



HORNBILL
restaurant



头盘

APPETIZERS



龙船五拼
Dragon Boat Special

龙船五拼
Dragon Boat Special

鸳鸯双拼
Two Varieties Hot Dish

三拼热炒
Three Varieties Deluxe

四冷热荤
Special Hot and Cold Combination

沙律鲜虾
Prawn with Salad Dressing

什锦冷盘
Assorted Cold Dish

海蜇皮蛋
Jelly Fish with Century Egg

海蜇醉鸡  
Drunken Chicken with Jelly Fish

Regular Medium Large

118

50

63

85

32

48

63

58

69

18

27

36

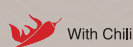
18

27

36



四冷热荤
Special Hot and Cold Combination



With Chili



With Wine



Chef's Recommendation

汤类

SOUP

	Regular	Medium	Large
鱼唇蚧肉羹 Fish Lips with Crabmeat 	29	48	65
百花鱼鳔羹 Fish Bladder with Crabmeat 	29	48	65
东炎海鲜汤 Tom Yam with Seafood	32	52	69
鱼鳔海鲜汤 Fish Bladder with Vegetable	32	52	69
四川酸辣汤  Szechuan Soup	18	32	43
咸菜酸辣汤  Hot and Sour Soup	18	32	43
咸菜豆腐汤 Salted Vegetable with Beancurd	18	32	43
什菜海鲜汤 Mixed Vegetable with Seafood	18	32	43
海鲜豆腐汤 Beancurd with Seafood	18	32	43
粟米蚧肉羹 Sweet Corn with Crabmeat	18	32	43

百花鱼鳔羹

Fish Bladder Soup with Crabmeat



With Chili



With Wine



Chef's Recommendation

鲍鱼海参类

SEA CUCUMBER & SPECIAL ABALONE

东菇鲍鱼
Braised Abalone with Mushrooms

海参鲍鱼
Braised Abalone with Sea Cucumber
(1 day advance order required)

生切鲍片
Sliced Cold Abalone with Garlic Sauce

兰花珠鲍
Braised Pacific Clam with Broccoli

红烧海参
Braised Sea Cucumber with Brown Sauce
(1 day advance order required)

砂锅海参
Sea Cucumber in Claypot
(1 day advance order required)

兰花带子
Fresh Scallop with Broccoli

	Regular	Medium	Large
东菇鲍鱼			250
海参鲍鱼			450
生切鲍片			250
兰花珠鲍		40	78
红烧海参	160	245	320
砂锅海参	150	205	260
兰花带子	70	105	140

兰花带子
Fresh Scallop with Broccoli



With Chili



With Wine



Chef's Recommendation



芒果鸡
Mango Chicken

鸡鸭类

CHICKEN & DUCK

	Regular	Medium	Large
芋头鸭 Yam Duck		30	59
芒果鸡 Mango Chicken 		43	72
叫化鸡 Beggar's Chicken 			50
柠檬酥鸡 Boneless Chicken with Lemon Sauce		25	48
洋葱酥鸡 Boneless Chicken with Onion Rings		25	48
脆皮烧鸡 Roasted Chicken		22	43
泰式烧鸡 Roasted Chicken Thai Style		29	58
宫保鸡丁  Diced Chicken with Dried Chili	18	27	36
腰果鸡丁 Diced Chicken with Cashew Nuts	18	27	36
咸鱼蒸鸡 Steamed Chicken with Salted Fish	18	27	36



洋葱酥鸡
Boneless Chicken
with Onion Rings

牛羊类

BEEF & LAMB



四川羊扒
Lamb Chop Szechuan Style

黑椒牛肉
Beef with Black Pepper Sauce

青椒牛肉
Beef with Green Peppers

姜葱牛肉
Beef with Ginger & Spring Onions

蜜汁牛肉
Crispy Beef with Teriyaki Sauce

中式牛扒
Beef Steak Chinese Style



黑椒牛扒
Beef Steak with Black Pepper Sauce

砂锅牛尾
Oxtail in Claypot 

冷当牛肉
Beef Rendang

炆牛筋腩
Braised Beef Tendon 

四川羊扒
Lamb Chop Szechuan Style

	Regular	Medium	Large
黑椒牛肉 Beef with Black Pepper Sauce	33	55	78
青椒牛肉 Beef with Green Peppers	33	55	78
姜葱牛肉 Beef with Ginger & Spring Onions	33	55	78
蜜汁牛肉 Crispy Beef with Teriyaki Sauce	30	50	70
中式牛扒 Beef Steak Chinese Style	33	55	78
黑椒牛扒 Beef Steak with Black Pepper Sauce	33	55	78
砂锅牛尾 Oxtail in Claypot 	44	66	88
冷当牛肉 Beef Rendang	35	62	82
炆牛筋腩 Braised Beef Tendon 	35	66	99
四川羊扒 Lamb Chop Szechuan Style	45	74	102

黑椒牛肉
Beef with Black Pepper Sauce



鱼类

FISH

酸甜鱼片
Sweet & Sour Sliced Fish

Regular	Medium	Large
25	38	50

亚三鱼片
Sliced Fish with Assam Sauce

25	38	50
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鼓汁鱼片
Sliced Fish with Black Bean Sauce

25	38	50
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亚三咖喱砂锅鱼
Curry Assam Fish in Claypot

29	48	69
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昌鱼

Pomfret

RM 20.00 per 100gm

青岛鳕鱼

Halibut

RM 11.00 per 100gm

银鳕鱼

Cod Fish

RM 40.00 per 100gm

石罗鱼

Seabass

RM 6.70 per 100gm

煮法 Preparation Style:

- 清蒸 Steamed Cantonese Style
- 潮州蒸 Steamed Teochew Style
- 姜汁蒸 Steamed with Ginger & Wine
- 亚三蒸 Steamed with Assam Sauce
- 三峇式 Deep Fried with Sambal Sauce
- 干煎 Deep Fried with Soya Sauce
- 罗惹式 Deep Fried with Rojak Sauce
- 蜜汁焗 Baked with Honey Sauce



蜜汁焗银鳕鱼
Baked Cod Fish with Honey Sauce

姜汁蒸石罗鱼
Steamed Seabass with Ginger & Wine



虾类

PRAWNS

	Regular	Medium	Large
橙汁虾球 Prawns with Honey Orange Sauce		52	75
奶油虾球  Buttered Prawns	40	63	85
干煎明虾  Fried Prawns with Chilli Sauce	30	46	60
亚三虾球 Fried Prawns with Assam Sauce	30	46	60
椒盐焗虾 Salted Prawns	30	46	60
酥炸虾球 Deep Fried Prawns in Batter	30	46	60
酸甜虾球 Sweet & Sour Prawns	30	46	60
三峇虾球 Prawns with Sambal Sauce	30	46	60
宫保虾球  Prawns with Dried Chilli	30	46	60
清蒸明虾  Steamed Prawns with Wine	30	46	60
姜葱焗虾  Baked Prawns with Ginger & Spring Onions	30	46	60



清蒸明虾
Steamed Prawns with Wine

奶油虾球
Buttered Prawns



豆腐类

BEANCURD

家乡豆腐 
Homemade Beancurd

砂锅豆腐
Beancurd in Claypot

红烧豆腐
Braised Beancurd with Oyster Sauce

肉碎日本豆腐
Japanese Beancurd with Minced Meat

麻婆豆腐 
Ma-Po' Beancurd Szechuan Style

辣子豆腐 
Fried Beancurd with Hot Garlic Sauce

鼓油皇豆腐
Steamed Beancurd with Fish Meat in Soya Sauce

冷冻豆腐
Cold Beancurd with Century Egg & Brown Sauce

	Regular	Medium	Large
家乡豆腐	17	24	35
砂锅豆腐	17	24	35
红烧豆腐	17	24	35
肉碎日本豆腐	17	24	35
麻婆豆腐	17	24	35
辣子豆腐	17	24	35
鼓油皇豆腐	17	24	35
冷冻豆腐	17	24	35

家乡豆腐
Homemade Beancurd



蔬菜类

VEGETABLES

	Regular	Medium	Large
蒜米菜心, 小白菜 Chai Sim or Siaw Pak Chai with Garlic	16	28	35
蚝油小芥兰, 芥兰 Baby Kailan or Kailan with Oyster Sauce	18	29	40
翁菜炒马来栈  Kangkong with Belacan	16	28	35
付乳油菜  Sabah 'Yew Chai' with Spicy Beancurd Sauce	16	28	35
银芽咸鱼 Beansprouts with Salted Fish	16	28	35
鱼香茄子 Fried Egg Plant Szechuan Style	18	28	39
比林炒红酒, 马来栈 Midin with Red Wine or Belacan	18	29	43
茄子咸鱼  Fried Egg Plant with Salted Fish	18	28	39
粟心炒 X. O. 酱 Young Corn with X.O. Sauce	18	28	39
什菜海鲜 Mixed Vegetables with Seafood	26	42	55
东菇波菜 Spinach with Mushroom	23	36	48
东菇津白 Chinese Cabbage with Mushroom	23	36	48
蚧扒波菜 Spinach with Crabmeat	26	40	55
佛钵飘香 Yam Basket with Mixed Vegetables		55	70
干贝津白 Chinese Cabbage with Dried Scallops	29	46	69
青蒜鱼鳔 Fish Bladder with Leeks	28	48	78
西兰花炒虾 Broccoli with Prawns	30	48	60
芥兰炒虾 Kailan with Prawns	30	48	60



佛钵飘香
Yam Basket
with Mixed Vegetables



With Chili



With Wine



Chef's Recommendation

饭， 面类

RICE AND NOODLES

	Regular	Medium	Large
扬州炒饭 Fried Rice 'Yong Chow' Style	12	24	35
咸鱼炒饭 Fried Rice with Salted Fish	12	24	35
海鲜炒饭 Fried Rice with Seafood	12	24	35
鸡丝炒面 Kai See Mee	12	24	35
长寿炒面 Birthday Noodles		33	43
福州炒面 Fried Mee 'Hock Chew' Style	12	24	35
星州炒米粉 Fried Beehoon Singapore Style	12	24	35
干炒面，米粉，粿条 Fried Dry Mee or Beehoon or Kueh Tiaw	12	24	35
滑蛋炒面，米粉，粿条 Fried Mee or Beehoon or Kueh Tiaw Cantonese Style	12	24	35
茄汁炒面，米粉，粿条 Fried Mee or Beehoon or Kueh Tiaw with Tomato Sauce	12	24	35
时椒炒粿条 Kueh Tiaw with Beef and Black Bean Sauce	12	24	35

长寿炒面
Birthday Noodles



甜品

DESSERTS

	Regular	Medium	Large
合时水果 Mixed fruit	12	18	25
蜜瓜西米露 Honeydew sago with coconut milk	4.00 per bowl		30
海底椰龙眼 Palm fruit with longan	4.00 per bowl		30
冰淇淋蜜桃 Peach Sundae	6.50 per bowl		
酥皮戈饼 Tausa Pancake	15.00 per portion		

酥皮戈饼
Tausa Pancake





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