

# 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.





## 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.

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



# 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  
Teochew Raw  
& Marinated  
Seafood

生蚝

Oysters

\$16/4pcs

(Extra \$4 per pcs)



生蚝

Oysters

一品醉蛤

Drunken Cockles

\$16



海虾

Deep Sea Small Prawns

\$18

海虾


Deep Sea Small Prawns

生腌膏蟹

Marinated RawRoe Crab

\$78/500g



生腌龙虾 

Marinated Australian  
Lobster

\$98/500g

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  
\$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  
烤黃膏蟹

Shao Signature BBQ  
Roe Crab - Pepper  
Salt & Unagi Sauce



# 海鮮

Seafood

## 招牌烤黃膏蟹

Shao Signature BBQ Roe Crab  
- Pepper Salt & Unagi Sauce

\$78/400-500g



螃蟹米粉(焗)

Stired-Fried Crab with Bee Hoon (Dry)

## 螃蟹米粉(焗)

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)



百花豚肉蒸膏蟹

Steamed Roe Crab With  
Pork Paste & Shrimp  
Dumplings

牌点  
招必  
Must Try

烤新西兰  
长寿鱼  
Grilled New Zealand  
Orange Roughy Fish



海  
Seafood  
鲜

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



手撕烤黄花鱼  
Grilled Yellow  
Croaker Fish

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

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

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*

潮汕  
Teochew  
Braised Specialty


卤水

肉菜  
Meat

黑椒鮑魚雞

Stir-Fried Chicken and  
Abalone with Black  
Pepper Sauce



炭烤猪颈肉 

Charcoal-Grilled Pork Jowl

\$22



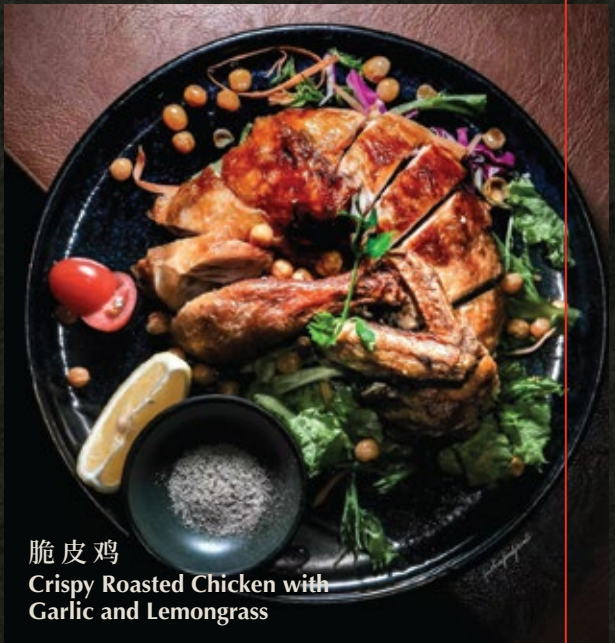
炭烤猪颈肉  
Charcoal-Grilled Pork Jowl

脆皮鸡

Crispy Roasted Chicken with  
Garlic and Lemongrass

\$28(Regular)

\$38(Large)



脆皮鸡  
Crispy Roasted Chicken with  
Garlic and Lemongrass

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

# 肉菜

Meat

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



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

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

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

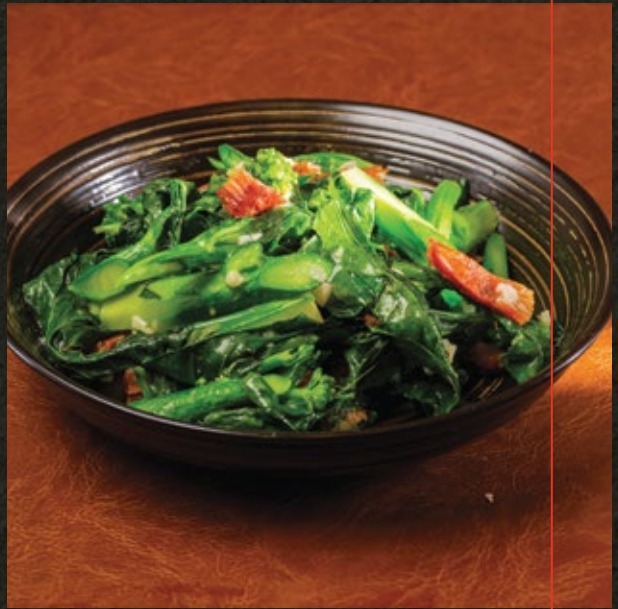


安格斯金牌牛肋骨  
Signature Angus Beef Ribs

# 蔬菜

Vegetables

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

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



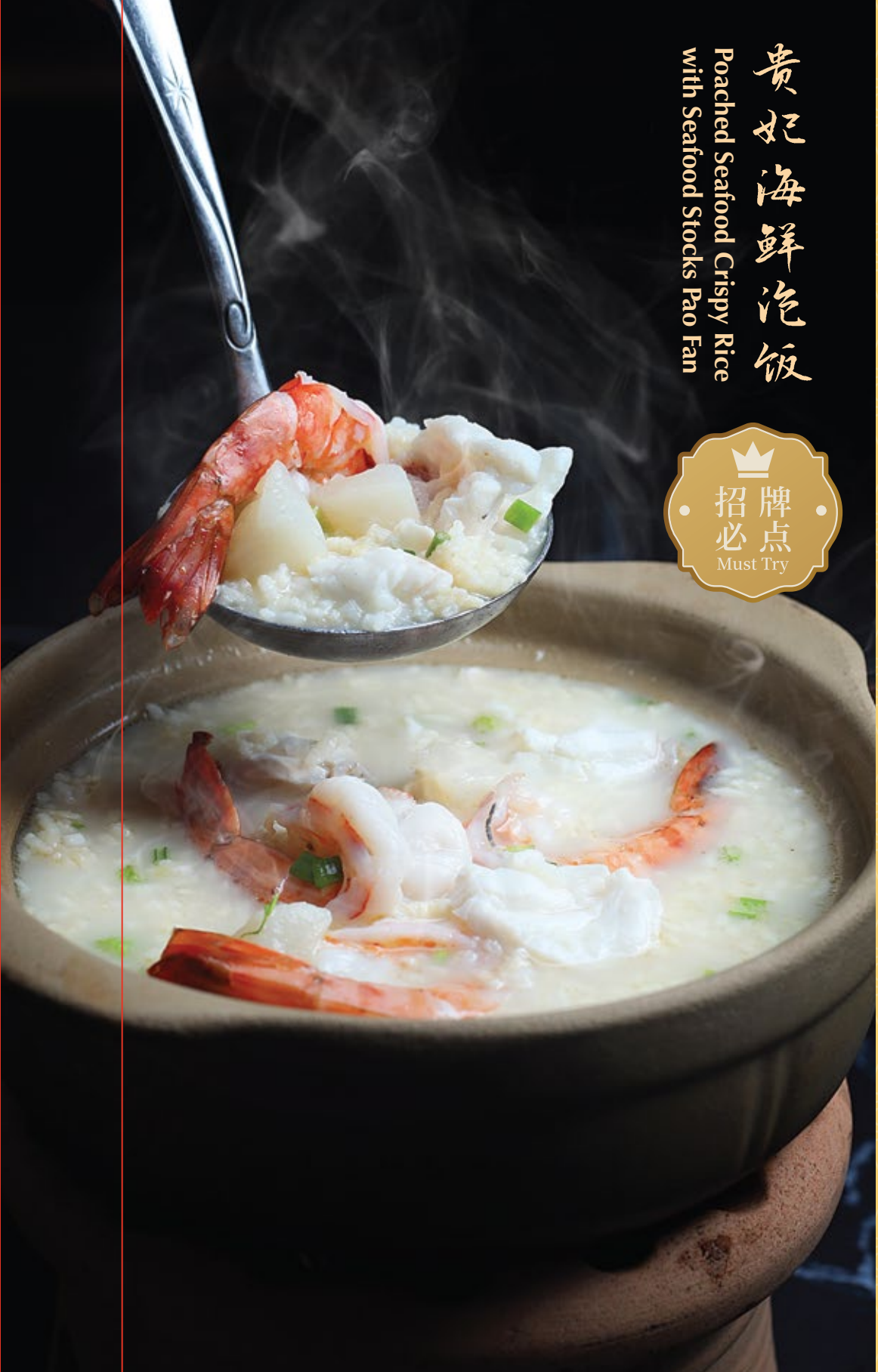
XO 韭菜花炒海蜇头   
Stir-Fried Chives With Jellyfish  
Head in XO Sauce  
\$38

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


# 贵妃海鲜泡饭

Poached Seafood Crispy Rice  
with Seafood Stocks Pao Fan

牌点  
招必  
Must Try




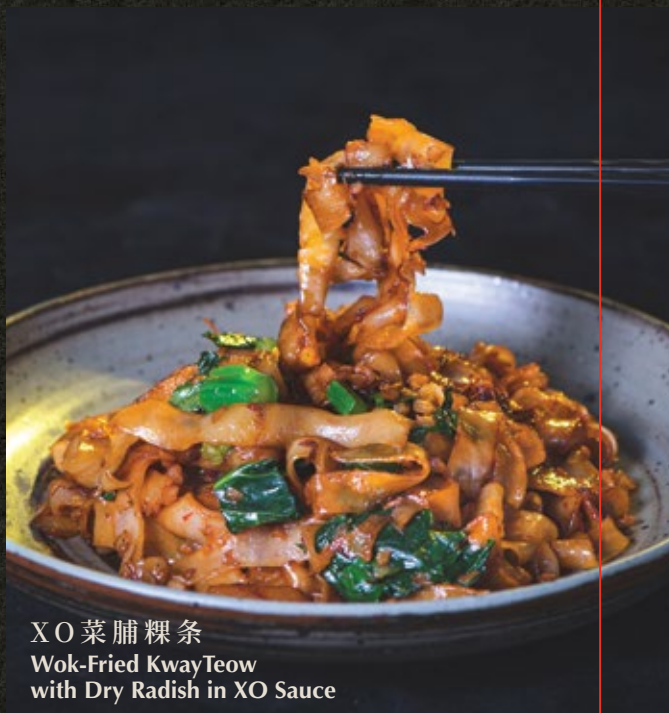
# 主食 Rice & Noodles

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

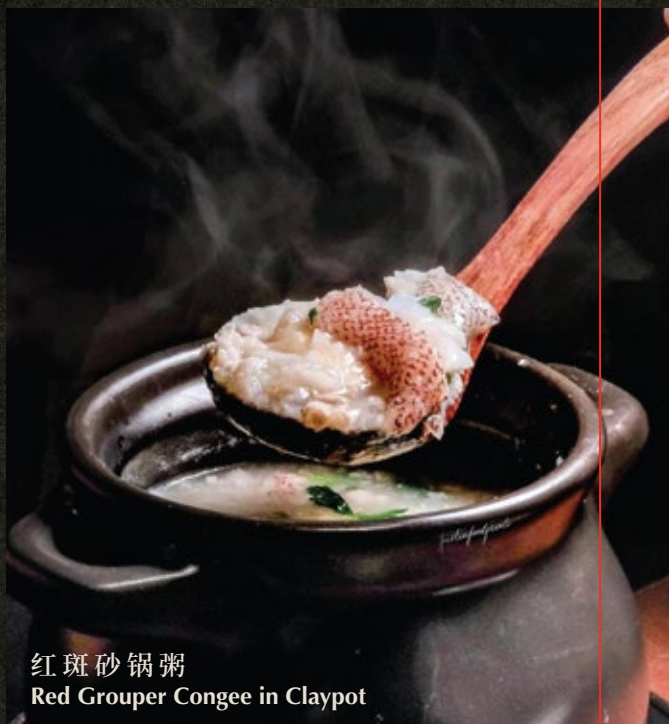
贵妃海鲜泡饭  
Poached Seafood Crispy Rice  
with Seafood Stocks Pao Fan  
\$40(Regular)  
\$60(Large)

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



红斑砂锅粥  
Red Grouper Congee in Claypot

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

海皇炒饭   
Mixed Seafood Fried Rice (Spicy)  
\$22

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

# 预定菜

## Pre-Ordered Dishes

\*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:

☎ +65 6610 9233  
📱 +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