





HAINAN
SHAoye

海 | 南 | 少 | 爺

星馬兩地百年文化交融，發展出豐富多彩而獨具特色的飲食文化，亦啟發靈魂人物海南少爺將形象更立體呈現。

餐廳設計以少爺別院內大宴親朋的盛況為藍本，從13道重新改良的必嚐經典星馬菜式、正宗地道的娘惹美饌，以至精挑細選的餐具，處處流露少爺對美食的執著追求。憑藉新鮮的食材、多樣化的辛香配料、融合傳統現代的烹調方法，以及不斷鑽研、堅持進步的態度，保證每位座上客都仿如置身於少爺昔日的饕餮盛宴中！

The cultural blends of Singapore and Malaysia over a century had not just developed a rich, unique culinary style, but also brought our soul character – Hainan Shaoye, to life.

Unveiling Shaoye's unwavering pursuit of culinary excellence and ambitions to keep improving, our extensive menu introduces dishes made with freshest ingredients, spices and seasonings with the adoption of traditional and modern cooking techniques.

Let's step into this grand dining room, delight your palates and eyes with our Top Signature collection, authentic Singaporean and Malaysian classics served on exquisite tableware, just like the honoured guests of Shaoye back in the time of yore!

f @ hainanshaoye www.hainanshaoye.com



炸蝦糰
SHRIMP BALLS
含豬肉
Contains Pork



香脆腐皮卷
NGOH HIANG

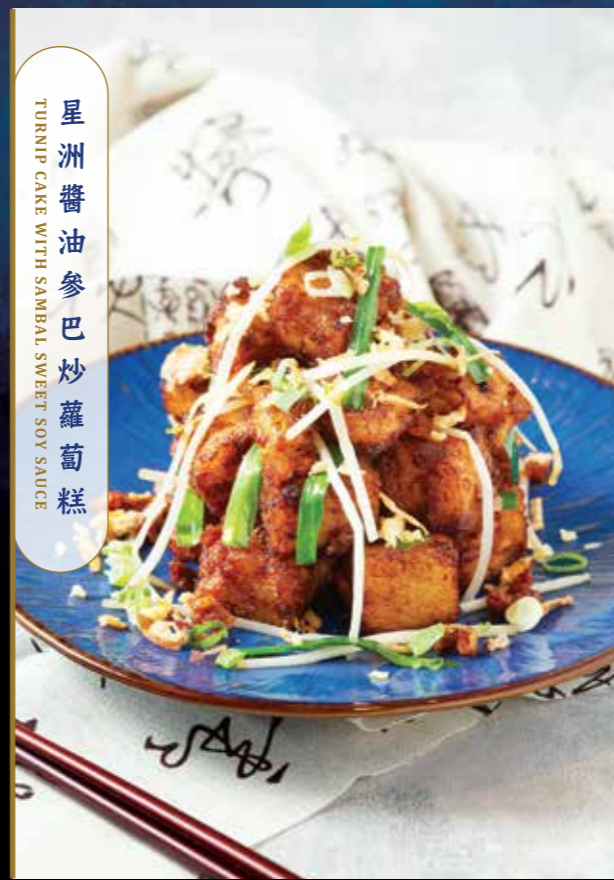


風味沙嗲
SATAY



馬來西亞肉骨茶
MALAYSIAN BAK KUT TEH

新加坡肉骨茶
SINGAPOREAN BAK KUT TEH



星洲醬油參巴炒蘿蔔糕
TURNIP CAKE WITH SAMBAL SWEET SOY SAUCE



麥片脆蝦
CEREAL PRAWNS

招牌海南雞

HAINAN CHICKEN



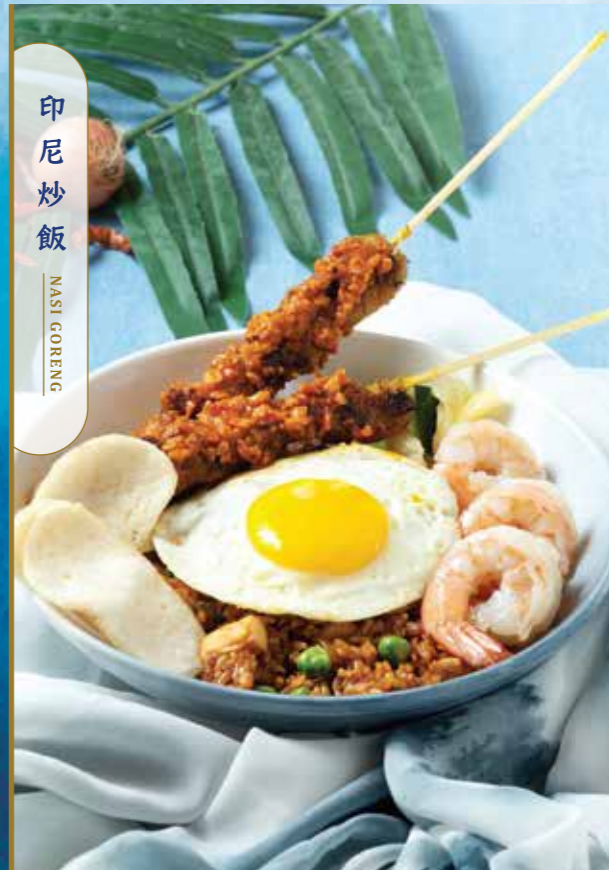
炒貴刁

CHAR KUAY TEOW



印尼炒飯

NASI GORENG



仁當牛肋骨

RENDANG BEEF RIBS



馬來蝦麵

PRAWN MEE



椰香海鮮喇沙

SEAFOOD LAKSA LEMAK



精品前菜
GOURMET
APPETIZERS

COLD DISHES

開胃涼菜

麻醬雞絲
撈起沙律

Sesame Chicken
Lo Hei Salad

\$108



酒醉鮑魚
Drunken Abalone
with Secret Sauce

\$55 [1隻pc] | \$258 [5隻pcs]

2隻起
min. order 2pcs



沙葛柚子蝦沙律
Yam Bean, Pomelo & Shrimps Salad

\$62



涼拌牛蒡木耳絲
Burdock with Wooden Ear Fungus Salad

\$48



煙三文魚
撈起沙律
Smoked Salmon
Lo Hei Salad

\$118



雲耳海蜇頭
Black Fungus with Jelly Fish Heads

\$48



麻香素三鮮 [萵筍、雪耳、淮山]
Stem Lettuce, White Fungus & Chinese Yam

\$48

招牌必食名菜 Top Signature | 其他推介菜式 Other Recommendations | 微辣菜式 Mild | 辣味菜式 Spicy | 素菜 Vegetarian

另加一服務費 10% service charge applies | 圖片只供參考 Photos are for reference only

開胃涼菜
COLD DISHES

精品前菜
GOURMET
APPETIZERS

SNACKS

滋味小品



炸蝦棗

Shrimp Balls

*含豬肉 Contains Pork

\$68 | \$98
[3件 pcs] | [5件 pcs]



少爺錦囊

潮州地道經典

此菜因形似大棗而得名。以七分蝦、三分墨魚和魷魚打至起膠，混入豬肉、馬蹄及芫茜等油炸而成，外脆內鮮，爽口彈牙。



少爺小食拼盤

Signature
Appetizer Platter

\$188

根據季節更改
Seasonal Special



金絲網蝦春卷

Golden Net
Shrimp Spring Rolls

\$58 | \$78
[3件 pcs] | [5件 pcs]

滋味小品
SNACKS



招牌必食名菜 Top Signature



其他推介菜式 Other Recommendations



微辣菜式 Mild



辣味菜式 Spicy



素菜 Vegetarian

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精品前菜
GOURMET
APPETIZERS

SNACKS

滋味小品



香脆腐皮卷
Ngho Hiang
(Crispy Five-spiced Meat Rolls)

\$85



少爺錦囊

家家戶戶過年必食的传统年菜

由橫城五香肉卷改良而成。糖果狀的腐皮卷，包裹著手打蝦膠、墨魚膠、魷魚、豬肉及蔬菜粒，金黃香脆，爽口彈牙；其形似錢串，意頭十足。



香茅蜜糖
單骨雞翼
Lemongrass Honey
Single-bone Chicken Wings

\$52 | \$72
[6件pcs] | [12件pcs]



海鮮釀油條
Yau Tiao stuffed
with Seafood
\$68

滋味小品
SNACKS



招牌必食名菜 Top Signature



其他推介菜式 Other Recommendations



微辣菜式 Mild



辣味菜式 Spicy



素菜 Vegetarian

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精品前菜
GOURMET
APPETIZERS

SNACKS

滋味小品



星洲醬油參巴
炒蘿蔔糕

Turnip Cake with
Sambal Sweet Soy Sauce
*可走辣 Non spicy available

\$72



少爺錦囊

新加坡街頭的純樸味道

一口大小的蘿蔔糕，由軟脆蘿蔔蓉、臘味及蝦米製成；微脆外皮沾上微甜黑醬油、香辣參巴醬、雞蛋及鹹青菜脯，辣甜交融，一試愛上。



星洲蠔餅
Oyster Omelette

\$78



肉碎秋葵
生菜包

Minced Pork Okra Salad
with Lettuce Wrap

\$68

滋味小品
SNACKS



招牌必食名菜 Top Signature



其他推介菜式 Other Recommendations



微辣菜式 Mild



辣味菜式 Spicy



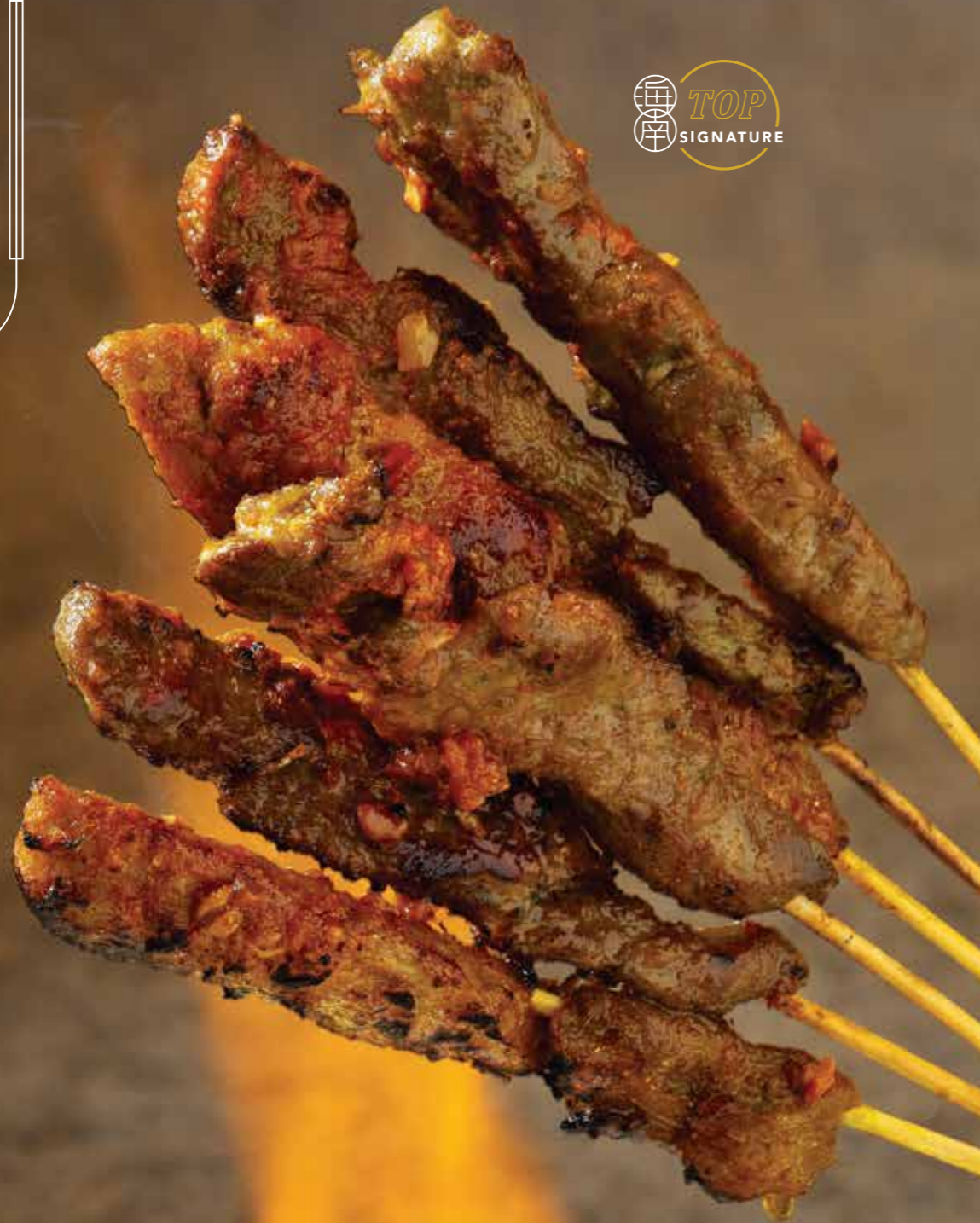
素菜 Vegetarian

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精 | 品 | 前 | 菜
GOURMET
APPETIZERS

風味沙嗲

SATAY



少爺錦囊

星馬街頭必吃小食

用自家調味醃制十二小時，烤至外熟內嫩；
熱燙肉香與惹味花生沙嗲醬充斥味蕾，
滋味無窮。



沙嗲拼盤

Satay Platter

\$82 | \$148
[6串 pcs] | [12串 pcs]

[6串-可選2款 / 12串-可選3款]
(6 pcs - Select 2 types
12 pcs - Select 3 types)



一口牛沙嗲
Satay Beef Tenderloin

\$88



牛肉沙嗲
Satay Beef

\$78



豬肉沙嗲
Satay Pork

\$72



雞肉沙嗲
Satay Chicken

\$72



招牌必食名菜 Top Signature



其他推介菜式 Other Recommendations



微辣菜式 Mild



辣味菜式 Spicy



素菜 Vegetarian

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風味沙嗲
SATAY

精品前菜
GOURMET
APPETIZERS

SOY MARINADE CLASSICS

經典滷水



滷水拼盤

Assorted Marinade Platter

[豬手、雞腳、鴨蛋、豆腐、花生]
(Pork Knuckles, Chicken Feet,
Duck Eggs, Tofu, Peanuts)

\$128



滷水花生雞腳

Marinated Chicken Feet
with Peanuts

\$45



滷水鹹豬手

Marinated Pork Knuckles

\$98



滷水花生豆腐

Marinated Tofu with Peanuts

\$38



滷水花生鴨蛋

Marinated Duck Eggs with Peanuts

\$45

經典滷水
SOY MARINADE CLASSICS



招牌必食名菜 Top Signature



其他推介菜式 Other Recommendations



微辣菜式 Mild



辣味菜式 Spicy



素菜 Vegetarian

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精品前菜
GOURMET
APPETIZERS

馬來酥餅

ROTI



印度手拍酥餅
配咖喱汁
Roti Prata with Curry Sauce
\$48



雞絲青瓜
夾酥餅
Roti Prata with
Chicken & Cucumber
\$62



蔥油手拍酥餅
配咖喱汁
Green Onion Roti Prata
with Curry Sauce
\$52



黑醬油肉碎雞蛋夾酥餅 \$62
Roti Prata with Egg & Minced Pork



肉鬆煉奶夾酥餅 \$62
Roti Prata with Pork Floss & Condensed Milk

馬來酥餅
ROTI

招牌必食名菜 Top Signature 其他推介菜式 Other Recommendations 微辣菜式 Mild 辣味菜式 Spicy 素菜 Vegetarian

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SOUP

養生湯品



少爺錦囊

福建派 - 重藥材味

揉合16種上等藥材及食材，味道甘醇芳香，為藥食同源的養生湯品。



馬來西亞肉骨茶

[藥材]

Malaysian Bak Kut Teh (Herbals)

\$128



新加坡肉骨茶

[白胡椒蒜頭]

Singaporean Bak Kut Teh (White Peppercorns & Garlic)

\$128



少爺錦囊

潮州派 - 重胡椒味

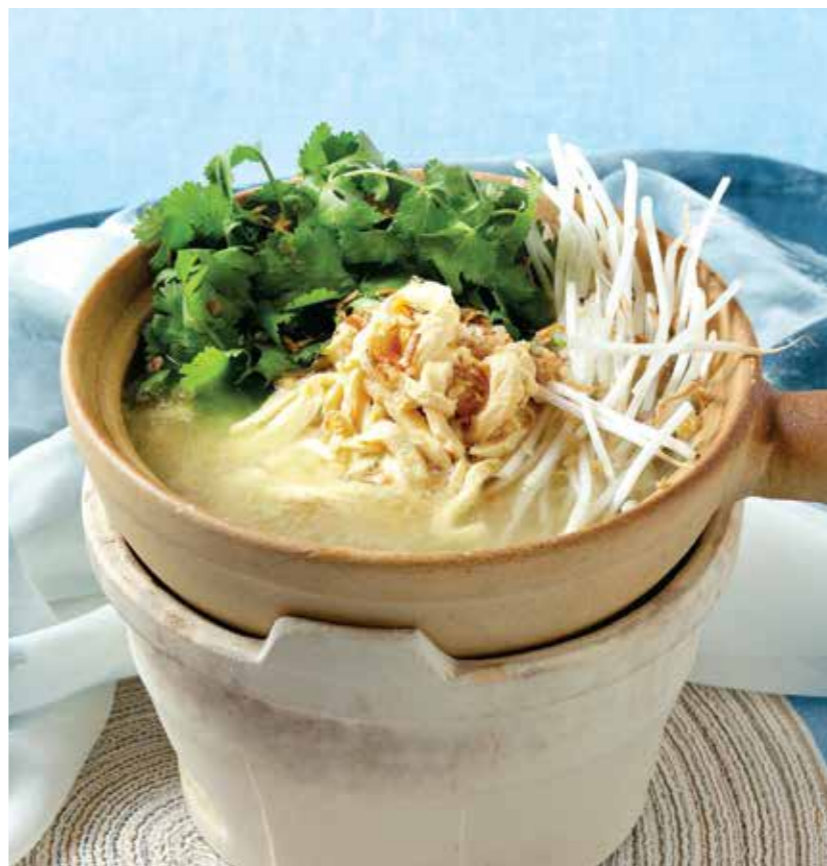
由砂撈越黑白胡椒粒、原個蒜頭、一字排、藥材等熬製，驅寒暖胃。



海南椰子雞湯

Coconut Chicken Soup with Wolfberry

\$88



娘惹芫茜雞湯

Coriander Chicken Soup

\$88

南薑、香茅、檸檬葉
Galangal, Lemongrass, Lemon Leaves

養生湯品 SOUP



招牌必食名菜 Top Signature



其他推介菜式 Other Recommendations



微辣菜式 Mild



辣味菜式 Spicy



素菜 Vegetarian

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MEAT
珍味葷陳



招牌海南雞
Hainan Chicken

\$188 [半隻 Half]
配雞油飯及雞湯 [各1碗]
with chicken rice & chicken soup (each 1 bowl)

\$328 [全隻 Whole]
配雞油飯及雞湯 [各2碗]
with chicken rice & chicken soup (each 2 bowls)



南乳豬頸肉
Fried Pork Neck
marinated with
Fermented Tofu
\$118



菠蘿蜜山楂
糖醋肉排
Sweet & Sour Pork Ribs
with Jackfruit
\$108

少爺錦囊

啖啖真功夫

- 百日三黃雞，其油香、雞味及肉質最為理想；以雞湯低溫慢煮後再浸冰水，肉嫩味鮮
- 雞油飯巧用自家製雞飯醬、雞湯、香茅及班蘭葉，令得獎東北米粒粒油光透亮
- 清甜雞湯以雞殼、豬骨、雜菜及胡椒粒熬製成
- 三色醬集辣、酸、甜味，伴海南雞吃一流



珍味葷陳
MEAT

珍味葷陳

MEAT



仁當牛肋骨

Rendang Beef Ribs

\$148



少爺錦囊

全球50大美食之首

牛肋肉肉質柔軟甘甜，以15種經研磨的南洋香料醬汁燉煮，鹹香微辣而複雜，入口即化。



馬莎文
咖喱牛腱

Massaman Curry Beef Shin

\$118



清湯牛三寶

Braised Beef Trio
in Soup

\$148

牛腱、牛肋肉、牛筋
Beef Shin, Beef Rib, Beef Tendon

珍味葷陳
MEAT



招牌必食名菜 Top Signature



其他推介菜式 Other Recommendations



微辣菜式 Mild



辣味菜式 Spicy



素菜 Vegetarian

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SEAFOOD
水中鮮



麥片脆蝦
配蒸饅頭 [2件] 及煉奶
Cereal Prawns
with Steamed Buns (2pcs)
& Condensed Milk

\$228



少爺錦囊

酥甜鹹鮮滿一口

現炸的新鮮越南虎蝦，裹以牛油鹹蛋黃醬及香脆麥片，一口吃下酥甜鹹鮮，咖哩草清香點綴其間；將蒸饅頭蘸以麥片及煉奶，別有一番風味。



新加坡辣椒蝦 
Singaporean Chili Prawns

\$228



新加坡惹味胡椒蝦 
Singaporean Pepper Prawns

\$228



鹹菜豆腐魚湯浸蜆
Clams with Pickled Vegetables
& Tofu in Fish Broth

\$148



新加坡辣椒炒蜆 
Singaporean Chili Clams

\$148



招牌必食名菜 Top Signature



其他推介菜式 Other Recommendations



微辣菜式 Mild



辣味菜式 Spicy



素菜 Vegetarian

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 新加坡辣椒肉蟹
 Singaporean Chili Crab
 \$588





 明爐鹹菜
 胡椒湯浸烏頭
 Steamed Grey Mullet
 with Pickled Vegetables
 & Peppercorn Soup in Stove
 \$238





 新加坡惹味
 胡椒肉蟹
 Singaporean Pepper Crab
 \$588





 黑白胡椒
 炒鱸魚球
 Crispy Sea Bass with
 Black & White Peppercorns
 \$238



鹹蛋黃炒肉蟹
 Stir-fried Crab
 with Salted Egg Yolk
 \$588



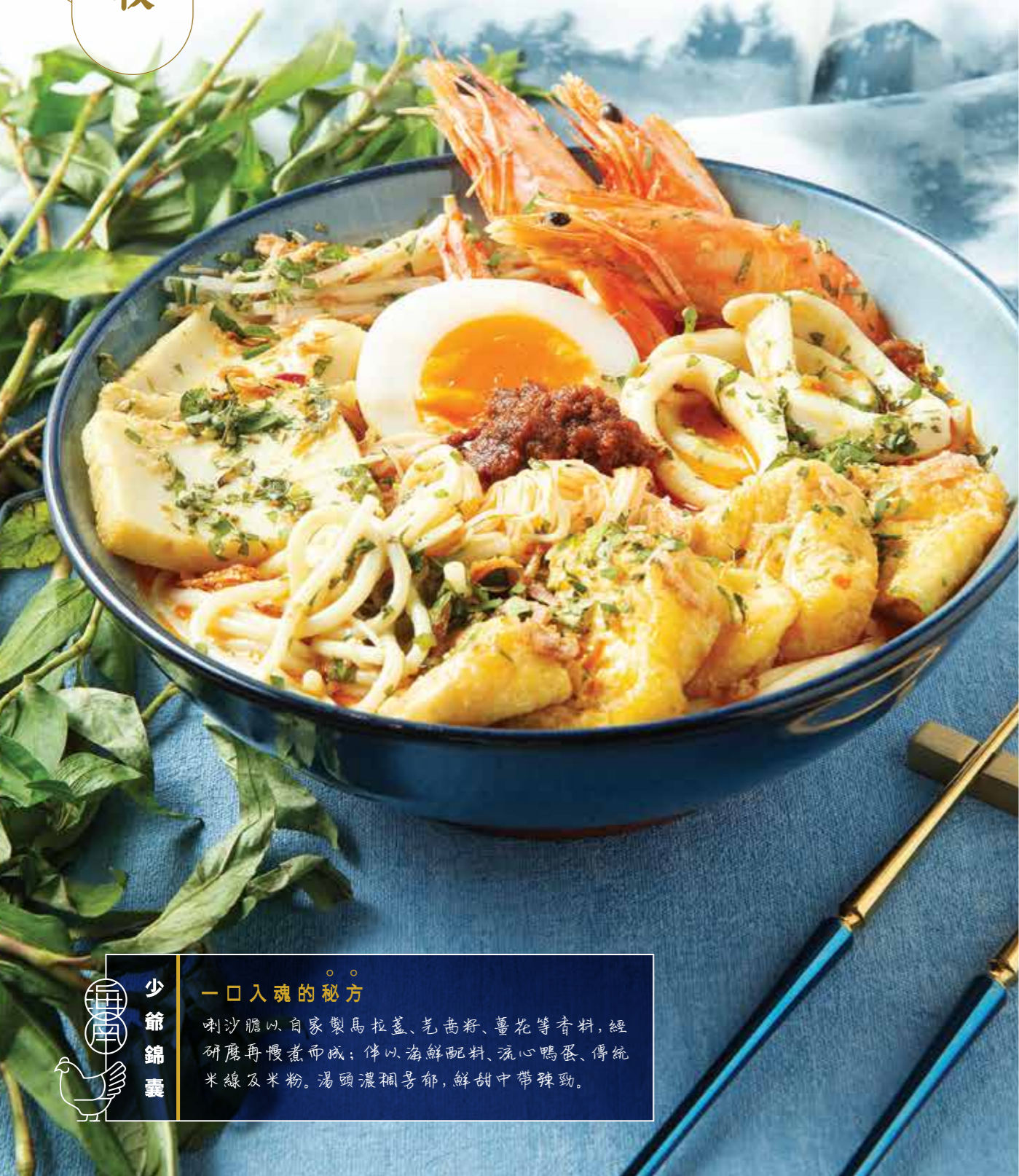
生死戀
 [鹹魚薑米蒸鱸魚]
 Steamed Sea Bass
 with Salted Fish & Ginger
 \$238



椰香海鮮喇沙

Seafood Laksa Lemak

\$98



少爺錦囊

一口入魂的秘方

喇沙膽以自家製馬拉盞、芫荽籽、薑花等香料，經研磨再慢煮而成；伴以海鮮配料、流心鴨蛋、傳統米線及米粉。湯頭濃稠芳郁，鮮甜中帶辣勁。



招牌海南雞飯

Hainan Chicken Rice Set

\$99



健怡海南雞飯

Hainan Chicken Rice Set
in Healthy Style

\$108



配雞胸及藜麥飯
with Chicken Breast & Quinoa Rice



炒貴刁

Char Kuay Teow

*可走辣 Non spicy available

\$98



少爺錦囊

源自潮州，由檳城發揚光大

用上油麵及河粉，口感豐富，每條均掛上黑醬油的濃亮色澤；伴以多樣配料、馬拉盞及參巴醬的甜鹹鮮香，以猛火爆炒，錢氣十足。



馬來蝦麵

Prawn Mee

\$98



少爺錦囊

日戰時期誕生的民間美食

日戰時期，魚產只能售予日本軍人，漁民便將蝦頭蝦殼保留，熬煮成蝦湯麵，並廣泛流傳至今。赤紅色的濃湯以赤米蝦、豬骨及蔬菜熬煮，配以熟蝦、肉片、鴨蛋、油麵及米粉，味濃鮮美。



招牌必食名菜 Top Signature



其他推介菜式 Other Recommendations



微辣菜式 Mild



辣味菜式 Spicy



素菜 Vegetarian

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RICE AND NOODLES

五穀豐收



印尼炒飯 配沙嗲串燒

Nasi Goreng
(Indonesian Fried Rice with Satay)

*可走辣 Non spicy available

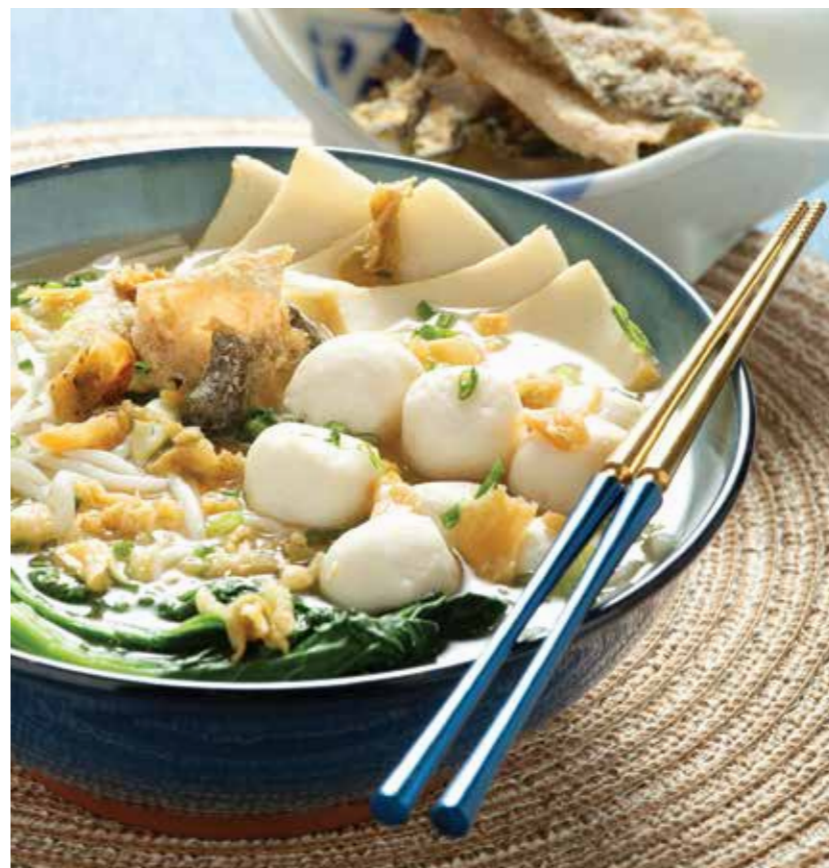
\$98



沙茶牛肉湯米線

Spiced Shacha Beef with
Rice Vermicelli in Soup

\$98



魚蛋魚湯米線 配炸魚皮

Fish Balls Bee Hoon
(Fish Balls with Rice Vermicelli
in Fish Broth &
Crispy Fish Skin)

\$88



少爺錦囊

被評為世界最佳美食第二位

菜式靈魂在於調味配搭--自家製香辣馬拉蓋、ABC甜豉油及廣祥泰陳年生抽，使飯粒百味交錯；配上鳳尾蝦、雞肉粒、太陽蛋、沙嗲串、蝦片等豐富配料，乃必食之選

五穀豐收
RICE AND NOODLES



招牌必食名菜 Top Signature



其他推介菜式 Other Recommendations



微辣菜式 Mild



辣味菜式 Spicy



素菜 Vegetarian

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馬拉盞炒通菜

Stir-fried Water Spinach with Belachan

\$75



魚香銀芽

Blanched Bean Sprouts with Salted Fish

\$68



雲耳雜菜炒粉絲

Chap Chai (Black Fungus & Mixed Vegetables with Vermicelli)

\$75



紅蔥豉油白菜

Poached Pak Choy with Shallot Soy Sauce

\$68



上湯浸菜心

Poached Choy Sum with Chicken Broth

\$68



沙茶牛肉芥蘭

Beef & Kale in Spiced Shacha

\$78



白飯

Jasmine Rice

\$15

藜麥飯

Quinoa Rice

\$20

雞油飯

Chicken Rice

\$24

蒸饅頭 [2件]
配煉奶

Steamed Buns (2pcs) with Condensed Milk

\$24

SPECIALTY DRINKS

星馬特飲



珍多冰

Chendol

[班蘭珍多條、紅豆、椰奶、椰糖]
(Pandan Jelly Noodles, Red Beans, Coconut Milk, Palm Sugar)

\$28 [杯 Glass]

芒果開心果拉昔

Fresh Mango Smoothies
with Pistachio

\$38 [杯 Glass]

熱帶雨林

Tropical Rainforest

[石榴、番石榴、菠蘿、香橙]
(Guava, Pomegranate, Pineapple, Orange)

\$28 [杯 Glass]

荔枝椰香冰沙

Lychee & Coconut
Smoothies

\$38 [杯 Glass]

椰汁仙草紅豆冰

Coconut Red Bean Ice Cooler
with Grass Jelly

\$28 [杯 Glass]

美祿哥斯拉

Milo Godzilla

[美祿、美祿粉、曲奇碎、燕麥、忌廉]
(Cold Milo, Milo Powder, Cookie Crumbs, Oatmeal, Cream)

\$35 [杯 Glass]



柑香蜜雨

Citrus Bliss

[蜜柑、青檸、薄荷]
(Calamansi, Lime, Mint)

\$28 [杯 Glass]



椰香仙草甘蔗汁

Coconut Sugarcane Juice
with Grass Jelly

\$32 [杯 Glass]



紅豆仙草豆漿

Red Bean Soy Milk
with Grass Jelly

\$32 [杯 Glass]



鮮檸薏米甘蔗汁

Fresh Lemon Barley
Sugarcane Juice

\$35 [杯 Glass]

星馬特飲
SPECIALTY DRINKS

自家養生系列



1
檸檬蜜糖薏米水
Honey Lemon Barley Water

\$28
[熱 Hot | 凍 Cold]

2
羅漢果冬瓜
桂圓蜜
Monk Fruit with Honey
& Winter Melon

\$28
[熱 Hot | 凍 Cold]

3
雪梨蘆薈蜜
Aloe & Pear with Honey

\$28
[熱 Hot | 凍 Cold]

咖啡或茶 COFFEE / TEA



怡保白拉茶
Ipoh Teh Tarik
(Pulled Tea)

\$28
[熱 Hot | 凍 Cold]



怡保白拉咖啡
Ipoh Kopi Tarik
(Pulled Coffee with Condensed Milk)

\$28
[熱 Hot | 凍 Cold]



港式奶茶
Hong Kong Style
Milk Tea

\$25
[熱 Hot | 凍 Cold]

果汁或汽水 JUICES / SOFT DRINKS

可樂 / 零系可樂 /
雪碧 / 梳打水
Coke / Coke Zero / Sprite / Soda Water

\$18

鮮榨果汁
橙汁 / 蘋果汁 / 甘蔗汁
Fresh Juice: Orange / Apple / Sugarcane

\$32

鮮豆漿 [熱 / 凍]
Soy Milk (Hot / Cold)

\$20

紅酒 RED WINES

Ironstone, Old Vine Zinfandel,
California 2015/16

\$45 [杯 Glass]
\$220 [瓶 Bottle]

白酒 WHITE WINES

Conner Stone, Sauvignon Blanc,
Malborough, New Zealand
2014/17

\$45 [杯 Glass]
\$220 [瓶 Bottle]

啤酒 BEERS

老虎牌 / 青島 / 藍妹
啤酒 / 喜力 / 朝日
Tiger Beer / Tsing Tao / Blue Girl /
Heineken / Asahi

\$38 [罐 Can]

本店所有食品不添加味精 No MSG added

*如有特殊飲食需要或食物敏感，請於下單時告知侍應生
For those who have food allergies, please inform your server upon ordering

| | | |
|--------|---------------------|----------------------|
| 水 / 茶芥 | Water / Tea Charge | 每位 \$8 per person |
| 餐前小食 | Snack Charge | 每碟 \$12 each for 4位用 |
| 切餅費 | Cake-cutting Charge | 免費 Waived |
| 開瓶費 | Corkage | 每瓶 \$50 per bottle |

歡迎預訂及外賣 Reservations and Takeaway Service Available

尖沙咀海港城海運大廈地下 OT G16 舖
Shop OT G16, Ground Floor, Ocean Terminal, Harbour City, Tsim Sha Tsui

  hainanshaoye www.hainanshaoye.com