
Modern
Teochew
SHAO


SHAO



SHAO Dempsey

is the premium expression of the SHAO brand,
offering a more refined and immersive
take on contemporary Teochew dining.
Rooted in tradition yet shaped by modern creativity,
it brings together exceptional ingredients, elegant flavours,
and genuine hospitality in a setting designed for connection.

More than a restaurant,
SHAO Dempsey is a place where conversations linger,
celebrations unfold,
and every meal becomes a shared experience.
It is where the heritage of Teochew cuisine
meets the energy of modern social dining.

APPETISER

前菜



CHAR-GRILLED
A5 WAGYU BEEF SKEWERS
炭烤A5和牛串

48 / 3 SKEWER

招牌必点
Must Try



SHAO SIGNATURE
PAN SEARED
HOKKAIDO CUTTLEFISH
WITH SQUID INK
招牌北海道墨鱼香肠

28

NEW

PUNING-STYLE CRISPY TOFU — **10** *(S)* **/ 18** *(L)*
香炸普宁豆腐

CRISPY HANDMADE PRAWN ROLL — **10** *(4PCS)* **/ 20** *(8PCS)*
手工香脆虾枣

CRISPY PERILLA LEAF — **12**
酥炸有机翠叶

CHAR-GRILLED CHICKEN SKEWERS — **12** / 3 SKEWERS
炭烤鸡肉串

CHAR-GRILLED PORK SKEWERS — **18** / 3 SKEWERS
炭烤猪肉串

CHAR-GRILLED LAMB SKEWERS — **21** / 3 SKEWERS
炭烤羊肉串

CHAR-GRILLED A5 WAGYU BEEF SKEWERS — **48** / 3 SKEWER
炭烤A5和牛串

CHILLED JELLYFISH, SWEET & SPICY — **18**
凉拌海蜇头

DEEP FRIED CRISPY SILVER SILLAGO *(5PCS)* — **38**
香脆沙尖鱼（5条）

SHAO SIGNATURE PAN SEARED HOKKAIDO CUTTLEFISH WITH SQUID INK — **28**
招牌北海道墨鱼香肠

NEW

CRISPY PAN-FRIED SHRIMP & SEAWEED PANCAKE — **36**
香煎紫菜虾饼

ROE MARINATED SEAFOOD
潮汕生腌

ROE CRAB
生腌膏蟹
88





HOKKAIDO BOTAN PRAWN *(5PCS)*
生腌北极牡丹虾（5个）
68

	DRUNKEN COCKLES 古法花雕醉蛤	18
NEW	**HOKKAIDO BOTAN PRAWN** *(5PCS)* 生腌北极牡丹虾（5个）	68
	ROE CRAB 生腌膏蟹	88

TEOCHEW CHILLED SPECIALTIES
潮汕打冷



CHILLED THREADFIN
午鱼笋潮州鱼饭

58

NEW

CHILLED THREADFIN 58
午鱼笋潮州鱼饭

SHAO SIGNATURE CHILLED ROE CRAB 88
招牌潮式冻膏蟹

SOUP
汤品



TEOCHEW SPINACH SOUP WITH DRIED SCALLOP & CRAB MEAT

(INDIVIDUAL SERVING)

御品干贝蟹肉护国羹 (位上)

18

NEW

SHREDDED FISH LIPS SIMMERED IN SUPERIOR STOCK *(INDIVIDUAL SERVING)* **18**
古法慢炖鱼唇丝羹 (位上)

TEOCHEW SPINACH SOUP WITH
DRIED SCALLOP & CRAB MEAT *(INDIVIDUAL SERVING)* **18**
御品干贝蟹肉护国羹 (位上)

TEOCHEW SPINACH SOUP WITH FISH MAW *(INDIVIDUAL SERVING)* **28**
花胶护国羹 (位上)

TEOCHEW SPINACH SOUP WITH SHARK FIN *(INDIVIDUAL SERVING)* **38**
宫廷鱼翅护国羹 (位上)

BRAISED
卤水

	DUCK 卤水鸭	**38**
	FOIE GRAS 卤水鹅肝	**38**
	PORK TROTTER 卤水猪蹄	**38**
	**DUO PLATTER OF DUCK AND PORK TROTTER** 潮式卤水双拼（鸭+猪蹄）	**48** *(S)* **/58** *(L)*
	BEEF TRIPE 卤水金钱肚	**38**
	BEEF SHANK 卤水牛腱	**38**
	**DUO PLATTER OF BEEF SHANK AND BEEF TRIPE** 潮式卤水双拼（牛腱+金钱肚）	**48** *(S)* **/58** *(L)*

DUO PLATTER OF
BEEF SHANK AND BEEF TRIPE
潮式卤水双拼（牛腱+金钱肚）

48 *(S)* **/ 58** *(L)*

NEW



SEAFOOD
海鲜

	STIR FRIED CONCH SLICES WITH WATER BAMBOO 茭白炒响螺片	**38**
	SIGNATURE PAN-FRIED SEAFOOD LUFFA PANCAKE 海鲜丝瓜烙	**38**
	STIR FRIED ABALONE WITH ASPARAGUS 芦笋炒鲜鲍	**48**
	BLACK & WHITE PEPPER KING PRAWNS WITH GLASS NOODLES 黑白胡椒粉丝虾	**78**
NEW	**SIMMERED KING PRAWNS WITH PEPPERCORN AND CHICKEN FAT** 花椒鸡油焖鲜虾	**88**

SIMMERED KING PRAWNS WITH PEPPERCORN AND CHICKEN FAT 88

花椒鸡油焖鲜虾



SIGNATURE BBQ YELLOW ROE CRAB *(SALT & PEPPER · UNAGI BLAZE)* — 88
招牌碳香烤黄膏蟹

STEAMED ROE CRAB WITH GINGER PASTE — 128
姜蓉蒸膏蟹

NEW

FRIED AGED GOLDEN CRISPY BELT FISH — 58
脆炸黄金带鱼

NEW

RED CROAKER FISH *(3PCS)* — 68
(STEAMED HONGKONG STYLE / TEOCHEW STYLE / AGED PRESERVED RADISH / TEOCHEW STYLE PAN-SEARED AND BRAISED)
红花鱼 *(3条)* - 港蒸/潮州蒸/老菜脯/半煎煮

COD FISH (300G) - *(STEAMED HONGKONG STYLE / AGED PRESERVED RADISH)* — 68
深海银鳕鱼 (300G) - 港蒸/老菜脯蒸

PAN-SEARED GIANT GROUPER *(TEOCHEW SALTED PLUM & BEAN SAUCE)* — 78
咸梅豆酱炭烤龙趸 *（500G）*

THREADFIN (800G) — 78
(STEAMED HONGKONG STYLE / TEOCHEW STYLE / AGED PRESERVED RADISH / TEOCHEW STYLE PAN-SEARED AND BRAISED)
午鱼笋 - 港蒸/潮州蒸/老菜脯/半煎煮 *（800G）*

MARBLE GOBY ' SOON HOCK ' FISH — 108
(STEAMED HONGKONG STYLE / TEOCHEW STYLE / AGED PRESERVED RADISH / GOLDEN-FRIED WITH HOUSE SAUCE / TEOCHEW STYLE PAN-SEARED AND BRAISED)
野生笋壳鱼 *（800G）* - 港蒸/潮州蒸/老菜脯/油浸/半煎煮

SIGNATURE GRILLED NEW ZEALAND ORANGE ROUGHY FISH — 128
炭烤长寿鱼

SIGNATURE BBQ YELLOW ROE CRAB

(SALT & PEPPER · UNAGI BLAZE)

招牌碳香烤黄膏蟹

88



招牌必点
Must Try



PAN-SEARED GIANT GROUPER *(TEOCHEW SALTED PLUM & BEAN SAUCE)*
咸梅豆酱炭烤龙趸 （500G）





RED CROAKER FISH *(3PCS)*
(STEAMED HONGKONG STYLE)
红花鱼 (3条) - 港蒸
68



STEAMED ROE CRAB WITH GINGER PASTE
姜蓉蒸膏蟹
128

MEAT
肉类

NEW	**WOK-FRIED IBERICO PORK** *(PRESERVED MUSTARD GREENS, MILDY SPICED)* 潮式小炒肉	38
	CHAR-GRILLED RACK OF LAMB WITH HERB SAUCE *(3PCS)* 炭烤香草羊排（3片）	36
NEW	**PORK JOWL WITH PICKLED CHILLI & LOTUS ROOT** 泡椒藕尖猪颈肉	38
	POACHED CHICKEN MARINATED IN FERMENTED BEAN SAUCE 果园豆酱鸡	38
	GOLDEN GARLIC CRISPY PORK RIBS 金蒜脆香排骨	42
	SLOW-BRAISED OXTAIL IN SUPERIOR STOCK & ABALONE SAUCE 鲍汁红烧牛尾	48
	PAN-SEARED WAGYU BEEF WITH TEOCHEW-STYLE SATAY SAUCE 香煎沙茶和牛	88



PORK JOWL WITH PICKLED CHILLI & LOTUS ROOT
泡椒藕尖猪颈肉
38

VEGETABLE
蔬菜

CHINESE KALE - *(WOK-FRIED WITH GARLIC / WOK-FRIED WITH DRIED FLOUNDER)* **18**
芥兰 - 蒜蓉炒/大地鱼炒

SPINACH - *(WOK-FRIED WITH GARLIC)* **18**
菠菜 - 蒜蓉炒

QING LONG GREENS - *(WOK-FRIED WITH BEAN SPROUT)* **18**
清炒青龙菜

STIR FRIED LUFFA WITH MINCED GARLIC **18**
蒜蓉丝瓜

STIR FRIED SLIVER FISH WITH SCRAMBLED EGGS **22**
银鱼炒蛋

BRAISED EGGPLANT WITH PUNING TOFU **38**
普宁豆腐焗茄子

TOFU & PORK JOWL CLAYPOT **38**
豆腐砂锅煲

RICE & NOODLES 主食

	GOLDEN CRAB MEAT FRIED RICE WITH AGED PRESERVED RADISH 老菜脯黄金蟹肉炒饭	**28**
	MUNG BEAN NOODLES & CRAB MEAT IN SUPERIOR BROTH 家烧豆面	**38**
	WOK-FRIED FLAT RICE NOODLES WITH AGED PRESERVED RADISH 老菜脯炒河粉	**28**
NEW	**WOK-FRIED WAGYU BEEF & FLAT RICE NOODLES WITH XO SAUCE** XO酱和牛炒河粉	**38**
	WOK-FRIED FLAT RICE NOODLES WITH SEAFOOD AND AGED PRESERVAED RADISH 老菜脯海鲜炒河粉	**38**
	SIGNATURE SEAFOOD PAOFAN (POACHED CRISPY RICE) 龙趸海鲜泡饭 *(GIANT GROUPER SLICES)* 红斑海鲜泡饭 *(RED GROUPER SLICES)*	**40** *(S)* **/ 60** *(L)*
	GIANT GROUPER PORRIDGE WITH AGED PRESERVED RADISH 老菜脯龙趸鱼片粥	**78**
	SHAO SIGNATURE PRAWNS AND CRAB PORRIDGE 虾蟹砂锅粥	**128**
	PLAIN PORRIDGE 白粥	**1.5**
	PLAIN RICE 白饭	**1.5**

DESSERT
甜品

	DRIED TANGERINE PEEL BEAN SOUP (TAU SUAN) 陈皮豆爽	6
	OSMANTHUS ORH NEE 桂花蜜芋泥	8
	TEOCHEW-STYLE FRESH FRUIT WITH LIQUORICE DRESSING 潮州甘草水果捞	10
	ORH NEE WITH BIRD'S NEST 燕窝芋泥	18
	**TEOCHEW-STYLE SUGAR-COATED YAM** *(8PCS)* 潮汕反沙芋头 *(8条)*	18

ABOUT SHAO



ORIGINS OF SHAO「烧」

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..



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S277697

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