

# SHAO 烧

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

招牌点  
Must Try



# 小菜 *Appetisers*

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



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

### 香脆虾枣

Homemade Crispy Prawn Roll

\$18

### 香煎虾饼

Pan-Fried Shrimp Pancake

\$28

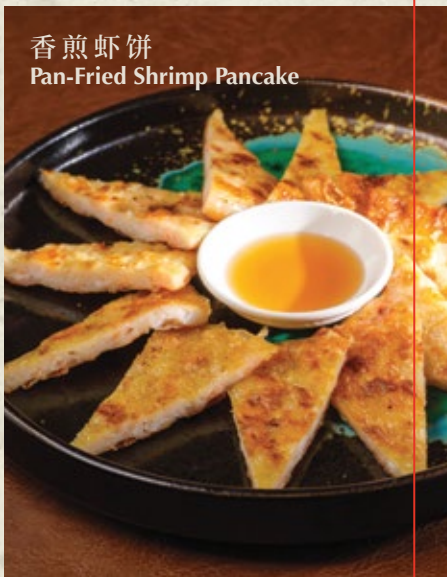
### 椒盐野生虾仔

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  
Must Try



潮汕生腌  
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 RawRoe 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

招牌点  
招必  
Must Try



汤羹  
Soup  
Claypot  
砂煲

潮州牛肉丸汤  
Teochew Beef Ball Soup  
\$36

沙茶海鲜豆腐煲  
Satay Seafood Tofu Claypot  
\$38

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

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



牌点  
招必  
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 🍷  
Sautéed King Prawn with  
Herb Sauce  
\$38

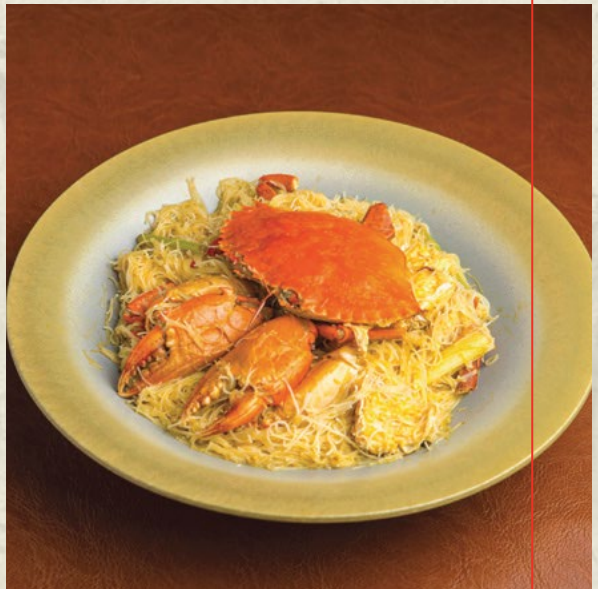
招牌烤黄膏蟹  
Shao Signature BBQ Roe Crab  
- Pepper Salt & Unagi Sauce  
\$78/400-500g

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

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



香草炒大虾  
Sautéed King Prawn with Herb Sauce



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

# 烤新西兰长寿鱼

Grilled New Zealand Orange  
Roughy Fish



# 海鲜

Seafood

普宁豆酱半煎煮沙尖鱼  
Pan-Fried and Steamed Silver Sillage  
Fish with Yellow Bean Sauce

\$40



港蒸黑贵妃鱼   
Steamed Black Beauty Fish in  
HK Style

\$15/100g

港蒸黑贵妃鱼  
Steamed Black Beauty Fish in HK Style

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



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

手撕烤黄花鱼  
Grilled Yellow Croaker Fish

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

烧鸡  
Roast Chicken  
\$16(Regular)  
\$28(Large)

烧鸭  
Roast Duck  
\$16(1/4)  
\$32(1/2)  
\$62(Full)



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

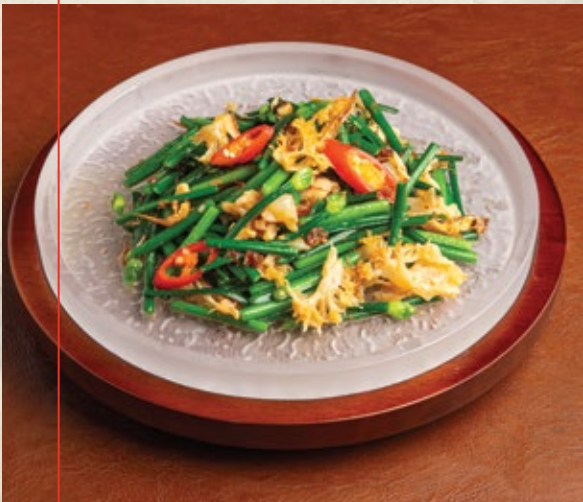
炒青龙菜  
Stir-Fried Qinglong Cai  
\$18

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

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

蒜蓉炒菠菜  
Stir-Fried Spinach with Garlic  
\$18

芥菜烧肉煲  
Mustard Green Claypot with  
Pork Belly  
\$28(Regular)  
\$48(Large)



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

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  
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

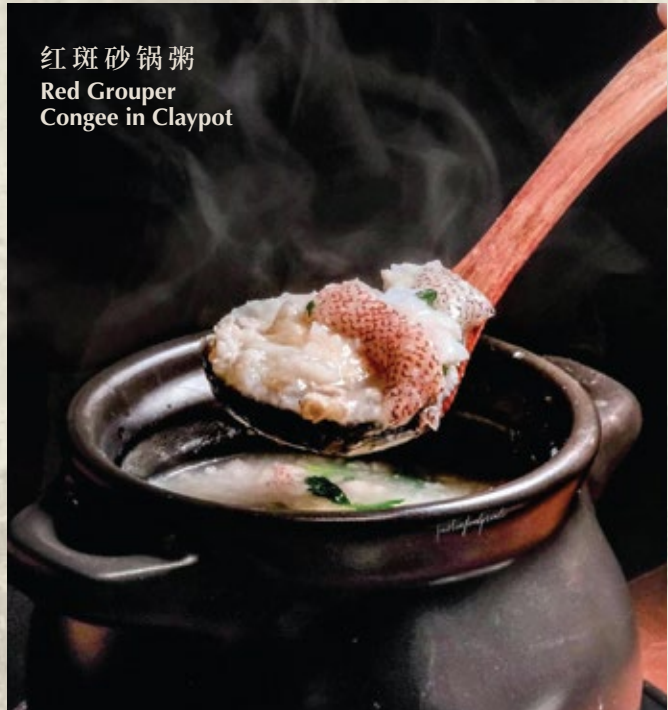
贵妃海鲜泡饭  
Poached Seafood Crispy Rice  
with Seafood Stocks Pao Fan  
\$40(Regular)  
\$60(Large)


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 Seaced 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



## Shao Outlets:

### Frankel:

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- 📱 +65 9227 9233
- ✉ info@shao.sg
- 📍 117 Frankel Avenue  
S458232

### Holland Village:

- ☎ +65 6993 9333
- 📱 +65 8823 9333
- ✉ info@shao.sg
- 📍 44 Lor Mambong,  
S277697

### Rangoon:

- ☎ +65 6993 2223
- 📱 +65 8653 2223
- ✉ info@shao.sg
- 📍 223 Rangoon Road  
#01-01/02, S218460