大招海 Top Eight Signature Dish



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



潮式冻黄花鱼饭 Chilled Yellow Croaker in Teochew Style



生腌蟹 Marinated Raw Crab



猪肚花胶煲 Pig Stomach Soup with Fish Maw in Claypot



烤新西兰长寿鱼 Grilled New Zealand Orange Roughy Fish



招牌烤黄膏蟹 Shao Signature BBQ Roe Crab - Pepper Salt & Unagi Sauce



贵妃海鲜泡饭 Poached Seafood Crispy Rice with Seafood Stocks Pao Fan



潮式沙茶和牛 Pan-seaced Wagyu Beef With Teochew Satay Sauce



Modern 现代潮菜 Teochew Dining

会员有礼

WIP TOP UP MEMBER
储蓄充值





Top Up **\$270** (充值) Free (赠送) **\$30** Top Up **\$850** (充值) Free (赠送) **\$100** Top Up **\$1550** (充值) \$250 Top Up **\$2550** (充值) Free (赠送) **\$450** Top Up **\$3550** (充值) Free (赠送) \$650 Top Up **\$8500** (充值) Free (赠送) \$1500

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"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.







Holland Village

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.

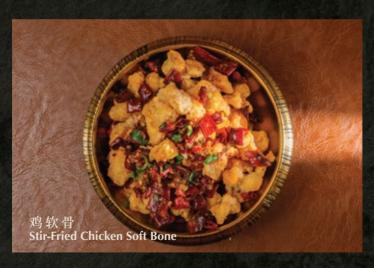
Our first outlet at Frankel Ave, Siglap, caters to family dinners and our latest outlet at Holland Village, while still a great place for group dinners, also features a bar counter where diners can wind down after a long day with our signature drinks.





凉拌鱼皮 Marinated Fish Skin \$12 凉拌海蜇头 Chilled Jellyfish \$16

香辣鸡翅 Deep Fried Spicy Chicken Wings \$12 (4pcs) (Extra \$3 per pcs) 鸡软骨 Chicken Soft Bone Choose spicy or salt and pepper 选辣味或椒盐
\$18



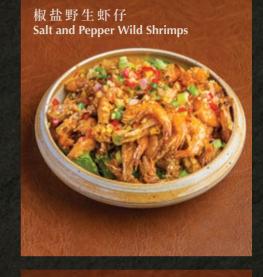
香脆小鲳鱼 Deep Fried Baby Pomfret \$9(Regular) \$16(Large)

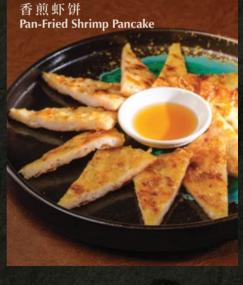
香脆鱼腩 Crispy Fish Belly \$16

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

椒盐野生虾仔凸 Salt and Pepper Wild Shrimps \$18

香煎虾饼 凸 Pan-Fried Shrimp Pancake \$28







打冷 Teochew "Da Lang"

「打」是造访、光顾之意,「冷」则指菜色多为凉菜、冷盘。打冷一词源自香港,是当地人对潮州夜市粥档、鱼饭摊、卤味摊等的统称。所谓"打冷",就是去吃潮州风味的凉菜和夜宵,大多摆在玻璃柜中任人挑选,卤鸭、墨鱼、猪脚冻等样样齐全,是一道道讲究火候与食材原味的传统好味。

Da Lang, Teochew "Da Lang".

"Da" means to visit or patronize, while "Lang" refers to the cold dishes typically served. The term originated in Hong Kong, used to describe Teochew-style night stalls offering porridge, rice with side dishes, and a variety of chilled braised delicacies. To "Da Lang" is to enjoy Teochew cold dishes at street-side eateries — from braised duck to cuttlefish and pork jelly — all carefully prepared and displayed for you to choose, highlighting the Teochew respect for flavor, freshness, and culinary tradition.

冻海参卷口 Chilled Sea Cucumber Stuffed With Shrimp Paste \$38





鱼饭 Teochew Fish Rice

潮汕鱼饭是潮汕传统名菜,用新鲜海鱼 煮熟后冷吃,搭配酱油、蒜泥等蘸料,鲜 美清淡,突出食材原味。

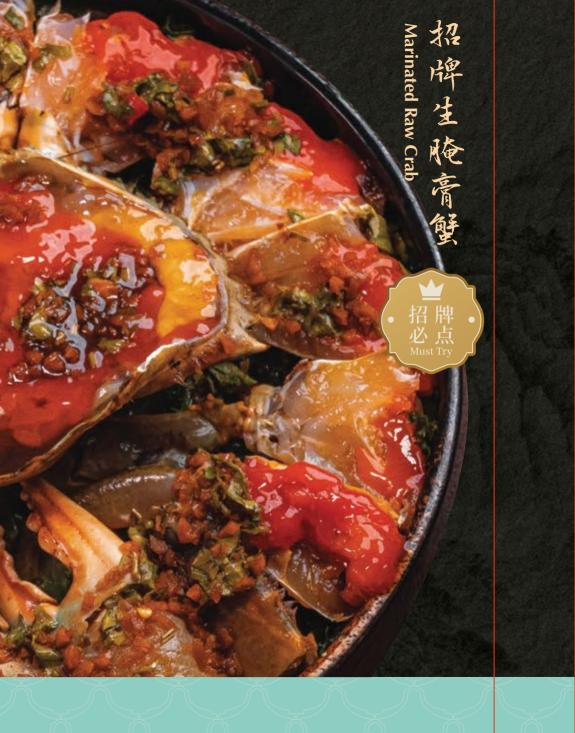
Teochew Fish Rice is a traditional Chaoshan dish of poached fresh fish served cold with sauces like soy and garlic. It's light, flavorful, and highlights natural taste.

潮式冻黄花鱼饭 Chilled Yellow Croaker in Teochew Style \$38





潮州冻蟹 Teochew Cold Crab \$78/400-500g





潮汕 Teochew Raw & Marinated Seafood

生蚝 Oysters \$16/4pcs (Extra \$4 per pcs)

一品醉蛤 Drunken Cockles \$16

海虾 Deep Sea Small Prawns \$18

生腌膏蟹 Marinated RawRoe Crab \$78/500g

生腌龙虾 凸 Marinated Australian Lobster \$98/500g



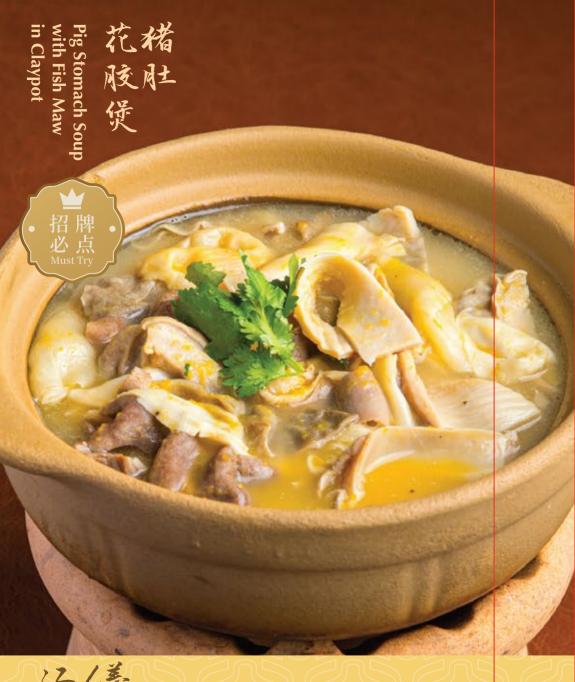
生蚝 Oysters



海虾 Deep Sea Small Prawns



生腌龙虾 Marinated Australian Lobster



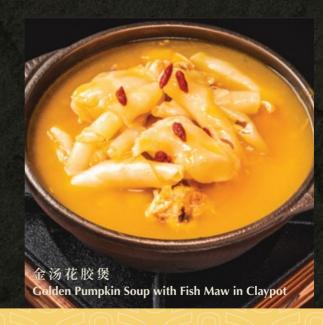
Soup Claypot スンチ徒 潮州牛肉丸汤 Teochew Beef Ball Soup \$22

金汤花胶煲 Golden Pumpkin Soup with Fish Maw in Claypot \$58(Regular) \$88(Large)



猪肚花胶煲 Pig Stomach Soup with Fish Maw in Claypot \$78(Regular) \$108(Large)

猪肚花胶鱼翅煲 Triple Treasure Claypot (Pig Stomach, Fish Maw and Shark Fin) \$138







招牌烤黄膏蟹 Shao Signature BBQ Roe Crab - Pepper Salt & Unagi Sauce \$78/400-500g

螃蟹米粉(焖) Stired-Fried Crab with Bee Hoon (Dry) \$108

百花豚肉蒸膏蟹 Steamed Roe Crab With Pork Paste & Shrimp Dumplings \$138 (900g-1kg)









手撕烤黄花鱼 Grilled Yellow Croaker Fish \$58

港蒸黑贵妃鱼 C Steamed Black Beauty Fish in HK Style \$15/100g

烤新西兰长寿鱼 Grilled New Zealand Orange Roughy Fish \$128

潮式菜圃东星斑 Steamed Coral Trout With Preserved Radish \$138

香茅酒蒸/普宁豆酱 啦啦 Steamed Lala Clams with White Wine and Lemongrass/Fermented Bean Sauce \$20

香草炒大虾 Sauteed King Prawn with Herb Sauce \$38

香椒膏炒大虾 Stir-Fried King Prawns with Chili Paste \$58







卤水鹅肝 Braised Foie Gras \$18/2pcs

卤水双拼 Braised Combination Platter (Duck, Pig Trotter and Tau kwa) \$28(Regular) \$38(Large)





*Menu prices subject to GST and 10% service charge • Images are illustrative actual food may vary





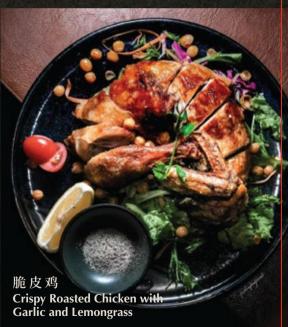
炭烤猪颈肉 凸 Charcoal-Grilled Pork Jowl \$22

脆皮鸡 Crispy Roasted Chicken with Garlic and Lemongrass \$28(Regular) \$38(Large)

黑椒鲍鱼鸡 Stir-Fried Chicken and Abalone with Black Pepper Sauce \$48

香煎西班牙黑豚肉 Pan-Seared Spanish Iberico Pork \$26







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

潮式沙茶和牛 Pan-seaced Wagyu Beef With **Teochew Satay Sauce** \$88

安格斯金牌牛肋骨 **Signature Angus Beef Ribs** \$88 (700g-800g)



Pan-Fried New Zealand Baby Lamb Rack



安格斯金牌牛肋骨 **Signature Angus Beef Ribs**

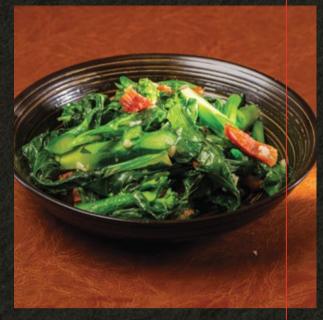


炒蚝蛋 Fried Oyster Omelette \$18

炒青龙菜 Stir-Fried Qinglong Cai \$18

大地鱼/蒜蓉炒芥兰 Stir-Fried Kai Lan With Dried Flatfish / Garlic \$18

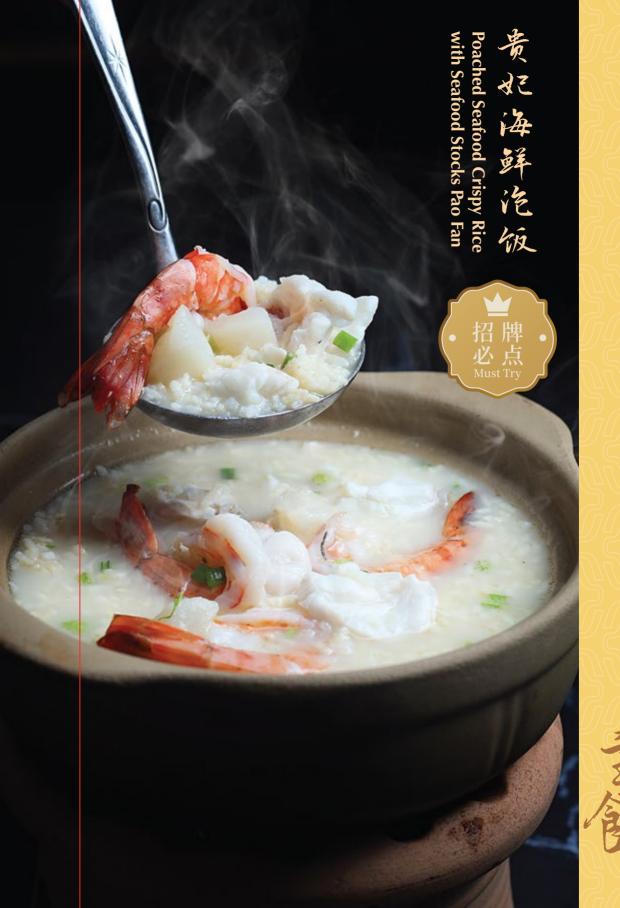
XO韭菜花炒海蜇头 Stir-Fried Chives With Jellyfish Head in XO Sauce \$38



大地鱼/蒜蓉炒芥兰 Stir-Fried Kai Lan With Dried Flatfish / Garlic



XO韭菜花炒海蜇 Stir-Fried Chives With Jellyfish Head in XO Sauce







XO菜脯粿条 Wok-Fried KwayTeow with Dry Radish in XO Sauce \$18

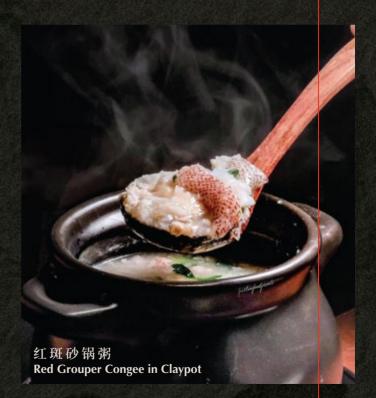
贵妃海鲜泡饭 Poached Seafood Crispy Rice with Seafood Stocks Pao Fan \$40(Regular) \$60(Large)

红斑砂锅粥(内含香菜) Red Grouper Congee in Claypot (with Coriander) \$48(Regular) \$68(Large)

潮式老菜脯生蚝粥 Oyster Congee with Age Preserved Radish in Teochew Style \$48(Regular) \$68(Large)



XO菜脯粿条 Wok-Fried KwayTeow with Dry Radish in XO Sauce



虾蟹砂锅粥(内含香菜) Crab and Prawn Congee in Claypot (with Coriander) \$128

白粥 Plain Porridge \$1.5 海皇炒饭 / Mixed Seafood Fried Rice (Spicy) \$22

白饭 Plain Rice \$1.5





冰淇淋 Ice Cream \$4

手工芋泥 Homemade Orh Nee \$6

水果捞 Mixed Fruit Pai in Teochew Style \$10

预定菜 <u>Pre-Ordered Dishes</u>

*需提前2日预定

*Pre-Order 2 days in Advance

潮式龙虾打冷 Teochew-Style Chilled Lobster Platter

\$20/100g

冬粉酸菜龙虾(辣/微辣/不辣)

Vermicelli & Pickled Vegetable Lobster (Spicy/Mild/Non-Spicy) \$20/100g

羊腩煲 Lamb Brisket Claypot

\$58/88

碳烤野生巴丁鱼 Grilled Wild Batfish

\$78

半煎煮黄花鱼 Half Pan-Seared Yellow Croaker

\$88

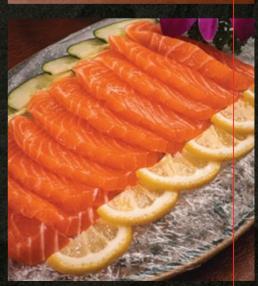
东星斑 (港蒸/潮州蒸) Plectropomus Leopardus (HK Style Steamed / Teochew Style Steamed) 时价

生腌三文鱼 Marinated Salmon Sashimi

时价









"一辈子只要做好一件事, 就算功德园满: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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