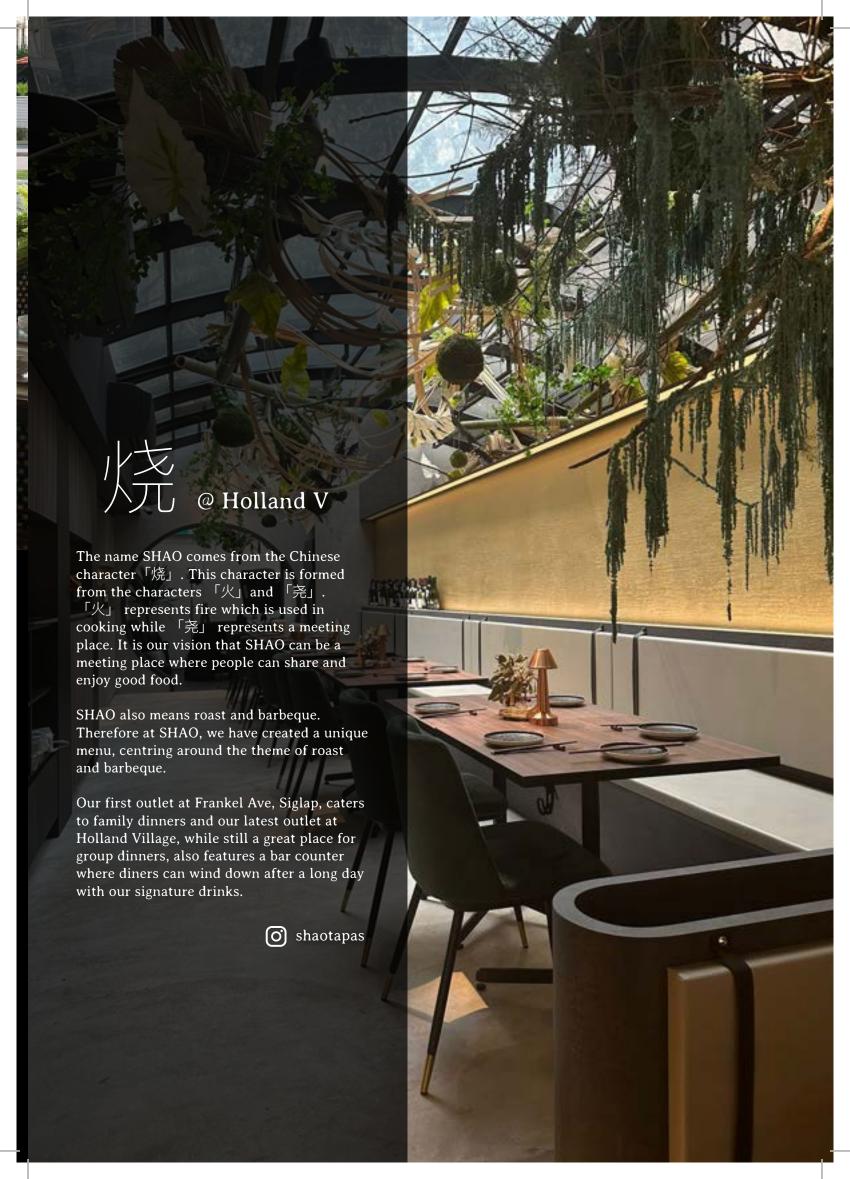




artistry, service and quality. When all these are present, dining becomes more than just food; it is an experience shared with friends and family.

This is the vision of SHAO.

Website: www.shao.sg







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。



1. Teochew Cold Crab 潮州冻蟹	68/400g	
2. Monk Fish Liver 鮟鱇鱼肝	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)

- Pork Belly 三层肉 Pig Intestines 大肠 Pig Skin 猪皮



Chao Shan (Raw) Marinated Seafood





一品醉蛤

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



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





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



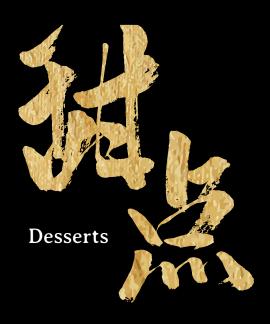
			Medium	Large
	8	<b>27. Oyster Porridge</b> 蚝仔粥	28	48
	8	28. Poached Seafood Crispy Rice with Seafood Stocks 贵妃海鲜泡饭	28	52
5 MG		29. Beef Ball Soup in Teochew Style 牛肉丸汤	18 <sub>6 p</sub>	cs
Soup & Claypot	•	30. Boiled White Clams with Lemongrass & Basil 香茅啦啦	16	
		31. Braised Pig Intestines with Tofu 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	





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





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



## 8 COURSES 4 Pax Menu

\$238++

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

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

<sup>\*</sup>Prices are subjected to 10% service charge & prevailing GST.



## 5 COURSES 2 Pax Lunch Menu

\$68++

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

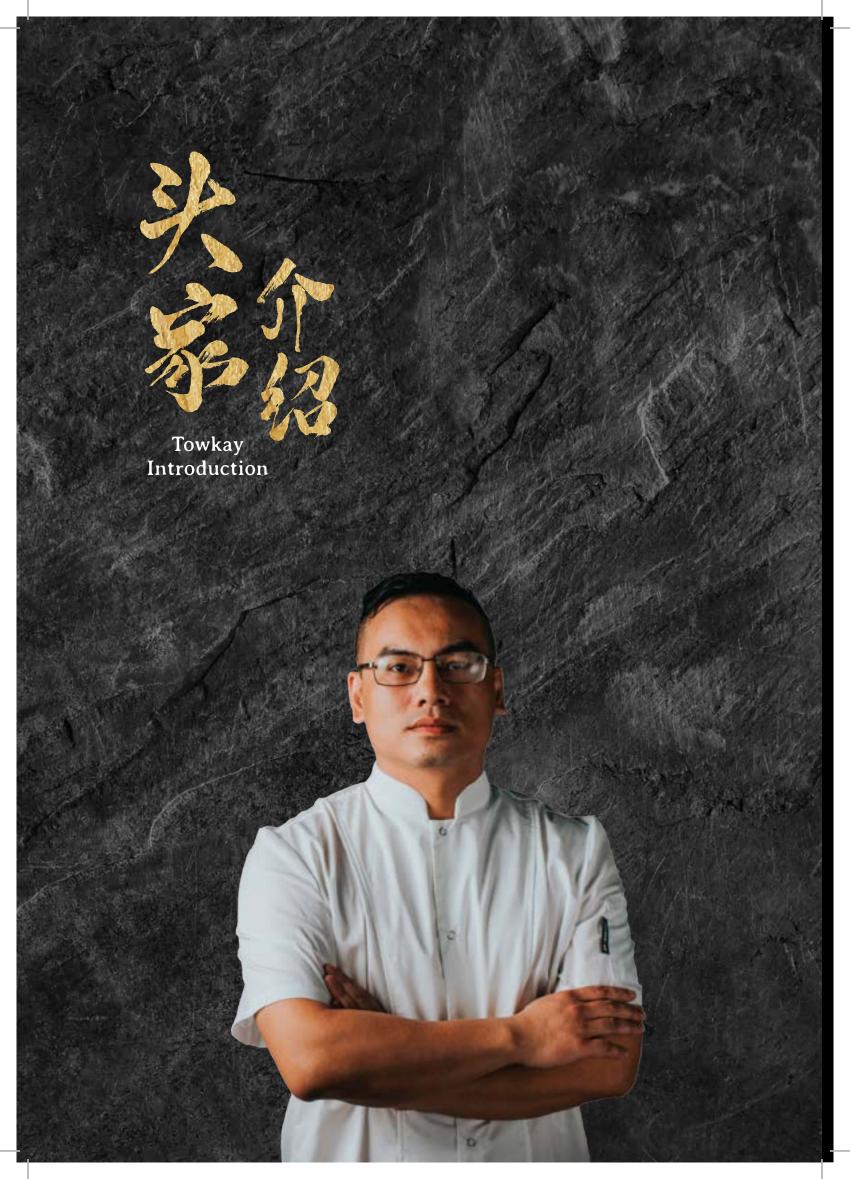
Stir Fried Rice Noodle with Minced Vegetables in XO Sauce XO酱菜脯炒粿条

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

<sup>\*</sup>Not applicable on Public Holiday, Saturday and Sunday.

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

<sup>\*</sup>Prices are subjected to 10% service charge & prevailing GST.



"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.

Jack Ding Towkay



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