

八大招牌菜

Top Eight Signature Dish



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



生腌蟹
Marinated Raw Crab



卤水双拼
Braised Combination Platter (Duck, Pig Trotter and Tau kwa)



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



香草炒大虾
Sauteed King Prawn with Herb Sauce



Modern 现代潮菜
Teochew Dining



会员有礼

VIP TOP UP MEMBER

储蓄充值

Top Up
(充值) **\$270**

Free
(赠送) **\$30**

Top Up
(充值) **\$850**

Free
(赠送) **\$100**

Top Up
(充值) **\$1550**

Free
(赠送) **\$250**

Top Up
(充值) **\$2550**

Free
(赠送) **\$450**

Top Up
(充值) **\$3550**

Free
(赠送) **\$650**

Top Up
(充值) **\$8500**

Free
(赠送) **\$1500**

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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.



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




小菜 Appetisers

凉拌鱼皮
Marinated Fish Skin
\$12

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

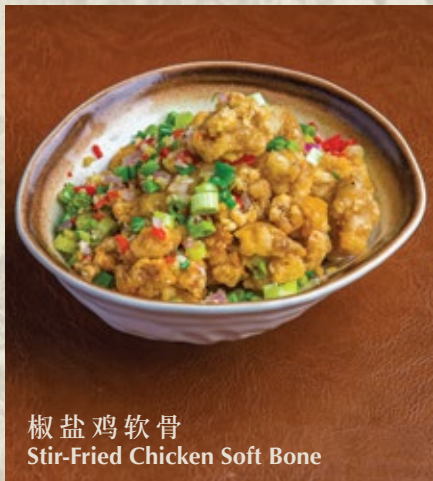
烤鸡肉串
Grilled Chicken Skewers
\$12 (3 sticks)

凉拌海蜇头
Chilled Jellyfish
\$16

椒盐鸡软骨 
Stir-Fried Salt and Pepper
Chicken Soft Bone
\$18



烤鸡肉串
Grilled Chicken Skewers



椒盐鸡软骨
Stir-Fried Chicken Soft Bone

香脆小鲷鱼

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



Salt and Pepper

Wild Shrimps

\$18

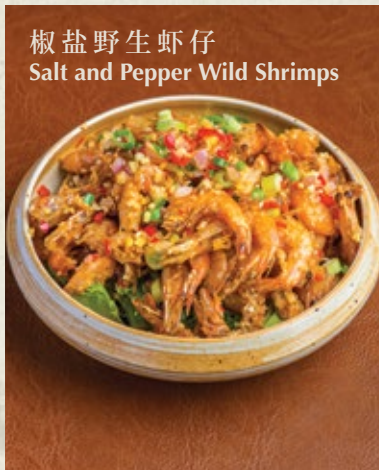
香煎虾饼

Pan-Fried Shrimp Pancake

\$28

椒盐野生虾仔

Salt and Pepper Wild Shrimps



香煎虾饼

Pan-Fried Shrimp Pancake



潮汕 打冷

Teochew
Cold Dish

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

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



招牌生腌膏蟹

Marinated Raw Crab



招牌点
招必
Must Try



潮汕

Teochew Raw
& Marinated Seafood





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 Raw Roe Crab

\$78/500g

生腌龙虾 

Marinated Australian
Lobster

\$98/500g



生蚝
Oysters



海虾
Deep Sea Small Prawns



生腌龙虾
Marinated Australian Lobster

Pig Stomach
Soup with Fish
Maw in Claypot

猪肚
花胶煲



汤羹
Soup
Claypot
砂煲

潮州牛肉丸汤
Teochew Beef Ball Soup
\$36

红斑鱼片豆腐煲
Sliced Red Grouper With Tofu
in Claypot
\$48(Regular)
\$68(Large)

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



金汤花胶煲
Golden Pumpkin Soup with
Fish Maw in Claypot



红斑鱼片豆腐煲
Sliced Red Grouper With
Tofu in Claypot

招牌烤黃膏蟹

Shao Signature BBQ Roe Crab
- Pepper Salt & Unagi Sauce



招牌
必點
Must Try



海鮮
Seafood

海鲜

Seafood

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

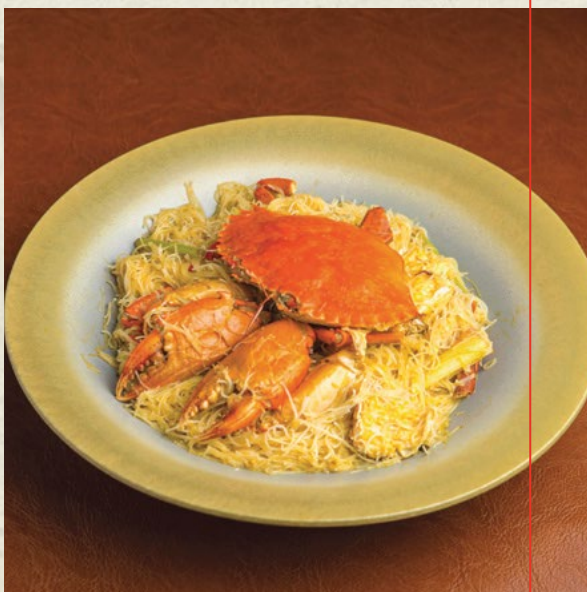
招牌烤黄膏蟹
Shao Signature BBQ Roe Crab
- Pepper Salt & Unagi Sauce
\$78/400-500g

潮式蛋白蒸膏蟹
Signature Steamed Crab with
Egg White in Classic
Teochew Style
\$88

螃蟹米粉 (烩)
Stir-Fried Crab with
Bee Hoon (Dry)
\$108



香草炒大虾
Sauteed King Prawn with Herb Sauce



螃蟹米粉 (烩)
Stir-Fried Crab with Bee Hoon (Dry)

烤新西兰长寿鱼

Grilled New Zealand Orange
Roughy Fish





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



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

潮汕
Teochew
Braised Specialty

卤水



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)

黑椒鮑魚雞
Stir-Fried Chicken and
Abalone with Black
Pepper Sauce



肉菜

Meat




炭烤猪颈肉
Charcoal-Grilled Pork Jowl

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

脆皮鸡
Crispy Chicken with Garlic
and Lemongrass
\$28(Regular)
\$42(Large)



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

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

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



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



沙茶牛杂煲
Stewed Satay Beef Offal Claypot
\$48

蔬菜 Vegetables



丝瓜海鲜
Stir-Fried Luffa with Egg & Seafood

菜脯蛋
Omelet with Dried Radish
\$12

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
Stir-Fried Chives With Jellyfish
Head in XO Sauce

丝瓜海鲜
Stir-Fried Luffa with Egg & Seafood
\$20

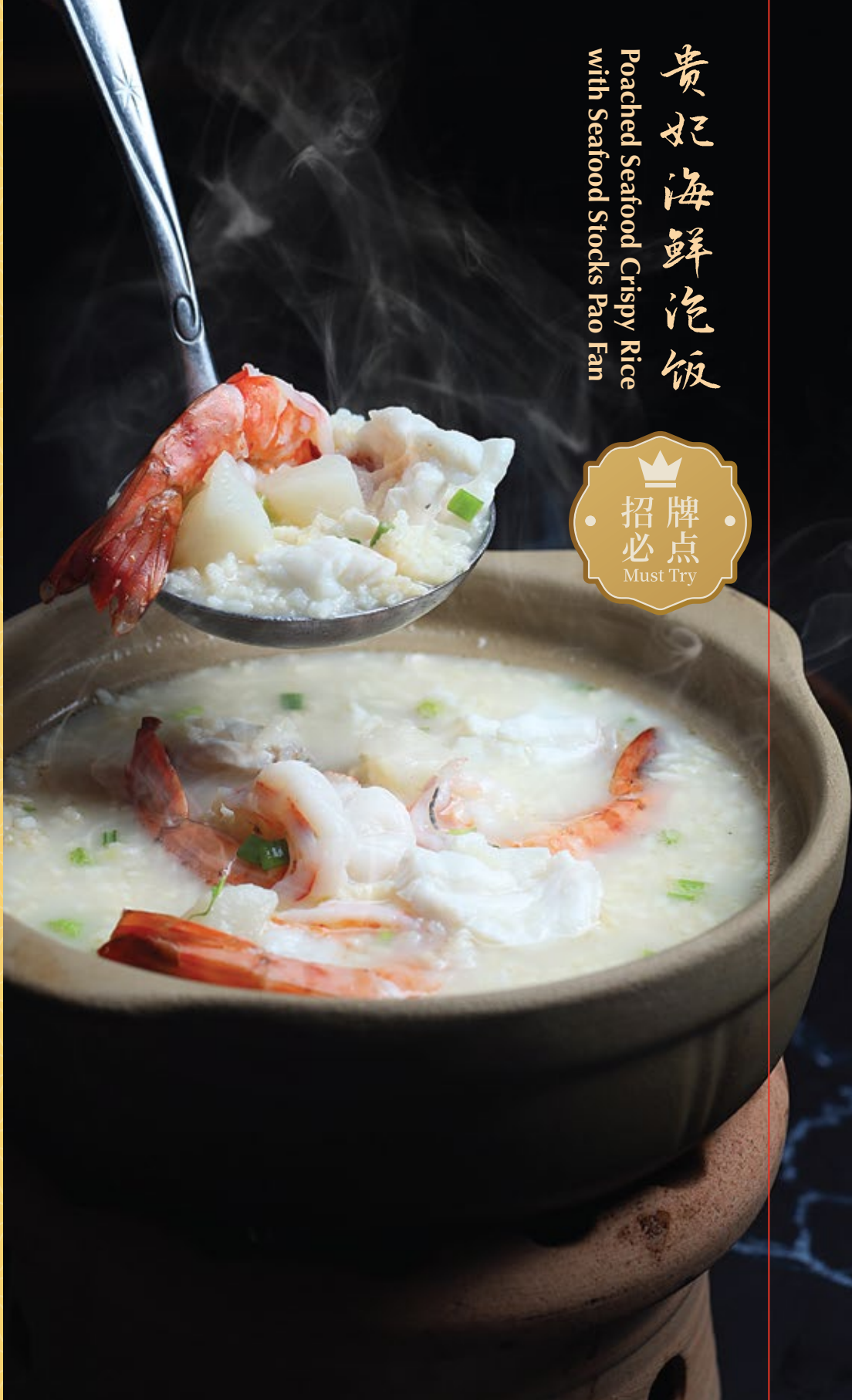
XO 韭菜花炒海蜇头 
Stir-Fried Chives With Jellyfish
Head in XO Sauce
\$38

贵妃海鲜泡饭

Poached Seafood Crispy Rice
with Seafood Stocks Pao Fan



招牌点
招必
Must Try



主食 Rice & Noodles

XO 菜脯粿条

Wok-Fried KwayTeow with Dry Radish in XO Sauce

\$18

海皇炒饭

Mixed Seafood Fried Rice (Spicy)

\$22

飞鱼卵橄榄菜

炒鱼茸面

Stir-Fried Fish Noodles

\$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)

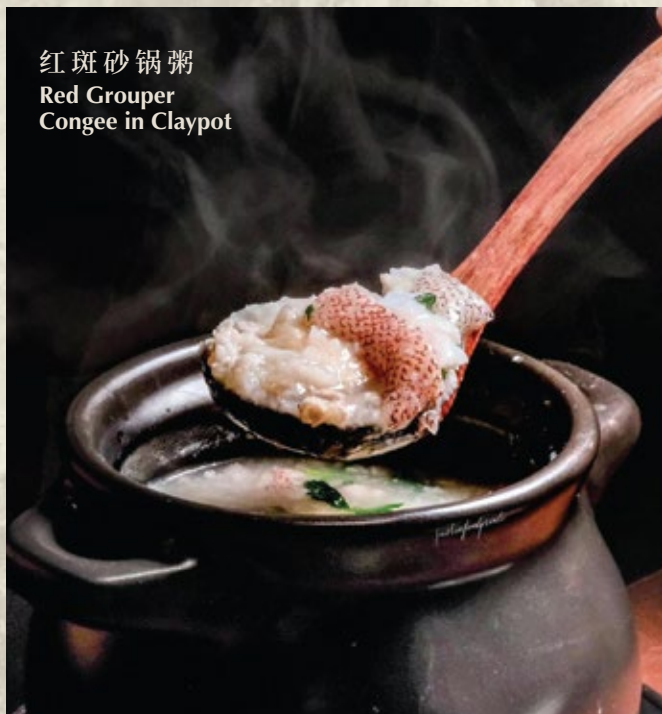
\$48(Regular)


\$68(Large)

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



红斑砂锅粥
Red Grouper
Congee in Claypot



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

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

白粥
Plain Porridge
\$1.5

白饭
Plain Rice
\$1.5



甜品

Dessert

冰淇淋
Ice Cream
\$4

手工芋泥
Homemade Orh Nee
\$6

水果捞
Mixed Fruit Pai in
Teochew Style
\$10

芝士地瓜
Cheesy Sweet Potato
\$10



预定菜

Pre-Ordered Dishes

*需提前2日预定
*Pre-Order 2 days in Advance

丝瓜烙 \$20
Pan Fried Luffa Pancake

护国羹 \$16/pax
Traditional Teochew Spinach Soup

潮式龙虾打冷 \$20/100g
Cold Lobster in Tapas Style

冬粉酸菜龙虾 \$20/100g
(辣/微辣/不辣)
Wok Fried Lobster with Vermicelli
Noodles (Spicy/Mild/Non-Spicy)

羊腩煲 \$58/88
Stew Lamb Brisket in Claypot

碳烤野生巴丁鱼 \$78
Grilled Wild Patin Fish

半煎煮黄花鱼 \$88
Half Pan Seared Yellow Croaker

东星斑(港蒸/潮州蒸) 时价
Coral Throat (HK Style / Teochew
Style Steamed)

生腌三文鱼 时价
Marinated Salmon Sashimi

菜脯炒虾球 \$38
Stir-Fried Prawn with Dried Radish

潮式沙茶和牛 \$88
Pan Seared Wagyu Beef with
Teochew Satay Sauce



SHAO

Modern
Teochew
Dining

现代潮菜

“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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