

NING BO  
YONG FU

面  
府

菜单  
MENU

# 甬府新加坡

## YONG FU 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

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菜  
COLD DISH



# 花雕小龙虾

CRAYFISH INFUSED WITH  
10-YEAR AGED HUADIAO WINE

\$88 6只/例



# 传统香油腌冬瓜

PICKLED WINTER MELON  
WITH SESAME OIL

\$18

宁波三奥之一



# 凉菜

## COLD DISHES

甬府  
NING BO  
YONG FU

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



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# 凉菜

## COLD DISHES

南  
府  
NING BO  
VONG FU

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



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湯  
羹

S  
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U  
P

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



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## 奉化芋艿羹

FENGHUA TARO POTAGE  
WITH PORK CRACKLING

\$9/位



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湯羹

SOUP

南  
府  
NING BO  
YONG FU

传统黄鱼鱼肚羹

\$48/位

TRADITIONAL YELLOW CROAKER FISH SOUP

酸辣花胶黄鱼汤

\$68/位

HOT & SOUR SOUP WITH FISH MAW & YELLOW CROAKER

极品松茸花胶汤

\$78/位 (需等待20分钟)

DOUBLE-BOILED FISH MAW SOUP

WITH MATSUTAKE MUSHROOM

冲浪西施贝

\$58/位

SUFT CLAM IN SEAFOOD CONSOMMÉ

冲浪象拔蚌

\$68/位 (8位以上)

GEODUCK IN SEAFOOD CONSOMMÉ

头水紫菜冲浪象拔蚌

\$78/位 (8位以上)

GEODUCK & NORI IN SEAFOOD CONSOMMÉ

胡椒雪菜望潮汤

\$48/位

BABY OCTOPUS WITH PEPPER & PICKLED VEGETABLE SOUP

胡椒刺豚鱼汤

\$68/位

WHITE PEPPER PUFFERFISH SOUP

青柠黄鱼海参羹

\$88/位

YELLOW CROAKER & SEA CUCUMBER SOUP WITH LIME ZEST

东海一品鲜

\$28/位

DONGHAI SEAFOOD BROTH

五指毛桃炖鸡汤

\$398 (需预定)

DOUBLE-BOILED CHICKEN SOUP WITH FICUS ROOT

陈皮炖老鸭汤

\$398 (需预定)

DOUBLE-BOILED AGED DUCK SOUP WITH DRIED TANGERINE PEEL

寧波

NING BO

VONG FU

甬府

# 燕·鮑·翅·參

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PREMIUM DRIED SEAFOOD



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# 燕·鮑·翅·參

## PREMIUM DRIED SEAFOOD

南  
府  
NING BO  
VONG FU

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

# 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





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# 海鲜

## SEAFOOD

甬府  
NING BO  
WONG FU

东海大黄鱼 (堂灼, 红烧) \$1099/条

WILD CAUGHT YELLOW CROAKER (LIVE POACHED, SOY-BRAISED)

东海小黄鱼 (红烧, 干烧, 家烧) \$78/位

SMALL YELLOW CROAKER (SOY-BRAISED, DRY-BRAISED, HOME-STYLED BRAISED)

东星斑 (清蒸, 菜脯蒸, 酱椒蒸, 沸腾) \$398/条

CORAL Grouper (STEAMED WITH PICKLED VEGETABLE, SPICY PICKLED CHILI SAUCE, IN HOT CHILI OIL)

雷达网带鱼 (萝卜丝烧, 红烧) \$598/条

RADAR-NET CAUGHT HAIRTAIL (BRAISED WITH SHREDDED TURNIP, SOY-BRAISED)

东海白鳞鲳 (雪菜笋丝烧, 家烧, 干烧) \$258/条

WHITE POMFRET (BRAISED WITH PICKLED MUSTARD GREENS & BAMBOO SHOOTS, HOME-STYLED BRAISED, DRY-BRAISED)

东海海钓大鮸鱼 (沸腾, 红烧) \$880/条

MI-IUY CROAKER (IN HOT CHILI OIL, SOY-BRAISED)

姜茸蒸鮸鱼 \$68/位

STEAMED MI-IUY CROAKER WITH MINCED GINGER

干煎带鱼 \$98 (6件/例)

PAN-FRIED HAIRTAIL

青椒黄焖甲鱼 \$228 (需预定)

BRAISED SOFT-SHELLED TURTLE WITH GREEN PEPPER IN YELLOW SAUCE

青椒黄焖甲鱼裙边 \$198 (需预定)

BRAISED SOFT-SHELLED TURTLE SKIRT WITH GREEN PEPPER IN YELLOW SAUCE

黄金螺 (白辣椒炒) \$118

STIR FRIED GOLDEN CONCH WITH HUNAN WHITE CHILI



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# 海鲜

## SEAFOOD

甬府  
NING BO  
WONG FU

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

# 鱼子酱北京烤鸭

ROASTED PEKING DUCK

\$168 (一只/8件)  
(需等待45分钟)





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# 热菜

## HOT DISHES

南  
府  
NING BO  
VONG FU

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

# 热菜

## HOT DISHES

南府  
NING BO  
VONG FU

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	\$58/位
BAKED SCALLOP WITH ABALONE SAUCE	
蒜子红焖鱼唇	\$298
BRAISED FISH LIPS WITH GARLIC	

# 热菜

## HOT DISHES

南  
府  
NING BO  
VONG FU

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

南  
府

NING BO  
VONG FU

# 蔬菜



VEGETABLES

# 蔬菜

## VEGETABLES

甬府  
NING BO  
YONG FU

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

甬府  
NING BO  
VONG FU

主食



STAPLE FOOD

主食



STAPLE FOOD

南  
府  
NING BO  
VONG FU

芹菜黄牛肉焗饭 \$68

CLAYPOT BAKED RICE WITH  
STIR FRIED HUNAN BEEF & CELERY

韭菜虾籽焗饭 \$58

CLAYPOT BAKED RICE WITH  
SHRIMP ROE AND CHINESE CHIVES

腊味冬米饭 \$58

CLAYPOT GLUTINOUS RICE

宁波年糕 (津白炒, 雪菜咸肉炒,  
草籽[季节性], 荠菜[季节性]) \$38

NINGBO RICE CAKE  
(STIR FRIED WITH CHINESE CABBAGE, WITH PICKLED MUSTARD  
GREENS & BACON, WILD GREENS, SHEPHRED'S PURE)

沙蒜炒年糕 \$88

SITR FRIED NINGBO RICE CAKE WITH SEA ANEMONE

膏蟹炒年糕 \$128

SITR FRIED NINGBO RICE CAKE WITH SWIMMING CRAB

带鱼泡饭 \$15/位

CRISPY RICE IN HAIRTAIL BROTH

萝卜汤垂面 \$12/位

THIN WHEAT NOODLES WITH RADISH SOUP

河鲜阳春面 \$12/位

YANGCHUN NOODLES IN SOY SAUCE BROTH

馄饨 (荠菜, 酸辣) \$9/位

HOMEMADE WONTON (WITH SHEPHRED'S PURE,  
WITH SOUR & SPICY SOUP)

寧波

NING BO

VONG FU

甬府

甜品



DESSERT



FOR ILLUSTRATION PURPOSE ONLY 图片只供参考



# 甜品



## DESSERT

甬府  
NING BO  
YONG FU

宁波汤圆	\$6/位
BOILED NINGBO BLACK SESAME RICE BALL	
红豆沙燕窝 (冷/热)	\$40/位
IMPERIAL BIRD NEST WITH RED BEAN PURÉE (COLD/HOT)	
杏仁露燕窝 (热)	\$40/位
IMPERIAL BIRD NEST WITH ALMOND CREAM (HOT)	
雪莲子百合炖桃胶	\$16/位 (需等待20分钟)
DOUBLE-BOILED SNOW LOTUS SEEDS & LILY BULBS WITH PEACH GUM	
雪莲子百合炖雪蛤	\$16/位 (需等待20分钟)
DOUBLE-BOILED SNOW LOTUS SEEDS & LILY BULBS WITH HASMA	
黄皮果炖雪梨	\$16/位 (需等待20分钟)
DOUBLE-BOILED SNOW PEAR WITH WAMPEE FRUITS	
青柠马蹄银耳羹	\$16/位
SNOW FUNGUS & WATER CHESTNUT SOUP WITH LIME ZEST	
杨枝甘露	\$16/位
MANGO SAGO WITH POMELO	
甬味酸奶	\$18/位
YONGFU HOMEMADE YOGHURT	
鱼子酱酸奶	\$58/位
YONGFU HOMEMADE YOGHURT TOPPED WITH FROSISTA CAVIAR	
苔菜饼	\$4/位
NINGBO CRISPY SEAWEED CAKE	
黑天鹅酥	\$18 (3件/例)
CRISPY DURIAN PASTRY	
蛋挞	\$3/位 (5位以上)
YONGFU HOMEMADE EGG TARTS	



新加坡  
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府新嘉坡  
通角