

JOYFUL
HOUSE
悦軒

POPULAR ITEMS 熱賣菜色

1502 Crispy Shredded Beef

1506 Sizzling Mongolian Lamb

1706 Boneless Honey Chicken

1201 Pipi with XO chilli sauce & fried vermicelli

1208 Salt and Pepper Calamari

1805 Stir-fried Green Beans with dried shrimp & minced pork

2202 Stir-fried Egg Noodles with bean sprouts in soy sauce

乾燒牛柳絲

鐵板蒙古羊肉

蜜糖雞

XO醬炒大蜆煎米

椒鹽魷魚

乾扁四季豆

豉油皇炒麵

32.8

32.8

26.8

52.8

28.8

24.8

19.8



2202



1706



1805



1208



1502



1201



1506

CHEF'S RECOMMENDATIONS 廚師推介

3101	Diced Steak stir-fried with Truffle and black pepper sauce	黑椒黑松露牛柳粒	35.8
3102	Deep fried boneless duck filled with taro	香酥荔茸鴨	35.8
3103	Stir-fried Shredded Pork with Peking-style soy sauce (w/pancake)	京醬肉絲配鴨餅	33.8
3104	Fried Fish Fillets in XO chilli sauce	XO醬乾爆石班塊	31.8
3105	Steamed Free range Chicken (Half)	貴妃走地雞(半隻)	33.8
3106	Steamed bean curd rolls with vegetables	成都素燴	34.8
3107	Stir-fried vegetables in golden bowl (taro)	金砵飄香蔬	31.8
3108	Deep Fried Tofu topped with minced shrimp	百花煎釀豆付	30.8
3001	Braised pork belly in special soy sauce	回味紅燒肉	29.8



3107



3105



3102



3108



3001



3101



3104



3103



3106

ENTRÉE 頭盆

1004 Fried Mixed Entrée (3)

1006 San Choy Bow (2)
- Seafood
- Chicken

三色炸盤

10.6

生菜包
- 海鮮
- 雞

13.5

11.5

SIGNATURE YUMCHA 特色點心

101 Signature Dumpling Platter (6)

104 Deep Fried Prawn Sesame Roll (3)

105 Deep Fried Cigar Veggie Spring Roll (4)

107 Steamed Pork & Prawn Dumpling with truffle (4)

304 Crispy Prawn Dumpling (4)

307 Prawn Toast (4)

310 Chicken Spring Roll (3)

點心拼盤

17.8

芝麻蝦卷

12.0

雪茄素春卷

10.6

黑松露燒賣

17.8

炸蝦角

12.0

蝦多士

10.6

雞春卷

10.6

STEAMED 蒸點

201 Prawn Dumpling (4)

202 Pork & Prawn Dim Sim (4)

203 Chicken Dim Sim (4)

204 Seafood Dim Sim (4)

205 Shanghai Soup Dumpling (4)

206 Garlic Chives & Prawn Dumpling (4)

207 Spinach & Prawn Dumpling (4)

208 Mixed Vegetables Dumpling (4)

221 Snow Pea & Prawn Dumpling (4)

218 BBQ Pork Bun (3)

晶瑩蝦餃

12.0

北菇乾蒸燒賣

10.6

雞燒賣

10.6

海皇燒賣

12.0

上海小籠包

10.6

韭菜餃

10.6

菠菜餃

10.6

什錦素餃

10.6

鮮蝦荷豆餃

10.6

蜜汁叉燒包

9.3



SOUP 湯類

2101 Creamy Chicken Sweet Corn Soup

雞茸粟米羹

8.5

2103 Creamy Crab Meat Sweet Corn Soup

蟹肉粟米羹

9.5

2108 Sour and Hot Soup

酸辣湯

9.5

2102 Tofu Soup with Mixed Seafood and Egg white

海鮮豆腐羹

14.5

2104 Combination Short Soup

雜燴雲吞湯

19.5

2106 Short Soup (5)

雲吞湯 (5粒)

14.5

2107 Long Soup

上湯淨麵

8.5

OMELETTE 芙蓉類

2501 King Prawns Omelette

大蝦芙蓉

31.8

2502 Combination Omelette

雜燴芙蓉

28.8

2503 BBQ Pork Omelette

叉燒芙蓉

26.8

2504 Chicken Omelette

雞柳芙蓉

26.8

2505 Mixed Vegetables Omelette

雜菜芙蓉

24.8

LIVE SEAFOOD 游水海鮮 (Market Price 時價)

1301 Pacific Oyster

1302 Scallop

1303 Abalone

with the following cooking style

Steamed with ginger & shallot

Steamed with garlic & vermicelli

Steamed with XO chilli sauce & vermicelli

生蠔

帶子

鮑魚

清蒸

蒜蓉粉絲蒸

XO粉絲蒸



1304 Lobster

with the following cooking style

Sautéed with broth

Sautéed with garlic butter

Sautéed with ginger & shallot

Sautéed with Singaporean chilli sauce

With option to add noodles or fried vermicelli 加伊麵或煎米底

龍蝦

上湯焗

蒜子牛油焗

薑蔥焗

星加坡辣椒炒



1305 Mud Crab

with the following cooking style

Sautéed with garlic butter
Sautéed with black pepper
Sautéed with ginger & shallot
Sautéed with garlic & vermicelli
Sautéed with XO chilli sauce & vermicelli
Sautéed with Singaporean chilli sauce

With option to add noodles or fried vermicelli 加伊麵或煎米底

泥蟹

蒜子生油焗
黑椒焗
薑蔥焗
金沙粉絲炒
XO粉絲炒
星加坡辣椒炒

1306 Live Fish

with the following cooking style

Steamed with ginger & shallot
Steamed with black bean sauce
Deep Fried with spicy salt & pepper

游水魚

清蒸
豉汁
椒鹽

1307 Eel

with the following cooking style

Steamed with black bean sauce

鱈

豉汁蒸

1305



1306



SELECTED SEAFOODS 精選海鮮類

PIPI 大蜆 (1/2kg)

1201 Pipi with XO chilli sauce & fried vermicelli

Pipi with XO chilli sauce

XO醬炒大蜆煎米

52.8

XO醬炒大蜆

40.8

CALAMARI, WHITE BAIT, SOFT SHELL CRAB 魷魚, 白飯魚, 軟殼蟹

1208 Salt and pepper Calamari

椒鹽魷魚

28.8

1223 Salt and pepper White bait

椒鹽白飯魚

31.8

1224 Salt and pepper Soft shell crab

椒鹽軟殼蟹

31.8

1216 Salt and pepper Calamari & King Prawns

椒鹽雙脆

31.8

KING PRAWN 蝦球

1214 Salt and pepper King Prawns

椒鹽蝦球

31.8

1205 Kung Po King Prawns with cashew nuts

宮保腰果蝦球

31.8

1215 Sizzling King Prawns with garlic

鐵板蒜蓉蝦球

31.8

1207 Honey King Prawns

蜜糖蝦球

31.8

1220 Stir-fried King Prawns with vegetables

時菜炒蝦球

31.8

1203 King Prawns with vermicelli in hotpot

金沙粉絲蝦球煲

33.8



1201



1208

FISH FILLET 班塊

1219	Deep Fried Fish Fillet with sweet corn sauce	粟米班塊	31.8
1225	Deep Fried Fish Fillet with sweet & sour sauce	酸甜班塊	31.8
1218	Steamed Fish Fillet with Tofu	清蒸豆腐班塊	32.8
1222	Stir-fried Fish Fillet with ginger shallots	薑蔥炒班塊	32.8

SCALLOP 帶子

1210	Stir-fried Scallops with ginger shallots	薑蔥炒帶子	38.8
1211	Szechuan style Scallops (spicy)	四川炒帶子	38.8

COMBINATION 海皇雜燴

1212	Combination Seafood with vegetables	海皇雜燴炒時蔬	33.8
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PORK, BEEF & LAMB 豬牛羊類

PORK 豬肉

1401	BBQ Pork with plum sauce	瓜英梅醬叉燒	28.8
1407	Sweet and Sour Pork	菠蘿咕嚕肉	27.8
1404	Pork Spare Ribs with salt & pepper	椒鹽肉排	27.8
1405	Pork Spare Ribs with black vinegar	菠蘿鎮江肉排	27.8
1403	Pork Spare Ribs with Peking style soy sauce	京都骨	27.8
1409	BBQ Pork with honey	蜜汁叉燒	28.8
1410	Steamed minced Pork patty with dried scallop, shiitake & water chestnuts	瑤柱馬蹄蒸肉餅	29.8

LAMB 羊肉

1506	Sizzling Mongolian Lamb	鐵板蒙古羊肉	32.8
1513	Cumin Lamb	孜然滑羊柳	32.8
1505	Sauteed Lamb with Peking style soy sauce	醬爆羊肉	32.8





1502



1501



1507

FILLET STEAK 牛柳

1501	Diced Beef with wasabi sauce	日式牛柳粒	32.8
1503	Sizzling Fillet Steak with black pepper sauce	鐵板黑椒牛柳	32.8
1512	Sizzling Fillet Steak with western Style (HP and tomato sauce)	鐵板西式牛柳	32.8
1507	Sizzling Fillet Steak with barbeque sauce	鐵板燒汁牛柳	32.8
1502	Crispy Shredded Beef	乾燒牛柳絲	32.8
1504	Stir-fried Beef with oyster sauce	蠔油牛柳	32.8

BEEF 牛肉

1506a	Sizzling Mongolian Beef	鐵板蒙古牛肉	29.8
1508	Stir-fried Beef with black bean sauce	豉汁牛肉	28.8
1511	Stir-fried Beef with satay sauce	沙爹牛肉	28.8

POULTRY 雞鴨類

DUCK 鴨

- 1601 Roast Peking Duck – in two courses
1st - Sliced Duck served with pancakes
2nd - Duck San Choy Bow*
or Stir-fried Udon with duck meat
1603 Roast Peking Duck with Plum sauce (half)

- 片皮鴨二食 72.0
1st - 片皮鴨薄餅 12 pcs
2nd - 鴨生菜包* 6 pcs
或鴨絲炒烏冬

- 瓜英梅醬脆皮鴨 34.8
(半隻)

CHICKEN FILLET 雞球

- 1707 Szechuan Chicken (spicy)
1711 Kung Po Chicken with cashew nuts
1704 Boneless Lemon Chicken
1706 Boneless Honey Chicken
1705 Satay Chicken
1701 Stir-fried Chicken with vegetables in oyster sauce
1703 Sizzling Chicken with ginger and shallot in hotpot
1713 Three Cups Chicken in hotpot
(soy sauce, rice wine and sesame oil)

- 四川雞球 26.8
宮保腰果雞球 26.8
西檸軟雞 26.8
蜜糖雞 26.8
沙爹雞 26.8
蠔油時菜雞 27.8
啫啫雞煲 27.8
三杯雞煲 27.8

CHICKEN (HALF) 雞 (半隻)

- 1712 Deep Fried Crispy Chicken
with ginger & shallot
1708 Crispy Chicken in Shandong chilli sauce
1709 Steamed Chicken with vegetables
served with ginger and shallot sauce

- 薑蔥霸皇雞 30.8
山東雞 31.8
上湯菜胆走地雞 34.8



VEGETABLES & TOFU 蔬菜豆腐類

VEGETABLES 蔬菜

1805	Stir-fried Green Beans with dried shrimp & minced pork	乾扁四季豆	24.8
1803	Steamed Chinese Broccoli in oyster sauce	蠔油灼芥蘭	23.8
1804	Stir-fried Mixed Vegetables with garlic	蒜茸炒雜菜	24.8
1801	Stir-fried Vegetables with Shiitake mushrooms	香菇扒菜膽	26.8
1809	Stir-fried Broccoli with Crab meat	鮮魚籽蟹肉扒西蘭花	28.8

EGGPLANT 茄子

1808	Deep Fried Eggplant with salt & pepper	椒鹽茄子	22.8
1807	Deep Fried Eggplant with honey	蜜糖茄子	22.8
1806	Eggplant with fish sauce in hotpot	魚鄉茄子煲	22.8

TOFU 豆腐

1905	Deep Fried Tofu with salt & pepper	椒鹽豆腐	23.8
1906	Ma Po Tofu (spicy)	麻婆豆腐	23.8
1903	Braised Tofu and Shiitake mushrooms in hotpot	北菇紅燒豆腐煲	25.8
1902	Japanese Tofu, minced chicken & dried scallop in hot pot	瑤柱雞粒玉子豆腐煲	27.8
1909	Steamed Egg White with diced seafood	海棠滑豆腐	28.8
1901	Tofu with Seafood in hot pot	海鮮豆腐煲	29.8





1805



1803



1906



1905



1809

NOODLE & RICE 飯麵

FRIED RICE 炒飯

2014	Special Fried Rice	特別炒飯	27.8
2007	Fried Rice with Prawns & BBQ pork	楊州炒飯	19.8
2023	Vegetable Fried Rice	素炒飯	19.8
2001	Seafood Fried Rice with fish roe	鮮魚籽海皇炒飯	28.8
2004	Fried Rice with egg white & dried scallop	瑤柱蛋白炒飯	28.8
2002	Yin Yang Fried Rice (shrimp in cream sauce; chicken in tomato sauce)	鴛鴦炒飯	33.8
2005	Hokkien Fried Rice	福建炒飯	29.8
2003	Chicken Fried Rice with XO chilli sauce	XO醬雞粒炒飯	26.8
2006	Chicken Fried Rice with Pineapple	菠蘿雞粒炒飯	25.8

FRIED NOODLE 炒麵

2008	Fried Noodle with Seafood	海皇炒麵	29.8
2015	Combination Fried Noodle	什燴炒麵	26.8
2010	Fried Noodle with Chicken	雞球炒麵	24.8
2202	Stir-fried Egg Noodles with bean sprouts in soy sauce	豉油皇炒麵	19.8
2016	Stir-fried E-men Noodles with Shredded pork	干燒肉絲伊麵	25.8



RICE NOODLE 炒河/米粉

2012	Stir-fried Rice Noodles with beef in soy sauce	乾炒牛河	24.8
2013	Stir-fried Rice Noodles with beef & vegetables	菜遠牛肉炒河	24.8
2011	Singapore Fried Rice Vermicelli	星洲炒米粉	24.8
2009	Stir-fried Duck Slices with Vermicelli & pickled cabbage	雪菜火鴨絲炆米	24.8
2017	Rice Noodle w/ beef, bittermelon, preserved veggie	涼瓜味菜牛肉炒河	26.8

OTHERS

2210	Steamed or Fried Chinese bun (6 pcs)	蒸/炸饅頭 (6個)	8.8
2211	Steamed Rice (per head)	絲苗白飯 (每位)	3.5
2214	Pancake (6 pcs)	鴨餅 (6件)	6.0

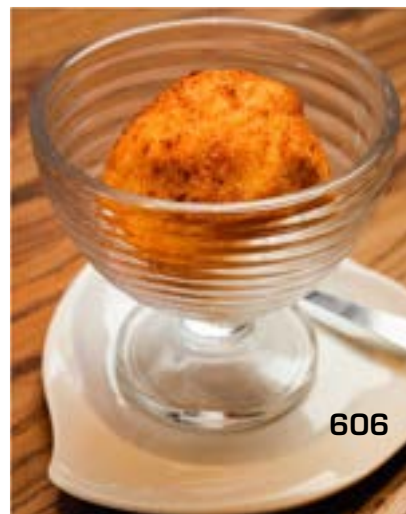


DESSERT 甜品

- 601 Mango Pudding
- 602 Red Bean & Coconut Jelly
- 604 Mango Pancake
- 605 Rainbow Jelly
- 606 Fried Ice-cream*
- 607 Vanilla Ice-cream* (2 scoops)

*toppings: chocolate, strawberry, caramel

- 芒果布丁 7.3
- 椰汁紅豆糕 7.3
- 芒果班戟 10.6
- 彩虹啫喱 7.3
- 炸雪糕 9.3
- 雪糕 7.3



Entrée 頭盆

105	Cigar veggie spring roll (4) 雪茄素春卷	\$10.6
208	Mixed Vegetables Dumpling (4) 什錦素餃	\$10.6
1006	San Choy Bow (veggie) (2) 素生菜包(2 件)	\$11.5



Soup 湯類

2101	Creamy Sweet Corn Soup 粟米羹	\$8.5
2108	Sour & Hot Soup (no meat) 素酸辣湯	\$9.5
2107	Long Soup 上湯淨麵	\$8.5
2109	Mixed Diced Veggie Tofu Soup 八寶湯	\$9.5

Noodle & Rice 飯麵

2022	Stir-fried Egg Noodles with bean sprouts in soy sauce 豉油皇炒麵	\$19.8
2023	Vegetables fried rice/with Egg or no Egg 素炒飯	\$19.8
2011	Singapore Fried Rice Vermicelli (Veg only) /with Egg or no Egg 素星洲炒米粉	\$24.8
2016	Stir-fried E-men Noodles with Shiitake & bean sprout 干燒伊麵	\$25.8
2309	Mushroom and Sweet Corns Congee 粟米北菇粥	\$19.6
2210	Steamed or Fried Chinese bun (6 pcs) 蒸/炸饅頭 (6 個)	\$ 8.8
2211	Steamed Rice (per head) 絲苗白飯 (每位)	\$ 3.5
2212	Congee (per bowl) 白粥 (每碗)	\$ 3.8

Remarks: Please let us know if you don't want egg, oyster sauce, any ingredients that cause food allergies
 註: 若不需要雞蛋、蠔油或任何引起過敏的食材, 請通知我們。

Main Dishes 主菜		
3106	Steamed bean curd rolls with vegetables 成都素燴	\$34.8
3107	Stir-fried vegetables in golden bowl (taro) 金砵飄香蔬	\$31.8
1803	Steamed Chinese Vegetables in oyster sauce 蠔油灼時菜	\$23.8
1804	Stir-fried Mixed Vegetables with garlic 蒜蓉炒時菜	\$24.8
1805	Stir-fried Green Bean with diced onion 四季豆	\$24.8
1807	Deep Fried Eggplant with honey 蜜糖茄子	\$22.8
1808	Deep Fried Eggplant with salt & pepper 椒鹽茄子	\$22.8
2505	Mixed Vegetables Omelette 芙蓉炒雜菜	\$24.8
1801	Mixed Vegetables with Shiitake mushroom 香菇扒菜膽	\$26.8
1806	Eggplant with fish sauce in hotpot 魚鄉茄子煲	\$22.8
1905	Deep Fried Tofu with salt & pepper 椒鹽豆腐	\$23.8
1903	Braised Tofu and Mushroom in hotpot 北菇紅燒豆腐煲	\$25.8
1906	Ma Po Tofu (spicy) 麻婆豆腐	\$23.8



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