



Modern 现代潮菜
Teochew Dining

“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.



小菜
Appetisers

Poached Sea Bamboo Shoot
捞汁海笋
\$8

**Pan Seared Hokkaido
Cuttlefish with Squid Ink**
铁板北海道墨鱼肠
\$28

Deep Fried Shrimp Rolls
香脆虾卷
\$8 (4pcs) (Extra \$2 per piece)

**Crispy Dough Fritter
Stuffed with Cuttlefish**
墨鱼油条
\$8 (Extra \$2 per piece)



Deep Fried Baby Pomfret
香脆小鲷鱼
\$9 (Small) / \$16 (Large)

Deep Fried Chicken Wings
香辣鸡翅
\$12 (4pcs) (Extra \$3 per piece)



Stir Fried Chicken Soft Bone
鸡软骨
Choose spicy or salt and pepper
选辣味或椒盐
\$18

Deep Fried Fish Collar
香脆鱼下巴
\$16 (4pcs) (Extra \$4 per piece)



Teochew Beef Ball Soup
潮州牛肉丸汤

汤
Soup

White Pepper Pig Stomach Pickles Soup

酸菜猪肚汤

\$28

Teochew Beef Ball Soup

潮州牛肉丸汤

\$22



Marinated (Raw)

Roe Crab

生腌膏蟹

\$78/500g

Teochew
(Raw)
Marinated
Seafood

潮生
汕腌

潮生 汕腌

Teochew (Raw)
Marinated
Seafood



Roe Crab
膏蟹

\$78/500g



Deep Sea Small Prawns
海虾

\$18



Oysters
生蚝

\$16/4pcs



Drunken Cockles
一品醉蛤

\$16

肉集 Meat

Pan-Fried New Zealand Baby Lamb Rack \$32 (3pcs) extra \$12
烤新西兰小羊扒

Stir-Fried Iberico Pork with Pickled Mustard \$26
酸菜炒西班牙黑豚肉

Grilled Marinated Chicken with Fermented Bean Sauce \$28
普宁豆酱鸡

Grilled Pork Jowl \$18
烤猪颈肉

Barbeque Marinated Beef Ribs \$38
烤蜜汁牛肋条

BBQ Lamb Shank \$28
烤羊腱

BBQ Pig Trotter \$28
烤猪脚

Crispy Chicken with Garlic and Lemongrass \$22 (Small) \$38 (Big)
脆皮鸡



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



Grilled Pork Jowl
烤猪颈肉



Braised 卤水

- Braised Combination Platter (Duck, Pig Trotter and Tau Kwa)
卤水拼盘

\$28 (Small) / \$38 (Large)

- Braised Foie Gras
卤水鹅肝

\$18/2pcs

海鮮

Seafood

Steamed Black Emperor Fish
in HK Style
港蒸(黑皇帝魚)



Shao Signature BBQ Roe Crab
- Pepper Salt & Unagi Sauce

\$78 /400-500g

招牌烤黃膏蟹

Teochew Cold Crab

\$78 /400-500g

潮州凍蟹

Steamed Black Emperor Fish
in HK Style

\$15 /100g

港蒸(黑皇帝魚)

Steamed Lala Clams in
White Wine and Lemongrass

\$18

香茅酒蒸啦啦

Wok-Fried Grouper Fillet,
Shrimp & Scallop with
Lemongrass & Basil

\$48

香茅海鮮鍋

Grilled Orange Roughy Fish

\$128

烤長壽魚

Shao Signature BBQ Roe Crab
- Pepper Salt & Unagi Sauce

招牌烤黃膏蟹



海鮮預定 Seafood Pre-Order

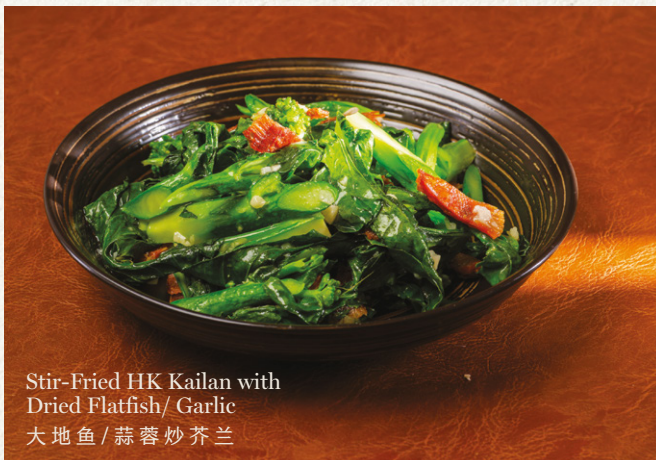
Lobster

龍蝦

Market Price

蔬菜

Vegetables



Stir-Fried HK Kailan with
Dried Flatfish/ Garlic
大地魚/蒜蓉炒芥蘭

Stir-Fried QingLong Cai
炒青龍菜

\$18

Stir-Fried HK Kailan with
Dried Flatfish/ Garlic
大地魚/蒜蓉炒芥蘭

\$16

Omelette with Oysters
炒蚝蛋

\$18



Rice & Noodles

**Poached Seafood Crispy Rice
with Seafood Stocks Pao Fan**
海鲜贵妃泡饭

\$40 (Small)/ \$60 (Large)

Mixed Seafood Fried Rice
海皇炒饭

\$22

Crab Porridge
螃蟹粥

\$78

**Stir Fried Rice Noodle with
Minced Vegetables in XO Sauce**
XO酱炒菜圃裸条

\$18



Dessert

Ice Cream \$8
冰淇淋

Homemade Yam Paste \$9
手工芋泥

**Mix Fruit Pai in
Teochew Style** \$10
潮州甘草水果捞



Poached Seafood Crispy Rice
with Seafood Stocks Pao Fan
海鲜贵妃泡饭

Oyster Porridge
蚝仔粥

\$28 (Small)/ \$48 (Large)

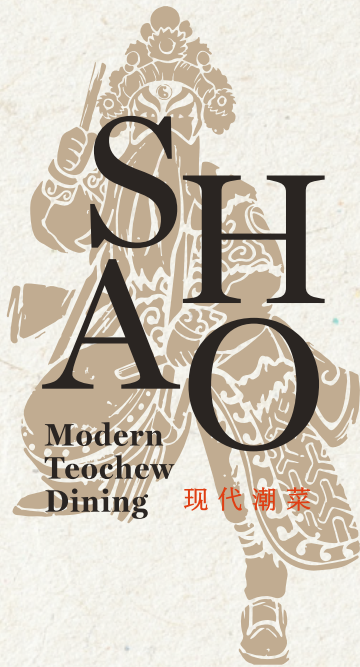
**Red Grouper Fish Porridge
(Contain Dairy)**
红斑砂锅粥((内含香菜)

\$48 (Small)/ \$68 (Large)

另外 Add-on

Plain Rice \$1.2
白饭

Plain Porridge \$1.5
白粥



“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 handwritten signature in black ink that reads 'Jack' in a cursive, flowing style.

Jack Ding
Towkay



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