



## ***Crystal Jade Hong Kong Kitchen (tampines Mall)*** ***Menu***

<https://menulist.menu>

Tampines Ave 4, Singapore 52, Singapore

<https://www.foodpanda.sg/restaurant/s7it/crystal-jade-hong-kong-kitchen-tampines-mall>



The menu of Crystal Jade Hong Kong Kitchen (tampines Mall) from Singapore includes **128** meals. On average, *meals or drinks on [the card](#)* cost about \$17.6. The categories can be viewed on the menu below. In the kitchen of Crystal Jade Hong Kong Kitchen (tampines Mall) in Singapore, original **Asian spices fine traditional menus** are prepared, and you may look forward to the delicious traditional seafood cuisine. The Asian fusion cuisine is also an important part of Crystal Jade Hong Kong Kitchen (tampines Mall). Anyone who finds the normal and generally known meals too boring can here approach with a willingness to experiment and try some exciting combination of ingredients taste, Many visitors are particularly looking forward to the experience of versatile, flavorful Chinese cuisine.

# Crystal Jade Hong Kong Kitchen (tampines)



## Dim Sum Selections 点心类

CHICKEN BUN JĪ RÒU BĀO S\$11

## Bundle Sets

BUNDLE SET S\$55

## Condiments 酱料

HONG KONG STYLE CHILLI OIL  
GĀNG SHÌ LÀ JIĀO YÓU 230G S\$12

## Dim Sum Platter (For 2-3 Pax) 点心套餐 (2-3 人份)

DIM SUM PLATTER DIĀN XĪN TÀO CĀN S\$74

## Ingredients Used

DUCK

## A la Carte 单点

LOTUS PASTE BUN LIÁN RÓNG BĀO S\$8

RED BEAN BUN DÒU SHĀ BĀO S\$8

## Alcoholic Beverages 酒精饮料

2204. TIGER BEER (CAN) S\$14

2205. HEINEKEN BEER (CAN) S\$16

## Beverages 饮料

2202. COCA-COLA ORIGINAL TASTE CAN (320ML) S\$4

2202. COKE ZERO SUGAR S\$4

2202. SPRITE CAN (320ML) S\$4

## Dessert 甜品

2403. HERBAL JELLY GUĪ LÍNG GĀO S\$8

2405. ROSELLE OSMANTHUS CAKE  
LUÒ SHÉN HUĀ GUĪ HUĀ GĀO S\$8

2404. MANGO PUREE WITH  
POMELO SAGO YÁNG ZHĪ GĀN LÙ S\$9

2401. CHILLED DOUBLE-BOILED  
CHINESE PEAR WITH CHUAN BEI S\$8

## Soup 汤

0301. DOUBLE-BOILED FISH MAW  
SOUP WITH CHANTERELLE  
MUSHROOM AND BABY CABBAGE  
IN THICK SOUP CÀI DǍN JĪ YÓU  
JŪN DÙN HUĀ JIĀO NÓNG TĀNG S\$29

0305. DOUBLE-BOILED  
CORDYCEPS FLOWER AND PEACH  
GUM IN CHICKEN SOUP CHÓNG  
CǍO HUĀ TÁO JIĀO DÙN TŪ JĪ S\$17

0304. DOUBLE-BOILED  
WATERCRESS SOUP WITH HONEY  
DATES AND PORK RIB XĪ YÁNG  
CÀI MÌ ZǎO DÙN XĪ SHĪ Gŭ S\$12

0303. HONG KONG STYLE HOT  
AND SOUR SEAFOOD SOUP GĀNG  
SHÌ HǎI XIĀN SUĀN LÀ TĀNG S\$14

0302. BRAISED SHREDDED  
SEAFOOD WITH SUPERIOR THICK  
SOUP HUÁNG MÈN YĪ PĪN HǎI  
HUÁNG GĒNG S\$42

## Appetiser 开胃小食

0204. DEEP-FRIED FISH SKIN WITH  
SALTED EGG YOLK XIĀN DÀN  
HUÁNG ZHÀ YÚ PÍ S\$14

0201. CRISPY BEANCURD CUBE  
WITH SALT AND PEPPER HUÁNG  
JĪN DÒU FŪ LÌ S\$12

# Crystal Jade Hong Kong Kitchen (tampines)



0205. CRISPY WHITE BAIT WITH SALT AND PEPPER JIĀO YÁN BĀI FÀN YÚ S\$14

0203. DEEP-FRIED MID JOINT WITH SHRIMP PASTE XIĀ JIÀNG JĪ ZHŌNG YĪ S\$14

0206. DEEP-FRIED PUMPKIN WITH PORK FLOSS FĒNG WÈI JĪ SŌNG JĪN GUĀ PIÀN S\$12

## Popular

0102. STEAMED SIEW MAI WITH FISH ROE YÚ ZI ZHĒNG SHĀO MÀI S\$9

1004. YANG ZHOU FRIED RICE YÁNG ZHŌU CHǎO FÀN S\$22

0119. XO CARROT CAKE XO JIÀNG CHǎO LUÓ BO GĀO S\$14

0104. CRYSTAL HAR KAU (SHRIMP DUMPLING) SHUĪ JĪNG XIĀN XIĀ JIǎO S\$10

0807. SHREDDED MEAT WITH CENTURY EGG CONGEE PÍ DÀN SHÒU RÒU SĪ ZHŌU S\$14

0705. SAUTÉED BROCCOLI WITH MINCED AND FRIED GARLIC JĪN YÍN SUÀN CHǎO XĪ LÁN HUĀ REGULAR S\$22

## HK Congee 港式粥

0805. LIVE PRAWN CONGEE WITH SALTED EGG SERVED IN CLAYPOT XIĀN DÀN SHĒNG XIĀ GŪN ZHŌU S\$35

0809. HANDMADE PORK MEATBALL CONGEE SHŌU Dǎ ZHŪ RÒU WÁN ZHŌU S\$14

0802. SIGNATURE SOYA SAUCE CHICKEN AND ROAST DUCK CONGEE JĪN PÁI YÓU JĪ SHĀO YĀ ZHŌU S\$16

0801. SLICED GAROUPA FILLET CONGEE SHĒNG GŪN BĀN PIÀN ZHŌU S\$20

0806. PREMIUM SEAFOOD CONGEE WITH JAPANESE SEAWEED KŪN BÙ HǎI XIĀN ZHŌU S\$20

0803. CLASSIC TING ZAI CONGEE LÌ WĀN TǐNG Zǐ ZHŌU S\$16

0808. SCALLOP CONGEE SHĒNG GŪN DÀI ZI ZHŌU S\$20

## Vegetables 蔬菜

0704. POACHED WHITE CABBAGE WITH FISH CURD IN SUPERIOR BROTH NÓNG TĀNG YÚ FŪ JĪN NǎI BĀI CÀI S\$25

0707. POACHED BABY WHITE CABBAGE BĀI ZHUÓ NǎI BĀI CÀI REGULAR S\$19

0706. SAUTÉED HONG KONG KAILAN QĪNG CHǎO XIĀNG GǎNG JIĒ LÁN S\$22

0703. SAUTÉED ASPARAGUS IN TRUFFLE OIL WITH ASSORTED MUSHROOM SŌNG LÙ YÓU SHUĀNG GŪ CHǎO LÚ SŪN REGULAR S\$28

0708. SEASONAL VEGETABLE WITH ASSORTED EGG IN SUPERIOR BROTH JĪN YÍN DÀN JĪN SHÍ SHŪ REGULAR S\$25

0709. POACHED CHINESE SPINACH WITH FRESH BEANCURD SKIN AND WHOLE GARLIC IN SUPERIOR BROTH XIĀN FŪ ZHÚ SUÀN ZI JĪN XIĀN CÀI MIÁO REGULA S\$25

0702. SAUTÉED FRENCH BEAN WITH TAI O SHRIMP PASTE MINCED PORK DÀ ÀO XIĀ JIÀNG RÒU SŌNG XIĀ Mǐ CHǎO SÌ Jì DÒU REGULAR S\$25

0701. SAUTÉED CHINESE SPINACH WITH PRAWN PASTE AND FISH ROE YÚ ZI XIĀ SHĒNG CHǎO XIĀN CÀI MIÁO REGULAR S\$25

# Crystal Jade Hong Kong Kitchen (tampines)



## Frozen Items 冷冻食品

SIGNATURE HK CHAR SIEW BUN FĚI CUÌ ZHĀO PÁI CHĀ SHĀO BĀO	S\$13
CLASSIC SIEW MAI SHĀO MÀI	S\$14
CRYSTAL SHRIMP DUMPLINGS HAR KAU SHUǐ JĪNG XIĀ JIǎO	S\$17
BAKED HONEY PORK CHAR SIEW PASTRY CHĀ SHĀO SŪ	S\$13
SALTED EGG YOLK LAVA BUN BĀO JIĀNG LIÚ SHĀ BĀO	S\$15
POACHED CHICKEN IN SZECHUAN STYLE SÌ CHUĀN KǒU SHUǐ JĪ	S\$14
ROASTED CRISPY PORK BELLY CUÌ PÍ SHĀO RÒU	S\$27
SALT-BAKED DANG GUI CHICKEN ZHĪ BĀO DĀNG GUǐ YÁN JÚ JĪ	S\$43

## Live Seafood 河海湖鲜

0601. LIVE PRAWN SAUTÉED WITH SINGAPORE STYLE CHILLI SAUCE SHĒNG XIĀ XĪNG ZHŌU JIĀNG	S\$42
0601. LIVE PRAWN VERMICELLI, WHITE PEPPER CORN, GINGER SCALLION IN CLAYPOT SHĒNG XIĀ BÁI HÚ JIǎO JIĀNG CŌNG FĒN SĪ BĀO	S\$49
0603. MARBLE GOBY STEAM SŪN KÉ QĪNG ZHĒNG	S\$94
0603. MARBLE GOBY DEEP-FRY SŪN KÉ YÓU Jìn	S\$94
0603. MARBLE GOBY BRAISED WITH ROASTED PORK AND GLUTEN IN CLAYPOT SŪN KÉ HÓNG SHĀO HUǒ NǎN DÒU JĪN MÈN	S\$94
0603. MARBLE GOBY STEAM IN TRADITIONAL STYLE' WITH FRESH BEANCURD SKIN SŪN KÉ XIĀN Fŭ ZHÚ Gŭ Fǎ ZHĒNG	S\$94
0602. RED TILAPIA STEAM IN HOME-STYLE NÍ LUŌ HÓNG JIĀ XIĀNG ZHĒNG	S\$35

0602. RED TILAPIA DEEP-FRY NÍ LUŌ HÓNG YÓU Jìn	S\$35
0602. RED TILAPIA STEAM WITH SPICY SAUCE NÍ LUŌ HÓNG JIĀNG ZHĒNG	S\$35
0602. RED TILAPIA SWEET AND SOUR NÍ LUŌ HÓNG TÁNG CÙ	S\$35

## Roast Meat 烧味

0401. ROASTED DUCK GUÀ LÚ SHĀO YĀ (REGULAR)	S\$25
0401. ROASTED DUCK GUÀ LÚ SHĀO YĀ (HALF)	S\$44
0401. ROASTED DUCK GUÀ LÚ SHĀO YĀ (WHOLE)	S\$86
0404. SOYA SAUCE CHICKEN TÓU CHŌU SHÌ YÓU JĪ (REGULAR)	S\$20
0404. SOYA SAUCE CHICKEN TÓU CHŌU SHÌ YÓU JĪ (HALF)	S\$28
0404. SOYA SAUCE CHICKEN TÓU CHŌU SHÌ YÓU JĪ (WHOLE)	S\$54
0406. CRYSTAL JADE SIGNATURE PORK BELLY FĚI CUÌ SHĀO FÉI CHĀ (REGULAR)	S\$28
0402. CRISPY PORK BELLY CUÌ PÍ SHĀO RÒU (REGULAR)	S\$23
0403. ROASTED HONEY BBQ PORK MÌ ZHĪ SHĀO JìNG CHĀ (REGULAR)	S\$20
0407. 2 COMBINATION ROASTED MEAT PLATTER SHĀO WÈI SHUǎNG PĪN	S\$34
0408. 3 COMBINATION ROASTED MEAT PLATTER SHĀO WÈI SĀN PĪN	S\$39

## Dim sum 点心

0103. STEAMED ASSORTED MUSHROOM WITH TRUFFLE DUMPLING YĚ JŪN SŌNG LÙ JIǎO	S\$9
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# Crystal Jade Hong Kong Kitchen (tampines)



0107. STEAMED PORK RIB WITH  
BLACK BEAN SAUCE SHÌ ZHĪ  
ZHÈNG PÁI GŮ S\$9

0112. STEAMED XIAO LONG BAO IN  
CANTONESE STYLE GǎNG SHĪ XIǎO  
LÓNG BǎO S\$9

0111. STEAMED SALTED EGG YOLK  
CUSTARD BUN NǎI YÓU LIÚ SHĀ  
BǎO S\$9

0101. STEAMED BBQ PORK BUN  
HÁO HUÁNG CHǎ SHĀO BǎO S\$9

0109. STEAMED CHICKEN FEET  
WITH BLACK BEAN SAUCE LUŌ  
DÌNG ZHÈNG FÈNG ZHǎO S\$8

0105. STEAMED PRAWN DUMPLING  
WITH STEM CHIVES QĪNG LÓNG CǎI  
XIǎN XIǎ JIǎO S\$9

0106. STEAMED PRAWN PORK  
BEANCURD SKIN ROLL IN OYSTER  
SAUCE HÁO HUÁNG XIǎN ZHŪ  
JUǎN S\$9

0108. STEAMED GLUTINOUS RICE  
IN LOTUS LEAF WITH CHICKEN  
DRIED SHRIMP NUÒ Mǐ ZHÈN ZHŪ JĪ S\$9

0110. SHRIMP DUMPLING WITH  
HOT SOUR VINAIGRETTE SUǎN LÀ  
SHUǐ JIǎO S\$10

0116. DEEP-FRIED VEGETABLE AND  
MUSHROOM SPRING ROLL XIǎNG  
GŮ SÙ CǎI CHŪN JUǎN S\$8

0114. DEEP-FRIED BEANCURD  
SKIN ROLL WITH MINCED PORK  
AND SHRIMP XIǎN XIǎ FŮ PÍ JUǎN S\$10

## HK Noodles 港式面

0904. CONPOY SHRIMP DUMPLING  
SOUP YÁO ZHŪ XIǎN XIǎ FÈNG  
CHÉNG SHUǐ JIǎO TĀNG S\$16

0902. CONPOY SHRIMP DUMPLING  
NOODLE SOUP YÁO ZHŪ XIǎN XIǎ  
FÈNG CHÉNG SHUǐ JIǎO TĀNG  
MIÀN S\$16

0902. CONPOY SHRIMP DUMPLING  
NOODLE DRY YÁO ZHŪ XIǎN XIǎ  
FÈNG CHÉNG SHUǐ JIǎO LǎO  
MIÀN S\$16

0903. SHRIMP WANTON SOUP XIǎN  
XIǎ YÚN TŪN TĀNG S\$15

0906. SHRIMP WANTON NOODLE  
(DRY) S\$15

0906. SHRIMP WANTON NOODLE  
(SOUP) S\$15

0907. STEWED BEEF BRISKET  
NOODLE (DRY) S\$16

0907. STEWED BEEF BRISKET  
NOODLE (SOUP) S\$16

0908. PLAIN EGG NOODLE (SOUP) S\$6

0908. PLAIN EGG NOODLE (DRY) S\$6

0905. CLASSIC SHRIMP ROE  
NOODLE XIǎ Zǐ LǎO MIÀN S\$12

0909. SCALLION OIL NOODLE CŌNG  
YÓU LǎO MIÀN S\$9

0901. SWEET SPICY MINCED MEAT  
NOODLE WITH PRAWN IN HK  
STYLE FÈI CUÌ XIǎN XIǎ ZHÀ  
JIÀNG MIÀN S\$14

## Rice and Noodles 饭面类

1015. BRAISED EE-FU NOODLE  
WITH ASSORTED MUSHROOM AND  
TRUFFLE SHUǎNG JŪN SŌNG LŪ  
GÀN SHĀO YĪ MIÀN S\$25

1007. FRIED RICE WITH SHRIMP  
XIǎ RÉN CHǎO FÀN S\$23

1005. FRIED RICE WITH CRAB  
MEAT AND CONPOY YÁO ZHŪ XIÈ  
RÒU DÀN BÁI CHǎO FÀN S\$28

1006. OLIVE FRIED RICE LǎN CǎI  
CHǎO FÀN S\$23

1011. WOK-FRIED SEAFOOD HOR  
FUN WITH BLACK BEAN GRAVY  
SHĪ JIǎO HǎI XIǎN CHǎO HÉ FÈN S\$31

# Crystal Jade Hong Kong Kitchen (tampines)



1012. WOK-FRIED BEEF HOR FUN  
GÀN CHǎO NIÚ HÉ S\$28

1014. WOK-FRIED ASSORTED  
VEGETABLE NOODLE WITH  
GRAVY LUŌ HÀN ZHĀI CHǎO S\$25  
SHĒNG MIÀN

1013. CLASSIC HONG KONG EGG  
NOODLE WITH SHREDDED CHAR  
SIEW AND SUPERIOR SOYA S\$14  
SAUCE GǎNG SHÌ CHĀ SHĀO SĪ  
SHÌ YÓU HUÁNG GÀN CHǎO MIÀN

1010. FRIED MEE SUA WITH  
ASSORTED SEAFOOD IN XO S\$31  
SAUCE XO JIÀNG GǎNG SHÌ Hǎi  
XIĀN GÀN CHǎO MIÀN XIĀN

1001. FRIED BROWN RICE WITH  
BLACK BEAN DACE FISH EGG S\$25  
WHITE DÒU SHÌ LÍNG YÚ DÀN Bǎi  
CHǎO CĀO Mǐ FÀN

1002. PORK LARDON RICE ZHŪ YÓU S\$4  
ZHĀ BÀN FÀN

1003. SCALLION GINGER RICE S\$4  
JIĀNG CŌNG YÓU BÀN FÀN

9997. WHITE RICE Bǎi FÀN S\$2

## Wok-fried Specialities 庄家 小炒

0517. SIZZLING CLAYPOT CHICKEN  
WITH SALTED FISH TOFU XIĀN YÚ S\$25  
JĪ LÌ DÒU Fŭ Bǎo

0511. SWEET AND SOUR PORK S\$25  
TÁNG CÙ Gŭ Lŭ RÒU

0501. STEAMED LONG HU'  
GAROUPA FILLET WITH ENOKI S\$36  
MUSHROOM WITH HOMEMADE  
BLACK BEAN SAUCE YĪN SHÌ JĪN  
Gŭ ZHĒNG LÓNG Hŭ BĀN QIÚ

0509. POACHED LONG HU'  
GAROUPA FILLET WITH YUNNAN' S\$45  
HAM IN THICK SOUP JĪN HUÁ  
NÓNG TĀNG LÓNG Hŭ BĀN QIÚ

0515. CRISP-FRIED CRYSTAL  
PRAWN WITH SALTED EGG YOLK S\$34  
HUÁNG JĪN XIĀN DÀN XIĀ QIÚ

0506. CRISP-FRIED CRYSTAL  
PRAWN WITH MAYONNAISE AND S\$34  
BONITO FLAKES MŪ YÚ HUĀ SHĀ  
Lŭ MÍNG XIĀ QIÚ

0514. SAUTEED SCALLOP WITH  
HONEY PEA AND HONSHIMEJI IN S\$39  
HOMEMADE BLACK BEAN SAUCE  
SHÌ XIĀNG JIÀNG CHǎO DÀI ZI

0504. SAUTÉED BEEF AND  
ASPARAGUS WITH OYSTER S\$31  
SAUCE HÁO YÓU CHǎO NIÚ RÒU  
LÚ SŪN

0508. SAUTÉED BEEF WITH BLACK  
PEPPER SAUCE HĒI JIĀO CŌNG S\$31  
BÀO NIÚ LIŭ

0512. BRAISED BEEF BRISKET S\$31  
ZHŪ HÒU NIÚ NǎN Bǎo

0505. GENERAL TSO'S CHICKEN S\$25  
ZUŌ ZHŌNG TÁNG JĪ

0518. KUNG PO CHICKEN GŌNG S\$25  
Bǎo JĪ QIÚ

0510. FORTUNE 5 CRISPY  
CHICKEN Wŭ FÚ JĪ (HALF) S\$28

0510. FORTUNE 5 CRISPY  
CHICKEN Wŭ FÚ JĪ (WHOLE) S\$54

# ***Crystal Jade Hong Kong Kitchen (tampines***



# ***Crystal Jade Hong Kong Kitchen (tampines Mall)***

Tampines Ave 4, Singapore 52,  
Singapore

## **Opening Hours:**

Monday 11:00 -22:00  
Tuesday 11:00 -22:00  
Wednesday 11:00 -22:00  
Thursday 11:00 -22:00  
Friday 11:00 -22:00  
Saturday 10:00 -22:00  
Sunday 10:00 -22:00

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