

[www.shaotapas.com](http://www.shaotapas.com)



MODERN TEOCHEW TAPAS



# 燒

@ Siglap

shaobbq

“用舍得的心经营，用匠人的心做好每一道菜！这个世上没有天才，只有经历过无数次失败后的坚持，将简单做到极致。”

## Faith, Life and Art

It is at the table over food and drinks where lives, culture and the gospel are shared. We believe that a good dining experience should encompass artistry, service and quality. When all these are present, dining becomes more than just food; it is an experience shared with friends and family.

This is the vision of SHAO.







# 烧 @ Holland V

The name SHAO comes from the Chinese character 「烧」. This character is formed from the characters 「火」 and 「尧」. 「火」 represents fire which is used in cooking while 「尧」 represents a meeting place. It is our vision that SHAO can be a meeting place where people can share and enjoy good food.

SHAO also means roast and barbeque. Therefore at SHAO, we have created a unique menu, centring around the theme of roast and barbeque.

Our first outlet at Frankel Ave, Siglap, caters to family dinners and our latest outlet at Holland Village, while still a great place for group dinners, also features a bar counter where diners can wind down after a long day with our signature drinks.

 shaotapas



# 潮汕生腌



5

Marinated (Raw)  
Roe Crab  
生腌膏蟹

78

500g

Prices are subjected to 10% service charge & prevailing GST.  
Picture is for illustration purpose only.



# 黑皇帝



**Black Emperor Fish**  
(barbeque or steamed)  
黑皇帝鱼

12 / 100g

Black Emperor Fish is a rare species of Sultan fish. It is produced in Batang Ai Dam, the National Forest Reserve in Sarawak, Malaysia.

The clear water quality and the rapid river water stimulate the activity rate of the fish; resulting in elastic, firm and delicate flesh.

Its diet of wild fruits and nuts during professional breeding also produces smoother, plumper, more tender and sweeter flesh compared to other freshwater fish. You can feel the aroma of fish oil in your mouth, with a touch of sweet aftertaste.

The growth rate of the black emperor is relatively slow. It takes about 6 months for the fry to grow to about 200 grams, and it takes about 3 to 4 years to grow to about 3 kilograms. The heaviest can reach 8 kilograms or more. As for the "Black Emperor Fish", some people describe it as "the head of a Sultan fish with an Empurau body shape". The oil of the fish is distributed in the fibrous space of the fish like the fat network of wagyu beef. It is amazing that the oil can be evenly distributed on the back, body and belly of the fish.

Besides the flesh, the smooth and springy skin of the Black Emperor Fish is also a delicacy. Its scales can either be steamed and enjoyed immediately, or peeled off and wrapped in flour and fried for another delicacy. It can even be stewed into fish scale jelly for dessert.

产于马来西亚砂拉越峇丹艾水坝-国家森林保护区, 黑皇帝鱼是少见的苏丹鱼鱼种。清澈的水质, 加上急流的河水刺激了鱼儿的活动率, 产生有弹性与紧实的细腻肉质。

在专业的养殖过程, 鱼儿的生长环境和饮食习惯(野果和坚果类) 让它们拥有比其他淡水鱼类更肥美、滑嫩和香甜的肉质; 所以被命名为“黑皇帝鱼”。鱼肉入口后能感受到油脂的香滑丰腴鲜甜, 盈满口中, 还带有淡淡的甘甜回味。

黑皇帝的成长率较慢, 从鱼苗成长到200克左右需要大约6个月, 而成长到3公斤左右需要3年至4年左右, 最重可达到8公斤或以上。对于“黑皇帝鱼”, 有人形容它为“苏丹鱼的头部、忘不了的身形”。由背部下刀切开一看, 鱼的油脂就像和牛的脂肪网状般分布在鱼肉的纤维间隔中, 油脂竟然能如此均匀分布在背部、鱼身及鱼腩, 令人叹为观止。

另外, 除了鱼肉, 黑皇帝的鱼皮又滑又弹, 也是一道美味, 而其鱼鳞鲜蒸后可即食, 也可剥下裹面粉油炸成另一道佳肴或炖成鱼鳞冻成为甜品。

Premium quality  
优质品质

Plump fish meat is  
smooth, tender and sweet  
肉质滑弹鲜嫩香甜

No muddy taste  
无泥味

Edible fish scale  
黑色的大鱼鳞即可食用



# 冷菜

Cold  
Appetizers

1. Teochew Cold Crab  
潮州冻蟹

68 / 400g

2. Monk Fish Liver  
鮫鯪鱼肝

12 / 4 pcs

3. Braised Foie Gras (Pre-Order)  
卤水鹅肝

18 / 2 pcs

4. Braised Combination Platter  
卤水拼盘

28 (small)    38 (big)

- Duck 鸭
- Pork Belly 三层肉
- Pig Intestines 大肠
- Pig Skin 猪皮



# 潮汕生腌

Chao Shan (Raw)  
Marinated Seafood



5. Roe Crab  
膏蟹

78 / 500g



6. Deep Sea Small Prawns  
鲜海虾

18



7. Oysters  
生蚝

16 / 4 pcs



8. Cockles  
一品醉蛤

16



6 Deep Sea Small Prawns  
鲜海虾



7 Oysters  
生蚝



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# 炸与烤

Deep Fried &  
Barbeque



9

Barbeque Yellow Roe Crab  
烤黄膏蟹



18

Deep Fried Fish Collar  
香脆鱼下巴

20

Stir Fried Chicken Soft Bone  
鸡软骨

Choose *spicy* or *salt and pepper*  
选辣味或椒盐





- |   |  |            |             |
|---|--|------------|-------------|
| 👍 | 9. Barbeque Yellow Roe Crab<br>烤黄膏蟹  | 68 / 400g  |             |
| 👍 | 10. Barbeque Orange Roughy Fish<br>烤长寿鱼  | 98 (whole) |             |
| 👍 | 11. Barbeque Black Emperor Fish<br>烤黑皇帝鱼   | 12         |             |
| 👍 | 12. Barbeque Marinated Beef Ribs<br>烤蜜汁牛肋条   | 28 / 100g  |             |
|   | 13. Grilled Marinated Chicken with<br>Fermented Bean Sauce<br>普宁豆酱鸡                                | 18         |             |
|   | 14. Barbeque Chicken Skewers<br>烤鸡串  | 12 / 4 pcs |             |
|   | 15. Crispy Dough Fritter Stuffed<br>with Cuttlefish<br>墨鱼油条  | 8 / 4 pcs  |             |
|   | 16. Stir Fried Chicken Wings with<br>Salt & Pepper<br>椒盐鸡翅   | 12 / 4 pcs |             |
|   | 17. Omelette With Oysters<br>炒蚝蛋   | 16         |             |
|   | 18. Deep Fried Fish Collar<br>香脆鱼下巴  | 16 / 4 pcs |             |
| 👍 | 19. Deep Fried Baby Pomfret<br>香脆小鲳鱼   | 9 / 5 pcs  | 16 / 10 pcs |
| 👍 | 20. Stir Fried Chicken Soft Bone<br>鸡软骨<br>Choose <i>spicy</i> or <i>salt and pepper</i><br>选辣味或椒盐 | 18         |             |



# 煎与蒸

Pan Fried  
& Steamed

21 Pan Fried New Zealand  
Baby Lamb Rack  
烤新西兰小羊扒



25 Pan Seared Hokkaido  
Cuttlefish with Squid Ink  
铁板北海道墨鱼肠



Pictures are for illustration purpose only.



- |       |  |               |
|-------|--|---------------|
| 21.   | <b>Pan Fried New Zealand Baby Lamb Rack</b><br>烤新西兰小羊扒           | 24<br>/ 2 pcs |
| 22.   | <b>Grilled Spanish Iberico Pork</b><br>烤西班牙黑豚肉                   | 22<br>/ 200g  |
| 23.   | <b>Pan Fried Pork Jowl</b><br>烤猪颈肉                               | 18            |
| 24.   | <b>Pan Fried Shrimp Pancake</b><br>香煎虾饼                          | 28            |
| 👍 25. | <b>Pan Seared Hokkaido Cuttlefish with Squid Ink</b><br>铁板北海道墨鱼肠 | 28            |
| 👍 26. | <b>Steamed Black Emperor Fish in HK Style</b><br>港蒸黑皇帝鱼          | 12<br>/ 100g  |



23 Pan Fried Pork Jowl  
烤猪颈肉



24 Pan Fried Shrimp Pancake  
香煎虾饼



# 汤与煲

Soup & Claypot

	Medium	Large
👍 27. Oyster Porridge 蚝仔粥	28	48
👍 28. Poached Seafood Crispy Rice with Seafood Stocks 贵妃海鲜泡饭	28	52
29. Beef Ball Soup in Teochew Style 牛肉丸汤	18 / 6 pcs	
30. Boiled White Clams with Lemongrass & Basil 香茅啦啦	16	
<hr/>		
31. Braised Pig Intestines with Tofu 肥肠炖豆腐	30	
32. White Pepper Pig Stomach Pickles Soup 酸菜猪肚汤	26	
33. Beef Offal Claypot 牛杂煲	58	

👍 29 Poached Seafood Crispy Rice with Seafood Stocks  
贵妃海鲜泡饭



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# 炒与烩

Stir Fry  
& Stew



- 34 Stir Fried Rice Noodle with  
Minced Vegetables in XO Sauce  
XO酱炒菜脯果条

- 35 Fried Rice with Mixed Seafood  
海皇炒饭



Pictures are for illustration purpose only.



- |  |    |
|--|----|
| 34. Stir Fried Rice Noodle with<br>Minced Vegetables in XO Sauce<br>XO酱炒菜脯果条       | 18 |
| 35. Fried Rice with Mixed Seafood<br>海皇炒饭  | 22 |
| 36. Sauteed Iberico Pork with Pickles Greens<br>黑猪肉炒酸菜                             | 28 |
| 37. Stir Fried Kale with Dried Flounder<br>大地鱼芥兰                                   | 16 |
| 38. Stir Fried Qing Long Cai<br>炒青龙菜   | 16 |
| 39. Stir Fried Luffa Gourd with Silky Egg<br>滑蛋丝瓜                                  | 16 |
| 👍 40. Wok-Fry Grouper Fillet, Shrimp & Scallop<br>with Lemongrass & Basil<br>香茅海鲜锅 | 48 |

37 Stir Fried Kale with  
Dried Flounder  
大地鱼芥兰



39 Stir Fried Luffa Gourd  
with Silky Egg  
滑蛋丝瓜



# 甜点

Desserts

- |   |    |
|---|----|
| 41. Teochew Yam Paste (Orh Nee)<br>芋泥       | 8  |
| 42. Three Treasures Teochew Dessert<br>膏烧三宝 | 12 |
| 43. Ice Cream<br>冰淇淋                        | 8  |





# 8 COURSES

4 Pax Menu

\$238<sup>++</sup>

**Pan Fried Fermented Bean Marinated  
Chicken in Teochew Style**  
潮州普宁豆酱鸡

**Pan Seared Hokkaido Black Ink Cuttlefish  
Sausage**  
北海道墨鱼香肠

**Deep Fried Marinated Hamachi Collar**  
香脆黄尾鱼鱼胶肉

**Sauteed Kurobuta Pork with Pickle Greens**  
潮州酸菜炒西班牙黑猪肉

**Barbeque Crab with Japanese Unagi Sauce**  
日本鳗鱼酱烤黄膏蟹

**Seasonal Oriental Vegetable**  
时令东方蔬菜

**Poached Crispy Rice with Seafood Stocks**  
贵妃海鲜泡饭

**Yam Paste**  
潮州芋泥

\*Shao Tapas Management reserves the right to remove this promotion without any prior notice.

\*Prices are subjected to 10% service charge & prevailing GST.



# 5 COURSES

2 Pax Lunch Menu

\$68<sup>++</sup>

**Deep Fried Baby Pomfret**  
香脆小白鲳

**Pan Fried Kurobuta Pork**  
香煎西班牙黑豚肉

**Seasonal Oriental Vegetable**  
时令东方蔬菜

**Steamed White Clams with  
Lemongrass & Basil**  
香茅酒蒸啦啦

**Stir Fried Rice Noodle with  
Minced Vegetables in XO Sauce**  
XO酱菜脯炒粿条

\*Only applicable for lunch 12pm - 2:30pm (2pm last order)

\*Not applicable on Public Holiday, Saturday and Sunday.

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# 头家介绍

Towkay  
Introduction



“一辈子只要做好一件事，就算功德圆满：真正的艺术品是不能复制的，他有根和灵魂的价值所在。”

Jack's affiliation with food began during his university days in Essex, UK. He banded with some friends to start a small takeaway business; delivering food to the students' dormitory. From there, he went on to purchase a food trailer to sell food on the streets of London and eventually own his first restaurant in 2008.

In 2013, he moved his operations in London to Singapore. Jack's passion for food has never dimmed despite all the hardships, and oppositions from his family. He believes there is no failure, only lessons to help us do better.

From the experience, he learnt that life can be defined by two things; first, the quality of your product, and second, your personality. Your quality reflects your purpose, and your personality determines the friendships you will go on to forge in life. What remains after defining these, is to persevere.

SHAO was created to represent the intersection between his passion for food and the friendships forged over the food he painstakingly created and prepared.

It does not matter if you are a customer, an employee or a stakeholder; everyone is indispensable in this journey. SHAO is for all of us.

Jack wishes to thank everyone who believed in him and his vision, and for helping him make SHAO a reality.

Please enjoy the food.

A stylized, handwritten signature in white ink that reads "Jack". The signature is fluid and cursive, with a long, sweeping underline that extends to the right.

Jack Ding  
Towkay





☎ +65 6610 9233  
📞 +65 9227 9233  
✉ info@shao.sg  
📍 117 Frankel Avenue  
S458232



☎ +65 6993 9333  
📞 +65 8823 9333  
✉ info@shaotapas.com  
📍 44 Lorong Mambong  
Holland Village S277697