



REUNION DINNER SET MENU 2026

(SET A) 菜价 \$488++ (6 PAX)

发财鱼生
PROSPERITY "YU SHENG"

喜氣洋洋：蟹肉鱼翅
SHARKS' FIN SOUP W/ CRAB MEAT *(per bowl)*

年年有余：清蒸笋壳
STEAMED SOON HOCK IN
TEOCHEW STYLE

嘻哈大笑：白灼虾
POACHED PRAWNS IN CHINESE WINE

心想事成：脆皮烧鸡
CRISPY ROAST CHICKEN

如意吉祥：青龙菜
ROYAL CHIVES W/ BEANSPOUTS &
SHIMEIJI MUSHROOM

锦绣长寿：长寿面
LONGEVITY NOODLES W/ ENOKI MUSHROOM

甜在心头：龙眼海底椰
LONGAN WITH SEA COCONUT

*There will be 2 seatings at 5.30pm & 8pm for Reunion Dinner.

*Deposit of \$200 required per table upon confirmation of reservation.

Complimentary Chinese Tea, Peanuts & Towel

Prices subject to 10% Service Charge and prevailing Government

Tax

(SET B) 菜价 \$668++ (8 PAX)

发财鱼生
PROSPERITY "YU SHENG"

喜氣洋洋：蟹肉鱼翅
SHARKS' FIN SOUP W/ CRAB MEAT *(per bowl)*

年年有余：油浸笋壳
DEEP FRIED SOON HOCK IN
SUPERIOR SAUCE

嘻哈大笑：白灼虾
POACHED PRAWNS IN CHINESE WINE

心想事成：脆皮烧鸡
CRISPY ROAST CHICKEN

如意吉祥：帶子青龙菜
ROYAL CHIVES W/ JAPANESE SCALLOPS

锦绣长寿：长寿面
LONGEVITY NOODLES W/ ENOKI MUSHROOM

甜在心头：白果芋泥
YAM PASTE W/ GINKO NUTS

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REUNION DINNER SET MENU 2026

(SET D) 菜价 \$868++ (10 PAX)

发财鱼生
PROSPERITY "YU SHENG"

喜氣洋洋：蟹肉鱼翅
SHARKS' FIN SOUP W/ CRAB MEAT (*per bowl*)

年年有余：油浸笋壳
DEEP FRIED SOON HOCK IN
SUPERIOR SAUCE

嘻哈大笑：白灼虾
POACHED PRAWNS IN CHINESE WINE

心想事成：香酥鸭
FRAGRANT CRISPY DUCK

招财金猪：富贵元蹄
HOMEMADE BRAISED PIG'S
TROTTERS

如意吉祥：带子西兰花
JAPANESE SCALLOPS W/ BROCCOLI

锦绣长寿：长寿面
LONGEVITY NOODLES W/ ENOKI MUSHROOM

甜在心头：白果芋泥
YAM PASTE W/ GINKO NUTS

(SET E) 菜价 \$1088++ (10 PAX)

发财鱼生
PROSPERITY "YU SHENG"

喜氣洋洋：迷你佛跳墙
MINI BUDDHA JUMPS OVER THE WALL (*per bowl*)
(鱼翅，全粒鲍鱼，干贝，海参，鱼鳔，猪脚筋，鲜鸡及各贵药材) _ _
(SHARK'S FIN, WHOLE ABALONE, DRY SCALLOPS, SEA CUCUMBER, FISH
MAW, PIGS TENDON, CHICKEN & CHINESE HERBS)

年年有余：清蒸石斑
STEAMED GAROUPA IN
TEOCHEW STYLE

嘻哈大笑：白灼虾
POACHED PRAWNS IN CHINESE WINE

心想事成：海参闷鸭
BRAISED SEA CUCUMBER DUCK

招财金猪：蜜汁排骨
HONEY PORK RIBS

如意吉祥：带子西兰花
JAPANESE SCALLOPS W/ BROCCOLI

锦绣长寿：炒面线
STIR FRIED MEE SUA

甜在心头：炖雪蛤（冷）
DOUBLE BOILED
HASHIMA (COLD)