bread Roll (1 pc) 6.00

薄餅六片

Handmade Pancakes (6 pcs) 9.00



Seafood 海鮮河饌

XO醬炒游水無沙蜆

Fresh Pipis Wok-Fried with the Chef's Signature XO Sauce 時價 Market Price
(米粉底另加 \$15.00 Vermicelli Noodles + \$15.00)

海鮮小月手工豆腐煲

Assorted Seafood & Miss Yue's Homemade Tofu in Claypot 46.80

油泡薑蔥炒帶子

Sautéed Scallops with Fresh Ginger & Spring Onion 46.80

碧綠XO醬爆海鮮

Sautéed Assorted Seafood in Supreme XO Sauce 45.80

星洲蝦球配家常豆腐

Singapore-Style King Prawns with Homemade Tofu 42.80

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 39.80

蜜糖大蝦

Deep-Fried King Prawns Tossed with Golden Glaze Honey 39.80

沙爹蝦球

Sautéed Satay King Prawns (contains nuts) 39.80

椒鹽鮮魷

Spicy Salt & Pepper Calamari 33.80

椒鹽雙脆

Spicy Salt & Pepper King Prawns & Calamari 39.80



Chicken & Duck 雞鴨珍味

北京烤片皮鴨 — 12片薄餅 (兩食)	
Roasted Peking Duck (2 courses)	98.00
香酥鴨 (薄餅六片)	
Crispy Aromatic Duck (6 pancakes)	42.80
起骨脆皮山東雞 (半隻)	
Boneless Crispy Skin Chicken (half) with Special Shandong Spring	
Onion Soy Sauce (辣椒)	32.80
當紅脆皮炸子雞 (半隻)	
Crispy Skin Chicken (half)	30.80
腰果宮保雞丁	
Cashew Nut Kung Bao Chicken (contains nuts) (辣椒)	29.80
檸檬雞	
Deep-Fried Tender Chicken Fillets with Fragrant Lemon Sauce	29.80
沙嗲雞球	
Sautéed Satay Chicken Fillets (contains nuts) (辣椒)	29.80
蜜糖雞	
Honey-Glazed Chicken with a Crisp Finish	29.80
時菜雞球	
Braised Chicken with Seasonal Vegetables	29.80
醬爆核桃雞	
Sautéed Chicken & Walnut in Soy Bean Sauce (contains nuts)	29.80



Pork, Beef & Lamb 豬牛羊佳餚

乾燒牛柳絲

Spicy Shredded Beef with Peking Sweet Dark Vinegar 33.80

核桃蜜椒和牛粒

Wagyu Sirloin Steak with Black Pepper Honey & Walnut (contains nuts) 45.80

燒汁和牛粒

Wok-Fried Diced Wagyu Sirloin Steak in Teriyaki Sauce 45.80

日式芥末和牛仔粒

Wok-Fried Diced Wagyu Beef in Wasabi Sauce 45.80

豉椒牛肉

Stir-Fried Angus Beef Sliced with Supreme Black Bean & Garlic 33.80

蒜香肉排

Deep-Fried Pork Tenderloin Chop Tossed with Salted Garlic 33.80

奶香金沙肉排

Crispy Pork Tenderloin Chop Coated in Creamy Salted Egg Yolk Sauce 33.80

回鍋肉

Sautéed 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 33.80

荔枝咕咾肉

Sweet & Sour Pork with Lychee 30.80

鐵板蒙古羊肉

Sizzling Mongolian Lamb (contains nuts) 36.80

孜然羊肉

Stir-Fried Sliced Lamb Tenderloin with Cumin 36.80



Vegetable & Tofu 時蔬豆腐

紅燒豆腐

Fried Bean Curd with Chinese Mushrooms in Oyster Sauce 29.80

乾煸四季豆

Stir-Fried String Beans with Minced Pork 26.80

雙菇扒時菜

Sautéed Seasonal Vegetables with Mushrooms (V) 28.80

時日炒雜菜

Stir-Fried Seasonal Vegetables (V) 26.80

Rice & Noodle 主食麵飯

上海粗炒麵

Sautéed Shanghai Thick Noodles with Pork & Vegetables in Dark Soy 25.80

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 Rice (per serving) 3.50

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 & egg products.

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

A minimum spend of \$45 per person applies.

A 10% surcharge applies on all public holidays.



MISS YUÈ

Yum Cha Lunch

MONDAY, WEDNESDAY - SUNDAY

11AM - 3PM

Dinner a la carte

MONDAY, WEDNESDAY, THURSDAY

PLUS SUNDAY

5.30PM - 9PM

FRIDAY & SATURDAY

5.30PM - 9.30PM

MISS YUÈ IS CLOSED ON TUESDAYS

