

帝威

潮州菜館

Di Wei Teochew Restaurant

Di Wei Teochew Restaurant embodies the authenticity of Teochew cuisine, with its emphasis on using only the freshest of ingredients for its wide variety of Teochew dishes.

Serving up delicious dishes with light flavours is distinctive of Teochew cuisine in Singapore.

Signature dishes at Di Wei Teochew Restaurant include the Teochew Cold Crab, Teochew Fried Rice Noodles with Preserved Radish, and Yam Paste with Ginkgo Nuts or Pumpkin.

Characterised by spacious round tables and traditional Chinese decor, patrons enjoy well-rounded Teochew meals prepared by an experienced team of Chinese chefs in The Oval @ Seletar Aerospace Park and within Food Canopy in Botanic Gardens.

Teochew Cold Crab

潮州冷螃蟹



肉 类与禽

MEAT & POULTRY

 Braised Duck & Beancurd 卤鸭片豆干	M \$18	L \$28
Braised Pork with Gravy 扣肉	M \$15	L \$28
 Deep-Fried Lemon Chicken 酥炸柠檬鸡	M \$15	L \$28
Fragrant Fried Chicken 香脆炸鸡	M \$15	L \$28
Sichuan Pepper Chicken 川椒鸡	M \$15	L \$28
Stir-Fried Soy Sauce Chicken 生炒豉油鸡	M \$15	L \$28
Sweet & Sour Pork 酸甜咕咾肉	M \$15	L \$28
Specialty Pork Ribs 排骨王	M \$15	L \$28
 Salted Egg Pork Ribs 咸蛋排骨	M \$15	L \$28
Hotplate Venison 铁板梅花鹿肉	M \$20	L \$30
 Teochew Liver Roll 潮州式肝花	\$12 (Per Roll)	
Whole Roasted Chicken 脆皮烧鸡 (全)	\$35	

All prices are subject to prevailing GST and 10% Service Charge.

海鮮

SEAFOOD

Crab 螃蟹

Seasonal 时价

Method of Cooking 烹調法



A. Black Pepper 黑胡椒

B. Chilli 辣椒

C. Salted Egg 咸蛋

D. Steamed 清蒸



E. Teochew Cold 潮州冷



Teochew Prawn Balls

潮州虾枣

S \$15 M - L \$30

Salted Egg Squid

咸蛋鱿鱼

S \$15 M \$22 L \$30



Sambal Squid

叁崙鱿鱼

S \$15 M \$22 L \$30

Steamed Prawns

清蒸虾

S \$20 M \$30 L \$40

Cereal Prawns

麦片虾

S \$20 M \$30 L \$40

Fried Prawns with Chives

韭菜白炒虾球

S \$20 M \$30 L \$40

Gold Deep-Fried Prawn Fritters

金里虾

S \$20 M \$30 L \$40



Salted Egg Prawns

咸蛋炒虾

S \$20 M \$30 L \$40

Sambal Prawns

叁崙炒虾

S \$20 M \$30 L \$40

Fried Prawns with Asparagus

芦笋炒虾球

S \$24 M \$36 L \$48

Sambal Crayfish

叁崙虾婆

S \$25 M \$35 L \$50

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FISH

Grouper 石斑

Seasonal 时价

Method of Cooking 烹調法

A. Deep-Fried 油浸



B. Steamed 清蒸

Pomfret 斗鲷

Seasonal 时价

Method of Cooking 烹調法

A. Teochew Fried 潮州香煎



B. Teochew Steamed 潮州式蒸

Steamed Black Mullet

S \$25 M - L \$35

潮州乌鱼

Marinated Raw Abalone

S - M \$50 L -

生捞鲍鱼



Braised Sea Cucumber

S - M \$38 L \$58

红烧海参

Braised Abalone & Spinach

S - M \$50 L \$80

鲍鱼焖菠菜


Braised Abalone & Sea Cucumber

S - M \$60 L \$90

鲍鱼焖海参

芋 卷

YAM RING

- | | |
|--|------|
| Chicken Yam Ring
鸡肉芋圈 | \$25 |
| Sweet & Sour Pork Yam Ring
咕咾肉芋圈 | \$25 |
| Large Prawns Yam Ring
大虾芋圈 | \$28 |
|  Pork Ribs Yam Ring
排骨芋圈 | \$28 |

蛋

EGGS

- | | | | |
|-----------------------------------|--------|--------|--------|
| Fu Yong Omelette
芙蓉蛋 | S \$8 | M \$12 | L \$16 |
| Pan-Fried Onion Omelette
洋葱煎蛋 | S \$8 | M \$12 | L \$16 |
| Preserved Radish Omelette
菜脯煎蛋 | S \$9 | M \$12 | L \$10 |
| Minced Meat Omelette
肉碎煎蛋 | S \$10 | M \$15 | L \$20 |
| Prawn Omelette
虾仁煎蛋 | S - | M \$15 | L \$25 |
| Teochew Oyster Omelette
潮州蚝煎蛋 | S - | M \$15 | L \$28 |

蔬菜与豆腐

VEGETABLES & BEANCURD

Deep-Fried Beancurd 酥脆炸豆腐	S \$9	M \$15	L \$20
Sambal Kang Kong 叁崙空心菜	S \$9	M \$13	L \$18
Stir-Fried Celery & Cashew Nuts 西芹炒腰果	S \$9	M \$13	L \$18
Stir-Fried Kai Lan 芥兰菜	S \$9	M \$13	L \$18
Stir-Fried Salted Fish & Bean Sprouts 咸鱼豆芽	S \$9	M \$13	L \$18
Stir-Fried Spinach 菠菜	S \$9	M \$13	L \$18
Stir-Fried Broccoli 西兰花	S \$10	M \$15	L \$20
Stir-Fried Chives 韭菜白	S \$10	M \$15	L \$20
Braised Beancurd with Vegetables 紅烧豆腐	S -	M \$18	L \$24
 Di Wei Eight Treasures Deluxe 帝威八宝菜	S -	M \$18	L \$24
Hotplate Beancurd 铁板豆腐	S -	M \$28	L -
Simmered Shrimp Beancurd 虾仁豆腐	S \$18	M \$24	L \$36
Stir-Fried Asparagus 芦笋	S \$16	M \$24	L \$32
 Claypot Beancurd 砂煲豆腐	-	M \$18	L \$24
Stir-Fried Spinach & Scallops 带子炒菠菜	S \$24	M \$36	L \$48
Stir-Fried Broccoli & Scallops 带子炒西兰花	S \$24	M \$36	L \$48

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汤羹

SOUP



Teochew Braised Shark's Fin

潮州小鲍翅

\$28 (Per Person)

Mixed Vegetables Soup

什烩汤

S \$10 M \$15 L \$20

Salted Vegetable with Beancurd Soup

咸菜豆腐汤

S \$10 M \$15 L \$20



Fish Maw Soup

鱼鳔羹

S \$20 M \$30 L \$40

粥

PORRIDGE

Minced Meat & Oyster Porridge

肉碎蚶粥

S \$16 M \$26 L \$26

Crayfish Porridge

虾婆粥

S \$25 M - L \$40



Grouper Fish Porridge

石斑鱼粥

S \$25 M - L \$40

Pomfret Fish Porridge

鲷鱼粥

S \$25 M - L \$50

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饭 / 面



RICE & NOODLES

Fried Noodles with Shrimp & Honey-glazed Pork 桂花炒面	S \$8	M \$12	L \$22
Hor Fun 河粉	S \$8	M \$12	L \$22
Mui Fan 烩饭	S \$8	M \$12	L \$22
Salted Fish Fried Rice 咸鱼炒饭	S \$8	M \$12	L \$22
Teochew Fried Rice Noodles with Preserved Radish 潮州式菜脯粿条	S \$8	M \$12	L \$22
 Xing Zhou Bee Hoon 星州炒米粉	S \$8	M \$12	L \$22
Yang Zhou Fried Rice 杨洲炒飯	S \$8	M \$12	L \$22
Olive Fried Rice 橄榄菜炒饭	S \$10	M \$14	L \$24

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甜点

DESSERT

 Gingko Yam Paste 白果芋泥	S \$6	M \$18	L \$38
Pumpkin Yam Paste 金瓜芋泥	S \$6	M \$18	L \$38
 Teochew Sugar Yam Strips 潮州反沙芋	S \$20	M \$30	L \$40
Herbal Jelly with Honey	\$6		

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