



HORNBILL

r e s t a u r a n t



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

130

55

70

94

36

53

70

64

76

20

30

40

20

30

40

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 	18	32	43
咸菜酸辣汤 	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	18	32	43

百花鱼鳔羹

Fish Bladder Soup with Crabmeat



With Chili



With Wine



Chef's Recommendation

SEA CUCUMBER & SPECIAL ABALONE

鲍鱼海参类

	Regular	Medium	Large
东菇鲍鱼 Braised Abalone with Mushrooms			275
海参鲍鱼 Braised Abalone with Sea Cucumber (1 day advance order required)			495
生切鲍片 Sliced Cold Abalone with Garlic Sauce			275
兰花珠鲍 Braised Pacific Clam with Broccoli		44	86
红烧海参 Braised Sea Cucumber with Brown Sauce (1 day advance order required)	176	270	352
砂锅海参 Sea Cucumber in Claypot (1 day advance order required)	165	226	286
兰花带子 Fresh Scallop with Broccoli	77	116	154

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

- 芋头鸭
Yam Duck
- 芒果鸡
Mango Chicken 
- 叫化鸡
Beggar's Chicken 
- 柠檬酥鸡
Boneless Chicken with Lemon Sauce
- 洋葱酥鸡
Boneless Chicken with Onion Rings
- 脆皮烧鸡
Roasted Chicken
- 泰式烧鸡
Roasted Chicken Thai Style
- 宫保鸡丁 
Diced Chicken with Dried Chili
- 腰果鸡丁
Diced Chicken with Cashew Nuts
- 咸鱼蒸鸡
Steamed Chicken with Salted Fish

Regular	Medium	Large
	33	65
	48	80
		55
	28	53
	28	53
		48
		64
20	30	40
20	30	40
20	30	40



洋葱酥鸡
Boneless Chicken
with Onion Rings



With Chili



With Wine



Chef's Recommendation

牛羊类

BEEF & LAMB



四川羊扒
Lamb Chop Szechuan Style

	Regular	Medium	Large
黑椒牛肉 Beef with Black Pepper Sauce	37	61	86
青椒牛肉 Beef with Green Peppers	37	61	86
姜葱牛肉 Beef with Ginger & Spring Onions	37	61	86
蜜汁牛肉 Crispy Beef with Teriyaki Sauce	33	55	77
中式牛扒 Beef Steak Chinese Style	37	61	86
黑椒牛扒 Beef Steak with Black Pepper Sauce	37	61	86
砂锅牛尾 Oxtail in Claypot 	49	73	97
冷当牛肉 Beef Rendang	39	69	91
炆牛筋腩 Braised Beef Tendon 	39	73	109
四川羊扒 Lamb Chop Szechuan Style	50	82	113



黑椒牛肉
Beef with Black Pepper Sauce



With Chili



With Wine



Chef's Recommendation

鱼类

FISH

酸甜鱼片
Sweet & Sour Sliced Fish

Regular 28 Medium 42 Large 55

亚三鱼片
Sliced Fish with Assam Sauce

Regular 28 Medium 42 Large 55

鼓汁鱼片
Sliced Fish with Black Bean Sauce

Regular 28 Medium 42 Large 55

亚三咖喱砂锅鱼
Curry Assam Fish in Claypot

Regular 32 Medium 53 Large 76

昌鱼
Pomfret

RM 22.00 per 100gm

青岛鳕鱼
Halibut

RM 12.00 per 100gm

银鳕鱼
Cod Fish

RM 44.00 per 100gm

石罗鱼
Seabass

RM 7.50 per 100gm

煮法 Preparation Style:

- 清蒸 Steamed Cantonese Style
- 潮洲蒸 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		58	83
奶油虾球  Buttered Prawns	40	63	85
干煎明虾  Fried Prawns with Chilli Sauce	33	51	66
亚三虾球 Fried Prawns with Assam Sauce	33	51	66
椒盐焗虾 Salted Prawns	33	51	66
酥炸虾球 Deep Fried Prawns in Batter	33	51	66
酸甜虾球 Sweet & Sour Prawns	33	51	66
三峇虾球 Prawns with Sambal Sauce	33	51	66
宫保虾球  Prawns with Dried Chilli	33	51	66
清蒸明虾  Steamed Prawns with Wine	33	51	66
姜葱焗虾  Baked Prawns with Ginger & Spring Onions	33	51	66



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

19

27

39

19

27

39

19

27

39

19

27

39

19

27

39

19

27

39

19

27

39

19

27

39

家乡豆腐

Homemade Beancurd



With Chili



With Wine



Chef's Recommendation

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



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	14	28	40
咸鱼炒饭 Fried Rice with Salted Fish	14	28	40
海鲜炒饭 Fried Rice with Seafood	14	28	40
鸡丝炒面 Kai See Mee	14	28	40
长寿炒面 Birthday Noodles		38	50
福州炒面 Fried Mee 'Hock Chew' Style	14	28	40
星州炒米粉 Fried Beehoon Singapore Style	14	28	40
干炒面，米粉，粿条 Fried Dry Mee or Beehoon or Kueh Tiaw	14	28	40
滑蛋炒面，米粉，粿条 Fried Mee or Beehoon or Kueh Tiaw Cantonese Style	14	28	40
茄汁炒面，米粉，粿条 Fried Mee or Beehoon or Kueh Tiaw with Tomato Sauce	14	28	40
时椒炒粿条 Kueh Tiaw with Beef and Black Bean Sauce	14	28	40

长寿炒面
Birthday Noodles



With Chili



With Wine



Chef's Recommendation

甜品

DESSERTS

合时水果
Mixed fruit

Regular	Medium	Large
14	20	28

蜜瓜西米露
Honeydew sago with coconut milk

4.40 per bowl 33

海底椰龙眼
Palm fruit with longan

4.40 per bowl 33

冰淇淋蜜桃
Peach Sundae

7.20 per bowl

酥皮戈饼
Tausa Pancake

15.00 per portion

酥皮戈饼
Tausa Pancake





The Sarawak Club

Jalan Taman Budaya, 93000 Kuching, Sarawak

Tel : 082-242 299 Fax: 082-245 654

Email: info@sarawakclub.com Website: <http://www.sarawakclub.com>

