

菜单

MENU

甬府新加坡

YONGFU SINGAPORE



新加坡甬府于 2024 年 11 月正式开业，甬府品牌在上海已荣获米其林一星及黑珍珠三钻殊荣。餐厅的菜单以宁波菜为主，专注展现宁波本地小海鲜的鲜美和独特风味。与此同时，为了更好地迎合新加坡顾客的多样化口味，我们的菜品融合了潮汕菜、湘菜等经典元素，带来更加丰富的味觉体验。这样的跨区域融合既保留了各地美食的传统特色，又创新地提升了菜肴的呈现，旨在满足不同食客的需求，提供多元且独特的用餐享受。

YONG FU SINGAPORE ESTABLISHED IN NOVEMBER 2024, YONG FU SINGAPORE IS THE FIRST INTERNATIONAL BRANCH OF YONG FU, A WELL-KNOWN RESTAURANT FROM SHANGHAI AWARDED ONE MICHELIN STAR AND THREE BLACK PEARL DIAMONDS.

OUR MENU IS ROOTED IN THE RICH TRADITIONS OF NINGBO CUISINE, WITH A FOCUS ON SHOWCASING THE DELICATE FRESHNESS AND NATURAL FLAVORS OF SMALL SEAFOOD FROM THE EAST CHINA SEA.

TO REFLECT SINGAPORE'S MULTICULTURAL PALATE, WE ALSO BRING IN FLAVORS FROM CHAOSHAN, AND HUNAN CUISINES, OFFERING A WIDER VARIETY OF TASTES.

WE INVITE YOU TO EXPLORE A MENU THAT CELEBRATES TRADITION, EMBRACES INNOVATION, AND HAVE A MEMORABLE DINING EXPERIENCE WITH US.

甬府品牌承诺

OUR COMMITMENT



甬府之诺：食材的可持续旅程

在新加坡甬府，每一份食材的登场，都始于对自然的敬畏与对未来的考量。我们坚持「取之有度，食之有节」的理念，从源头践行可持续饮食：

- 物尽其用，尊重食材：遵循「零浪费」烹饪哲学，将食材的每一部分都赋予价值——鱼骨熬汤、菜根入馅、果皮制茶，让鲜味无一处被辜负，也让自然的馈赠得到最大程度的珍视。

- 应季而食，顺时鲜味：菜单随四季流转更新，只选用当季成熟的食材。春食芽、夏尝鲜、秋品实、冬补暖，既还原食材本真的绝佳风味，也顺应自然生长规律，减少非应季种植的资源消耗。

我们相信，可持续不是口号，而是融入每一道菜的诚意。当您品尝甬府的滋味时，亦是与我们共同守护这份「从农场到餐桌」的生态之美。

YONG FU'S PROMISE: A SUSTAINABLE JOURNEY OF INGREDIENTS

AT YONG FU SINGAPORE, EVERY INGREDIENT TELLS A STORY—ONE ROOTED IN RESPECT FOR NATURE AND RESPONSIBILITY FOR THE FUTURE. GUIDED BY THE PRINCIPLE OF "MINDFUL SOURCING AND THOUGHTFUL CONSUMPTION," WE ARE COMMITTED TO SUSTAINABLE DINING FROM THE VERY START:

- RESPECTING EVERY PART OF THE INGREDIENT
FOLLOWING A ZERO-WASTE PHILOSOPHY, WE MAKE FULL USE OF EACH INGREDIENT—FROM SIMMERING FISH BONES INTO RICH BROTHS, TO TURNING VEGETABLE STEMS INTO DUMPLING FILLINGS, AND DRYING FRUIT PEELS FOR FRAGRANT TEAS. EVERY ELEMENT IS VALUED, ENSURING NOTHING FROM NATURE IS TAKEN FOR GRANTED.
- SEASONAL DINING, NATURAL FLAVORS
OUR MENU EVOLVES WITH THE SEASONS, USING ONLY INGREDIENTS AT THEIR PEAK. SPRING BRINGS TENDER SHOOTS, SUMMER OFFERS FRESHNESS, AUTUMN HIGHLIGHTS RICH HARVESTS, AND WINTER CALLS FOR WARMING NOURISHMENT. THIS APPROACH NOT ONLY CAPTURES THE TRUE ESSENCE OF FLAVOR, BUT ALSO REDUCES THE ENVIRONMENTAL COST OF OFF-SEASON SOURCING.

WE BELIEVE SUSTAINABILITY IS NOT A SLOGAN, BUT A SINCERE PRACTICE REFLECTED IN EVERY DISH.

AS YOU ENJOY THE FLAVORS OF YONG FU, YOU'RE ALSO JOINING US IN PRESERVING THE BEAUTY OF A "FARM-TO-TABLE" WAY OF LIFE.



宁式十八斩



RAW MARINATED SWIMMING CRAB

\$188

COLD DISH

凉菜



花雕小龙虾

CRAYFISH INFUSED WITH
10-YEAR AGED HUADIAO WINE

\$88 6只/例



传统香油腌冬瓜

PICKELD WINTER MELON
WITH SESAME OIL

\$18

宁波三臭之一



凉菜

COLD DISHES



生腌富贵虾 RAW MARINATED MANTIS SHRIMP	\$258	
潮式冻花蟹 COLD FLOWER CRAB IN TEOCHEW STYLE	\$468	
油煎沙鳗鲞 PAN-FRIED EEL IN YONGFU STYLE	\$68	
京葱拌望潮 BABY OCTOPUS WITH GARLIC & SCALLIONS	\$58	
茶油腊肠 STEAMED PRESERVED PIG'S INTESTINE	\$48	(需等待20分钟)
手打鱼饼 HANDMADE FISH CAKE	\$28	
椒麻大管 BOILED BIG SQUID WITH GREEN PEPPER SAUCE	\$88	
红油蒜泥大管 BOILED BIG SQUID WITH MASH GARLIC	\$88	
五福临门 COLD DISH PLATTER	\$48/位	
蒋母手撕笋 HAND-TEARED BAMBOO SHOOTS	\$38	
爽口翠绿莴笋 MARINATED PICKLED LETTUCE	\$18	(8件/例)
爽口腌萝卜 MARINATED PICKLED TURNIP	\$18	(8件/例)
宁波烤菜 GRILLED VEGETABLES IN NINGBO STYLE	\$18	
爽口妈妈菜 PICKLED CAULIFLOWER STEM	\$18	





凉菜

COLD DISHES



鱼子酱蒜泥海参 SEA CUCUMBER & CAVIAR WITH CHILI OIL	\$399 (8件/例)
老虎菜拌黄金螺 SPICY TOSSED SLICED GOLDEN CONCH	\$68
卤水四点金 BRAISED PORK KNUCKLE	\$78
相思熏鲳鱼 SMOKED POMFRET	\$88
甬味熏带鱼 SMOKED HAIRTAIL WITH SHAVED MACADAMIA	\$78
盐水象山老鹅头 SALT-BRINED XIANGSHAN GOOSE HEAD	\$78
酱香鸭舌 CURED DUCK TONGUE	\$48
南县田鸡 SMOKED HUNAN FROG	\$48
咸香葵花鸡 SALTY SUNFLOWER CHICKEN	\$98 (需预定)
呛拌辣木苗 TOSSED MORINGA SPROUTS WITH CHILI OIL	\$48
双味豆腐 DEEP FRIED TOFU SKIN	\$28 (8件/例)
梅干菜香肠 CURED SAUSAGE WITH PRESERVED MUSTARD GREENS	\$38
烧椒皮蛋 MOLTEN CENTURY EGG WITH GRILLED PEPPER	\$20



FOR ILLUSTRATION PURPOSE ONLY 图片仅供参考

汤羹

SOUP

鱼子酱西施蚌海胆烩白玉珠

FROSISTA CAVIAR & SEA URCHIN
WITH SOFT CLAM SHELL RISOTTO

\$98/位

和尚蟹狮子头

BRAISED YELLOW CROAKER
FISH BALL SOUP

\$58/位



FOR ILLUSTRATION PURPOSE ONLY 图片仅供参考

奉化芋艿羹

FENGHUA TARO POTTAGE
WITH PORK CRACKLING

\$9/位



FOR ILLUSTRATION PURPOSE ONLY 图片仅供参考

汤羹

SOUP

甬府
NINGBO
YONGFU

传统黄鱼鱼肚羹 TRADITIONAL YELLOW CROAKER FISH SOUP	\$48/位	
酸辣花胶黄鱼汤 HOT & SOUR SOUP WITH FISH MAW & YELLOW CROAKER	\$68/位	
极品松茸花胶汤 DOUBLE-BOILED FISH MAW SOUP WITH MATSUTAKE MUSHROOM	\$78/位	(需等待20分钟)
冲浪西施贝 SUFT CLAM IN SEAFOOD CONSOMMÉ	\$58/位	
冲浪象拔蚌 GEODUCK IN SEAFOOD CONSOMMÉ	\$68/位	(8位以上)
头水紫菜冲浪象拔蚌 GEODUCK & NORI IN SEAFOOD CONSOMMÉ	\$78/位	(8位以上)
胡椒雪菜望潮汤 BABY OCTOPUS WITH PEPPER & PICKLED VEGETABLE SOUP	\$48/位	
胡椒刺豚鱼汤 WHITE PEPPER PUFFERFISH SOUP	\$68/位	
青柠黄鱼海参羹 YELLOW CROAKER & SEA CUCUMBER SOUP WITH LIME ZEST	\$88/位	
东海一品鲜 DONGHAI SEAFOOD BROTH	\$28/位	
五指毛桃炖鸡汤 DOUBLE-BOILED CHICKEN SOUP WITH FICUS ROOT	\$398	(需预定)
陈皮炖老鸭汤 DOUBLE-BOILED AGED DUCK SOUP WITH DRIED TANGERINE PEEL	\$398	(需预定)

燕·鲍·翅·参



PREMIUM DRIED SEAFOOD





燕·鲍·翅·参

PREMIUM DRIED SEAFOOD



甬味土酱吉品16头塘心鲍鱼 SOUTH AFRICA ABALONE WITH NINGBO BROAD BEAN SAUCE	\$128/位
浓汤干捞翅 BRAISED SUPERIOR SHARK FIN WITH RICH CONSOMMÉ	\$128/位
蟹肉干捞翅 BRAISED SHARK FIN WITH CRABMEAT	\$218/位 (需等待30分钟)
干巴菌炒鱼翅 BRAISED SHARK FIN WITH WILD GANBA MUSHROOM	\$218/位 (需等待30分钟)
翅汤黄焖花胶 BRAISED FISH MAW WITH SHARK FIN BROTH	\$198/位
葱烧辽参 CRISP SEA CUCUMBER	\$108/位
脆皮金沙参 CRISP SEA CUCUMBER	\$108/位
蜂窝脆皮鱼唇 DEEP FRIED FISH LIPS	\$88/位

甬府



我们只选最新鲜的原料，用做传统的工艺，
烹饪出最地道的口味



东海大黄鱼

WILD CAUGHT YELLOW CROAKER

\$1099/条





海鲜

SEAFOOD



东海大黄鱼 (堂灼, 红烧) WILD CAUGHT YELLOW CROAKER (LIVE POACHED, SOY-BRAISED)	\$1099/条	
东海小黄鱼 (红烧, 干烧, 家烧) SMALL YELLOW CROAKER (SOY-BRAISED, DRY-BRAISED, HOME-STYLED BRAISED)	\$78/位	
东星斑 (清蒸, 菜脯蒸, 酱椒蒸, 沸腾) CORAL GROUPER (STEAMED WITH PICKLED VEGETABLE, SPICY PICKLED CHILI SAUCE, IN HOT CHILI OIL)	\$398/条	
雷达网带鱼 (萝卜丝烧, 红烧) RADAR-NET CAUGHT HAIRTAIL (BRAISED WITH SHREDDED TURNIP, SOY-BRAISED)	\$598/条	
东海白鳞鲳 (雪菜笋丝烧, 家烧, 干烧) WHITE POMFRET (BRAISED WITH PICKLED MUSTARD GREENS & BAMBOO SHOOTS, HOME-STYLED BRAISED, DRY-BRAISED)	\$258/条	
东海海钓大鲈鱼 (沸腾, 红烧) MI-IUY CROAKER (IN HOT CHILI OIL, SOY-BRAISED)	\$880/条	
姜茸蒸鲈鱼 STEAMED MI-IUY CROAKER WITH MINCED GINGER	\$68/位	
干煎带鱼 PAN-FRIED HAIRTAIL	\$98	(6件/例)
青椒黄焖甲鱼 BRAISED SOFT-SHELLED TURTLE WITH GREEN PEPPER IN YELLOW SAUCE	\$228	(需预定)
青椒黄焖甲鱼裙边 BRAISED SOFT-SHELLED TURTLE SKIRT WITH GREEN PEPPER IN YELLOW SAUCE	\$198	(需预定)
黄金螺 (白辣椒炒) STIR FRIED GOLDEN CONCH WITH HUNAN WHITE CHILI	\$118	



海鲜

SEAFOOD



炭烤大响螺 CHARCOAL-GRILLED GIANT SEA WHELK	\$468/500G	
象拔蚌 (刺身, 白辣椒炒, 潮式, 秋田椒炒) GEODUCK (SASHIMI, STIR FRIED WITH WHITE CHILI PEPPER, POACHED IN TEOCHEW STYLE, WITH HOT PEPPER)	\$398	
澳洲龙虾 (刺身, 葱油蒸, 配麻婆豆腐, 紫苏炒, 香椿炒[季节性]) AUSTRALIA LOBSTER (SASHIMI, STEAMED WITH SCALLION OIL, WITH MAPO TOFU, STIR FRIED WITH PERILLA LEAVES / CHINESE TOON	\$528	
松叶蟹 (酸茭白粉丝, 蒸肉饼) SNOW CRAB (WITH PICKLED WATER BAMBOO SHOOTS & VERMICELLI, MINCED IBERICO PORK)	\$528	(需预定)
雪蟹 (酸茭白粉丝, 蒸肉饼) SNOW CRAB (WITH PICKLED WATER BAMBOO SHOOTS & VERMICELLI, MINCED IBERICO PORK)	\$568	
渔家白蟹骨酱 STIR FRIED WHITE CRAB WITH GINGER & SCALLIONS	\$198	
大闸蟹 HAIRY CRAB	\$99/只	(季节性供应)
六月黄 SOFT SHELL HAIRY CRAB	\$48/只	(季节性供应)
姜葱炒海瓜子 STIR FRIED SEA MELON SEEDS WITH GINGER & SCALLIONS	\$99	(季节性供应)
金不换薄壳米 STIR FRIED THIN SHELL CLAM WITH BASIL LEAVES	\$99	(季节性供应)
长街蛏子 (白辣椒炒, 配夜开花, 豆瓣烧) RAZOR CLAM (STIR FRIED WITH HUNAN WHITE CHILI, WITH WILD FRESH GOURD, BRAISED WITH BROAD BEAN SAUCE)	\$68	(季节性供应)

鱼子酱北京烤鸭

ROASTED PEKING DUCK

\$168 (一只/8件)
(需等待90分钟)





热菜

HOT DISHES



水煮和牛肉 WAGYU BEEF IN SICHUAN SPICY CHILI BROTH	\$128	
文火牛小排 SLOW-BRAISED BEEF SHORT RIBS	\$188	
京葱黑椒牛肉粒 BLACK PEPPER BEEF CUBE WITH SCALLIONS	\$168	(6件/例)
秋田椒炒和牛 STIR FRIED WAGYU BEEF WITH GREEN PEPPER	\$158	
和牛麻婆豆腐煲 WAGYU BEEF MAPO TOFU	\$48	
小炒湘西黄牛肉 STIR FRIED HUNAN BEEF WITH CHILI PEPPER	\$48	
活皮虾 (家烧) HOME-STYLED BRAISED FRESH LIVE SHRIMP	\$99	
潮虾 (小葱炒, 紫苏炒) TINY SEA SHRIMP (STIR FRIED WITH SCALLIONS, WITH PERILLA LEAVES)	\$128	
黑松露焗大虾 BAKED KING TIGER PRAWNS WITH BLACK TRUFFLE	\$118	(8件/例)
糊辣荔枝酥皮虾 SPICY LYCHEE CRISPY TIGER PRAWNS	\$68	(6件/例)
梨撞虾 SWEET & SOUR TIGER PRAWNS	\$68	(8件/例)
宫爆虾球 KUNG PAO TIGER PRAWNS	\$68	(8件/例)
椒盐蒜香大虾 CRISPY KING TIGER PRAWN WITH GARLIC	\$18/位	

热菜

HOT DISHES



秋田椒炒辽参	\$358	
STIR FRIED SEA CUCUMBER WITH GREEN PEPPER		
螺丝椒辽参小炒肉	\$358	
STIR FRIED SEA CUCUMBER & PORK WITH SPIRAL PEPPER		
白辣椒炒西施贝	\$168	
STIR FRIED SUFT CLAM WITH HUNAN CHILI		
雪菜炒望潮	\$78	
STIR FRIED BABY OCTOPUS WITH PICKLED MUSTARD GREENS		
笋夫菜炒大目鱼	\$99	
STIR FRIED CUTTLEFISH WITH PRESERVED BAMBOO SHOOTS		
椒麻韭香望潮	\$38/只	
BABY OCTOPUS WITH SICHUAN PEPPERCORN & CHIVES		
家烧猪脸肉	\$48	
STIR FRIED CURED PORK JOWL WITH WRINKLED CHILI		
舌尖味道	\$58	
SPICY PIG TONGUE WITH SICHUAN PEPPERCORN		
宁式红烧肉	\$118	(12件/例) (需预定)
NINGBO-STYLE BRAISED PORK BELLY		
虾酱脆皮五花肉	\$88/例	(8件/例)
CRISPY PORK BELLY WITH SHRIMP PASTE		
鲍汁焗东海元贝	\$88/位	
BAKED SCALLOP WITH ABALONE SAUCE		
蒜子红焖鱼唇	\$298	
BRAISED FISH LIPS WITH GARLIC		

热菜

HOT DISHES



五指毛桃焗清远鸡 STEWED FREE RANGE CHICKEN LEG WITH FICUS ROOT	\$198	
田鸡 (椒盐, 圈椒, 紫苏) FROG LEG (STIR FRIED WITH SALT & PEPPER, WITH BELL PEPPER, WITH PERILLA LEAVES)	\$88	
红焖杭州湾野鸭 SLOW-BRAISED HANGZHOU WILD DUCK WITH CHILI	\$168	
风鸭炖芋艿 STEWED AIR-DRIED DUCK WITH TARO	\$68	(需等待30分钟)
黄鱼春卷 FRIED SPRING ROLLS WITH YELLOW CROAKER	\$88	(6件/例)
荠菜笋丝空气炸春卷 FRIED SPRING ROLLS WITH SHEPHERD'S PURSE & BAMBOO SHOOT	\$68	(6件/例)
蜂窝沙尖鱼 DEEP FRIED SAND GOBY	\$48	(6件/例)
辣烧水潺 SPICY BRAISED CHINESE BLACK CARP	\$68	
甬味虾潺烙 PAN-FRIED DRAGON FISH	\$58	
沙蒜豆面 POTATO NOODLES WITH SEA ANEMONE	\$38/位	
鸡油菌烧豆面 POTATO NOODLES WITH CHANTERELLE MUSHROOMS	\$26/位	
勺糊土豆 MASH POTATOES WITH SCALLIONS	\$28	(需等待40分钟)

蔬菜



VEGETABLES

蔬菜

VEGETABLES



香煎松茸 PAN-SEARED MATSUTAKE MUSHROOMS	\$198	(季节性供应)
秋田椒炒松茸 STIR FRIED MATSUTAKE MUSHROOM WITH CHILI PEPPER	\$198	(季节性供应)
甬府舍得 STIR FRIED BABY BOK CHOY IN SUPERIOR BROTH	\$48	
咸骨芥菜煲 SALTED PORK BONE AND MUSTARD GREENS IN CLAYPOT	\$38	
虾油煮白菜 STIR FRIED JIAODONG CHINESE CABBAGE WITH SHRIMP OIL	\$38	
古法油焖毛豆子 TRADITIONAL BRAISED SOYBEAN PODS	\$38	
鲍香蔬菜 (冬瓜/萝卜) BRAISED VEGETABLES WITH ABALONE SAUCE (WINTER MELON / TURNIP)	\$38	(9件/例) (需等待30分钟)
红焖黑芝麻豆腐 PRESSURE-COOKED BLACK SESAME TOFU	\$38	
帝王苗 (清炒, 蒜蓉炒) EMPEROR SPINACH (STIR-FRIED, STIR-FRIED WITH GARLIC)	\$38	
樟树港辣椒炒攸县香干 STIR FRIED SMOKED BEANCURD WITH ZHANGSHUGANG CHILI	\$48	
虾籽蒲菜 STIR FRIED CATTAIL SHOOTS WITH SHRIMP ROE SAUCE	\$58	(季节性供应)
小炒丝瓜 (虾籽酱炒[+\$10]) STIR FRIED WHITE JADE LUFFA (WITH SHRIMP ROE SAUCE [+\$10])	\$38	

主食



STAPLE FOOD

主食

STAPLE FOOD

甬府
NINGBO
YONGFU

芹菜黄牛肉焗饭 CLAYPOT BAKED RICE WITH STIR FRIED HUNAN BEEF & CELERY	\$68
韭菜虾籽焗饭 CLAYPOT BAKED RICE WITH SHRIMP ROE AND CHINESE CHIVES	\$58
腊味冬米饭 CLAYPOT GLUTINOUS RICE	\$58
宁波年糕 (津白炒,雪菜咸肉炒, 草籽[季节性],荠菜[季节性]) NINGBO RICE CAKE (STIR FRIED WITH CHINESE CABBAGE, WITH PICKLED MUSTARD GREENS & BACON, WILD GREENS, SHEPHRED'S PURE)	\$38
沙蒜炒年糕 SITR FRIED NINGBO RICE CAKE WITH SEA ANEMONE	\$88
膏蟹炒年糕 SITR FRIED NINGBO RICE CAKE WITH SWIMMING CRAB	\$128
带鱼泡饭 CRISPY RICE IN HAIRTAIL BROTH	\$15/位
萝卜汤垂面 THIN WHEAT NOODLES WITH RADISH SOUP	\$12/位
河鲜阳春面 YANGCHUN NOODLES IN SOY SAUCE BROTH	\$12/位
馄饨 (荠菜,酸辣) HOMEMADE WONTON (WITH SHEPHRED'S PURE, WITH SOUR & SPICY SOUP)	\$9/位

甜品



DESSERT





甜品

DESSERT



宁波汤圆 BOILED NINGBO BLACK SESAME RICE BALL	\$6/位
红豆沙燕窝 (冷/热) IMPERIAL BIRD NEST WITH RED BEAN PURÉE (COLD/HOT)	\$40/位
杏仁露燕窝 (热) IMPERIAL BIRD NEST WITH ALMOND CREAM (HOT)	\$40/位
雪莲子百合炖桃胶 DOUBLE-BOILED SNOW LOTUS SEEDS & LILY BULBS WITH PEACH GUM	\$16/位 (需等待25分钟)
雪莲子百合炖雪蛤 DOUBLE-BOILED SNOW LOTUS SEEDS & LILY BULBS WITH HASMA	\$16/位 (需等待25分钟)
黄皮果炖雪梨 DOUBLE-BOILED SNOW PEAR WITH WAMPEE FRUITS	\$16/位 (需等待25分钟)
青柠马蹄银耳羹 SNOW FUNGUS & WATER CHESTNUT SOUP WITH LIME ZEST	\$16/位
杨枝甘露 MANGO SAGO WITH POMELO	\$16/位
甬味酸奶 YONGFU HOMEMADE YOGHURT	\$18/位
鱼子酱酸奶 YONGFU HOMEMADE YOGHURT TOPPED WITH FROSISTA CAVIAR	\$58/位
苔菜饼 NINGBO CRISPY SEAWEED CAKE	\$4/位 (5位以上)
黑天鹅酥 CRISPY DURIAN PASTRY	\$18 (3件/例) (需等待25分钟)
蛋挞 YONGFU HOMEMADE EGG TARTS	\$3/位 (5位以上) (需等待25分钟)



通府·新加坡
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