



Est.1991

鱷魚潭海鮮邨

Restoran Crocodile Farm Seafood Village

11:30 am - 10:30 pm
OPEN DAILY

+6012 225 6876/+6012 609 6997

TAMAN SUBANG RIA (PARK LAND), JALAN SS12/1, SUBANG JAYA, 47500, PETALING JAYA, SELANGOR, MALAYSIA.

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Crocodile Farm Seafood Village Restaurant-PORK Free

+6011 1128 6096

盆菜

プンチョイ

POON CHOI

鳄鱼潭盆菜

Crocodile Farm Poon Choi

プンチョイ



** 白萝卜只限预订，如没预订西兰花替代。
** Radish only for pre-order, otherwise replace by broccoli.



PC6 鳄鱼潭盆菜

Crocodile Farm Poon Choi.

プンチョイ

6 PAX

10 PAX

** 材料 / Ingredients :

- 澳洲金鲍鱼 / Australia Abalone
- 鱼鳔 / Fish Maw
- 海参 / Sea Cucumber
- 花菇 / Black Mushroom
- 蚝士 / Dry Oyster
- 菜园鸡 / Village Chicken
- 明虾球 / Ocean Prawn Fillet
- 章鱼 / Octopus
- 豆筋 / Gluten
- 白萝卜 / Radish

** 市价 / Seasonal Price

- Please approach our staff for further inquiries.

* All prices above are subjected to 6% service charge & 6% SST.

APPETIZER

前菜

お通し



A09 香芒带子卷
Deep Fried Scallop with Mango Roll
ホタテのマンゴー巻き揚げ

A05 菜片桂花炒翅
Shark's Fin Scramble Eggs Served with Lettuce
フカヒレと卵炒めレタス添え



A04 菜片松仁炒虾崙
Sauteed Prawn Meat & Crispy Pine Nuts in Lettuce Wraps
松の実とエビ炒めレタス添え



A01 四拼冷热上萃 RM 130 (5pax) RM 250 (10pax)
Four Season Combination.
四種の前菜盛り合わせ

A03 两热上萃 RM 80 (6pax) RM 120 (10pax)
Two Season Hot Combination.
2種の前菜盛り合わせ

A04 菜片松仁炒虾崙 RM 40 RM 70 RM 120
Sauteed Prawn Meat & Crispy Pine Nuts In Lettuce Wraps.
松の実とエビ炒めレタス添え

A05 菜片桂花炒翅 RM 40 RM 70 RM 120
Stir Fried Shark's Fin With Scramble Eggs Served With Lettuce.
フカヒレと卵炒めレタス添え

S09 椒盐鲜鱿 RM 40 RM 70 RM 100
Squid With Salt & Pepper.
塩コショウイカの唐揚げ

S09 咸蛋鲜鱿 RM 40 RM 70 RM 100
Squid With Salted Egg.
塩卵イカの唐揚げ

A07 咸蛋白饭鱼 RM 40 RM 70
Deep Fried Ice Fish With Salted Egg.
塩卵シラウオの唐揚げ

A09 香芒带子卷 RM 20 /per piece (minimum 2 piece)
Deep Fried Scallop with Mango Roll.
ホタテのマンゴー巻き揚げ

A08 凉拌四川海蜇 RM 30
Marinated Cold Jelly Fish.
クラゲサラダ

A01 四拼冷热上萃
Four Season Combination
四種の前菜盛り合わせ

S09 椒盐鲜鱿
Squid with Salt and Pepper
塩コショウイカの唐揚げ



A07 咸蛋白饭鱼
Deep Fried Ice Fish With Salted Egg
塩卵シラウオの唐揚げ

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龙虾

LOBSTER

ロブスター

S01 生猛澳洲龙虾
Live Australia Lobster

生きたオーストラリアのロブスター

* Seasonal Price. Please approach our staff for further inquiries.



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烹煮方式选择:

Choice Of Cooking Method :

調理方法の選択:

** 市价 / Seasonal Price

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- 1) 日式刺身 / Shashimi With Wasabi
- 2) 堂灼 / Poached
- 3) 蛋白清蒸 / Steamed With Egg White



- 4) 高汤焗 / Baked With Superior Stock
- 5) 金蒜焗 / Baked With Minced Garlic
- 6) 芝士焗 / Baked With Cheese
- 7) 特色烧烤 / Barbeque

- 8) 椒盐 / Salt & Pepper

生猛澳洲龙虾日式刺身

Live Australia Lobster Shashimi With Wasabi

生きたオーストラリア産ロブスタのシャシミ

- 9) 咸蛋 / Salted Egg

- 10) 奶沙 / Baked With Butter & Curry Leaves

- 11) 甘香 / Kam Heong Spicy



- 12) 澳龙头爪焗面 / Braised Lobster Head & Claw With Noodle

- 13) 澳龙头爪煲粥 / Lobster Head & Claw Porridge



预订海鲜类:

Pre-Order Seafood :

シーフードの予約注文:

** 市价 / Seasonal Price

- Please approach our staff for further inquiries.

- 1) 波士顿龙虾 / Boston Lobster

- 2) 象拔蚌 / Geoduck

- 3) 生蚝 / Live Oyster

- 4) 濼尿虾 / Mantis Prawn

- 5) 海胆 / Sea Urchin

- 6) 九孔鲍 / Nine Hole Abalone

- 7) 圣子皇 / Scottish Razor Clam

- 8) 鲜蛤 / Blood Clam



象拔蚌

Geoduck

ジオダック貝

波士顿龙虾

Boston Lobster

ボストンロブスター

* All prices above are subjected to 6% service charge & 6% SST.

鱼翅

S H A R K F I N

フカヒレ

SH1 浓炖大鲍翅
Supreme Shark's Fin Soup
極上なフカヒレの姿煮



SH3 蟹肉干贝扣鲍翅
Shark's Fin Soup With Crab Meat & Dry Scallop
カニ肉と干しホタテのフカヒレスープ



SH5 蟹肉鱼翅
Braised Shark's Fin Soup With Crab Meat
カニ肉入りフカヒレスープ



SH1 预订-浓炖大鲍翅 RM 180 /per bowl
Pre-Order: Double Boiled Supreme Shark's Fin Soup.
予約注文: 極上なフカヒレの姿煮

SH2 红烧原粒干贝鲍翅 RM 120 /per bowl
Special Braised Supreme Shark's Fin Soup With Dry Scallop.
干しホタテと極上なフカヒレスープ

SH3 蟹肉干贝扣鲍翅 RM 80 /per bowl
Shark's Fin Soup With Crab Meat & Dry Scallop.
カニ肉と干しホタテのフカヒレスープ

SH4 龙皇鲜带子翅 RM 40 /per bowl
Shark's Fin Soup With Prawn & Fresh Scallop.
海老と生ホタテのフカヒレスープ



SH5 蟹肉鱼翅 RM 28 /per bowl
Braised Shark's Fin Soup With Crab Meat.
カニ肉入りフカヒレスープ

SH5a 蟹肉鱼翅 RM 60 RM 120 RM 180
Braised Shark's Fin Soup With Crab Meat.
カニ肉入りフカヒレスープ

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AB1 红烧特级日本鲜鲍鱼
 Braised Japanese Special Grade Abalone With Vegetable
 日本国産特級アワビの野菜煮込み



AB2 蚝皇原粒鲍鱼花菇兰花
 Braised Whole Abalone With Mushroom & Broccoli
 アワビ・椎茸・ブロッコリーのオイスターソース煮込み

DRY
SEAFOOD

海味

海産干物



AB1 预订-红烧特级日本鲜鲍鱼 **RM 168** /per pcs
 Pre-Order: Braised Japanese Special Grade Abalone With Vegetable.
 予約注文: 日本国産特級アワビの野菜煮込み



AB2 蚝皇原粒鲍鱼花菇兰花 **RM 250** /per portion
 Braised Whole Abalone With Mushroom & Broccoli.
 アワビ・椎茸・ブロッコリーのオイスターソース煮込み

DS1 海参鱼鳔西兰花 **RM 90** **RM 180**
 Braised Sea Cucumber & Fish Maw with Broccoli.
 ナマコと魚の浮き袋の煮込み ブロッコリー添え



DS2 一品海味煲 **RM 100** **RM 150** **RM 200**
 Braised Combination Supreme Dried Seafood In Claypot.
 極上干物いろいろの土鍋煮

DS3 预订-海味炖土鸡 **RM 45** /per bowl (minimum 10 bowl)
 Pre-Order: Double Boiled Dry Seafood Soup with Village Chicken.
 予約注文: 干物いろいろの村の鶏スープ

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蝦類

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エビの料理



豉油皇生蝦

Pan Fried with Superior Sauce

エビの揚げ上醤油ダレ添え

- S04 草蝦**
Fresh Tiger Prawn.
ウシエビ
RM 18 /per 100 gram
** Minimum 300 gram
- S03 明蝦**
Fresh Sea White Prawn.
クルマエビ
RM 25 /per 100 gram
- S02 生蝦**
Fresh Water Prawn (King Prawn).
キングエビ
RM 60 /per piece

烹煮方式选择:

Choice Of Cooking Method :

調理方法の選択:



- 1) 蛋白蒸 / Steamed With Egg White
- 2) 豉油皇 / Pan Fried With Superior Sauce
- 3) 金蒜焗 / Baked With Minced Garlic
- 4) 妈蜜 / Baked With Marmite Sauce
- 5) 芝士焗 / Baked With Cheese
- 6) 白灼 / Poached With Herbs
- 7) 麦香 / Baked With Oats
- 8) 椒盐 / Salt & Pepper
- 9) 甘香 / Kam Heong Spicy
- 10) 咸蛋 / Baked With Salted Egg
- 11) 滑蛋生面 / Cantonese Fried Noodle
- 12) 奶沙 / Fried With Butter & Curry Leaves
- 13) 湿奶油 / Braised With Butter & Milky Cream



- 14) 蒜茸银丝蒸 / Steamed With Garlic & Vermicelli
- 15) 黑椒银丝煲 / Braised Vermicelli With Black Pepper In Claypot

白灼草蝦

Poached With Herbs

ハーブで水煮



滑蛋生蝦生面

Cantonese Fried Noodle

エビと広東風焼きそば



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MEAT CRAB

肉蟹

ノコギリガザミ

米粉炒肉蟹
Fried With Mee Hoon
フライド・ウィズ・ミー・フン

S08 肉蟹
Meat Crab.
ノコギリガザミ

** 市价 / Seasonal Price

烹煮方式选择:
Choice Of Cooking Method :
調理方法の選択:



1) 辣子 / Fried With Sweet and Sour Chili Sauce

2) 姜葱炒 / Fried With Ginger & Spring Onion



3) 奶沙 / Fried With Butter & Curry Leaves

4) 高汤焗 / Poached With Superior Soup

5) 芝士焗 / Baked With Cheese

6) 椒盐 / Salt & Pepper

奶沙肉蟹
Fried With Butter & Curry Leaves
バターとカレーの葉で揚げた

7) 咸蛋 / Salted Egg

8) 甘香 / Kam Heong Spicy



9) 米粉炒 / Fried With Mee Hoon

10) 黑椒焗 / Baked With Black Pepper Sauce



11) 湿奶油 / Braised With Butter & Milky Cream

12) 蛋白姜丝蒸 / Steamed With Egg White & Ginger

加点 / Add On :

1) 炸/蒸银丝卷 / Fried/Steam Bun RM 5 /per piece

2) 炸/蒸花包 / Fried/Steam Flower Bun RM 5 /per set (4 pcs)

湿奶油肉蟹
Braised With Butter & Milky Cream
バターとミルクサムの煮込み

辣子肉蟹
Sweet & Sour Chili Sauce
甘酸っぱいチリソース

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魚

FISH

魚の料理



鱼类
Fish.
さかな

** 市价 / Seasonal Price



F01 生猛游水笋壳鱼
Live Bamboo Fish.



F02 生猛游水龙虎斑
Live Ocean Grouper.



F06 生猛游水非洲鱼
Live Tilapia.



F03 深海斗底鲷(冷藏)
Ocean Pomfret (Frozen).



F05 深海石斑(冷藏)
Sea Grouper (Frozen).



F07 马友
Senangi (Fresh).



F04 生猛游水石甲
Live Seabass.



F15 深海星斑
Fresh Star Grouper.



ADV12 预订-巴丁鱼
Pre-Order: Patin.



ADV13 预订-苏丹鱼
Pre-Order: Jelawat.



ADV11 预订-鲩鱼
Pre-Order: River Grass Carp.



ADV15 预订-忘不了
Pre-Order: Empurau.

烹煮方式选择:

Choice Of Cooking Method :

調理方法の選択:



1) 港式蒸 / Steamed With Hong Kong Style (Superior Soy Sauce)

2) 剁椒蒸 / 炸 / Steamed / Deep Fried With Minced Chili



3) 潮州蒸 / Steamed With "Teo Chew" Style

4) 姜茸蒸 / Steamed With Minced Ginger

5) 蒜茸蒸 / Steamed With Minced Garlic



6) 酱蒸 / Steamed With Bean Paste

7) 红烧 / Braised In Claypot

8) 脆炸 / Deep Fried With Soy Sauce

9) 马来熨煎 / Pan Fried With Balacan

10) 泰式蒸 / 炸 / Steamed / Deep Fried With Thai Style



11) 亚三蒸 / 炸 / Steamed / Deep Fried With Assam Sauce

12) 辣椒仔酱油蒸 / 炸 / Steamed / Deep Fried With Chili & Soy Sauce



剁椒蒸
Steamed With Minced Chili
みじん切り唐辛子蒸し

亚三炸游水石甲

Deep Live Seabass Fried With Assam Sauce
魚の唐揚げアッサムソース添え

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SEAFOOD FILLET

海鮮

シーフード

S06	明虾球 Ocean Prawn Fillet. クルマエビフィレ	RM 70	RM 140	RM 200
F10	石斑片 Grouper Fillet. ハタの切り身	RM 50	RM 100	RM 150
S07	虾蛄 Mantis Prawn. シャコフィレ	RM 40	RM 60	RM 80

烹煮方式选择:

Choice Of Cooking Method :

調理方法の選択:



- 1) 湿奶油 / Braised with Butter & Milky Cream
- 2) 奶沙 / Fried With Butter & Curry Leaves
- 3) 黑椒 / Fried With Black Pepper Sauce
- 4) 亚三 / Fried with Assam Sauce
- 5) 酸甜 / Sweet & Sour Sauce
- 6) 咸蛋 / Salted Egg
- 7) 沙律 / Fruit Salad
- 8) 甘香 / Kam Heong Spicy
- 9) 麦香 / Baked with Oatmeal
- 10) 金蒜焗 / Baked with Minced Garlic
- 11) 姜葱 / Fried With Ginger & Spring Onion
- 12) 宫保 / Fried with Dry Chili and Cashew Nut



S05 鸳鸯明虾球(沙律/奶沙)
Prawn Fillet In Two Varieties
クルマエビフィレ二種盛り



S05 鸳鸯明虾球(沙律/奶沙) **RM 140** **RM 200**
Ocean Prawn Fillet In Two Varieties (Salad/Butter).
クルマエビフィレ二種盛り (サラダ・バター)



F09 鸳鸯石斑片(酸甜/黑椒) **RM 100** **RM 150**
Grouper Fillet In Two Varieties (Sweet & Sour/Black Pepper).
ハタの切り身二種盛り (サラダ・バター)

F10 油泡石斑片 **RM 50** **RM 100** **RM 150**
Grouper Fillet Sauteed with Vegetable.
ハタの切り身と野菜のソテー



F09 鸳鸯石斑片(酸甜/黑椒)
Grouper Fillet In Two Varieties
ハタの切り身二種盛り



F10 油泡石斑片
Grouper Fillet Sauteed With Vegetable
ハタの切り身と野菜のソテー

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貝類

SHELLFISH



S11 帶子
Fresh Scallop.
生ホタテ

RM 48

RM 80

烹煮方式选择:
Choice Of Cooking Method :
調理方法の選択:



1) 金银蒜粉丝蒸 / Steamed With Mince Garlic & Glass Noodle



2) 姜葱 / Fried With Ginger & Spring Onion

3) 油泡 / Sauteed With Vegetable

4) 滑蛋蒸 / Steamed With Egg

5) 黑椒 / Black Pepper



蝦米椒仔炒啦啦

Fried With Dried Shrimps & Chili Padi

干しエビとチリパディのフライ

S10 啦啦
Fresh Lala.
ハマグリ

RM 40

RM 80

烹煮方式选择:
Choice Of Cooking Method :
調理方法の選択:



1) 蝦米椒仔炒 / Fried With Dried Shrimps & Chili Padi

2) 金银蒜蒸 / Steamed with Mince Garlic

3) 姜葱 / Fried With Ginger & Spring Onion



4) 特级上汤 / Boiled With Superior Soup

5) 甘香 / Fried With Kam Heong Spicy



6) 炒米粉 / Fried With Mee Hoon

特级上汤啦啦

Boiled With Superior Soup

極上スープで煮込む



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LB1 黑椒纽西兰羊仔骨
Black Pepper New Zealand Lamb Ribs
黒胡椒ダレのニュージーランドラムリブ

RM 30 / piece (minimum order 4 pieces)

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家禽

POULTRY

家きん



C02 鸳鸯彩凤凰(柠檬鸡 / 烧鸡)
Chicken In Two Varieties (Lemon/Roasted)
チキン二種盛り(レモンチキン/ローストチキン)



RM 90 / Per Portion



C01 名厨招牌烧鸡
Master's Special Roasted Chicken
シェフ特製のローストチキン



RM 45 / Half Bird

RM 80 / Whole Bird

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C03 洋葱煎软鸡 RM 45 RM 80

Deep Fried Chicken With Onion Ring.
鶏のから揚げ オニオンリング添え

C06 香芒酥鸡 RM 45 RM 80

Deep Fried Chicken With Shredded Mango.
鶏のから揚げ 細切りマンゴー添え

C07 泰式海蜇烧鸡 RM 50 RM 100

Thai Style Chicken With Jelly Fish.
タイ風チキンとクラゲ

C08 沙律片皮鸡 RM 50 RM 100

Fruit Salad & Rolling Chicken.
フルーツサラダとチキン



C09 盐蒸菜园鸡 RM 60 RM 120

Steamed Village Chicken With Salt & Chinese Herbs.
ハーブ塩蒸し鶏



C10 佛钵宫保鸡丁 RM 45 RM 90

Yam Basket With Dry Chilli Chicken Cube & Cashew Nut.
宮保鶏丁入り揚げ里芋バスケット

C11 冬菇焖鸡煲 RM 50 RM 100

Braised Claypot Chicken With Mushroom.
椎茸と鶏の土鍋煮



C06 香芒酥鸡
Deep Fried Chicken with Shredded Mango
鶏のから揚げ細切りマンゴー添え



C10 佛钵宫保鸡丁
Yam Basket With Dry Chilli Chicken Cube & Cashew Nut
宮保鶏丁入り揚げ里芋バスケット



ADV16 富贵菜园鸡
Beggar Village Chicken
ハーブ蒸し村の鶏

ADV16 预订-富贵菜园鸡 RM 150 /whole bird
Pre-Order: Beggar Village Chicken.
予約注文:ハーブ蒸し村の鶏

ADV17 预订-乳香子姜番鸭煲 市价 /seasonal price
Pre-Order: Claypot Traditional Braised Duck.
予約注文:伝統的な鴨の生姜土鍋煮

ADV18 预订-竹枝羊腩煲 市价 /seasonal price
Pre-Order: Claypot Lamb Stew with Beancurd Sheet.
予約注文:豆腐の皮とラムの土鍋煮

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肉類

MEAT

肉の料理



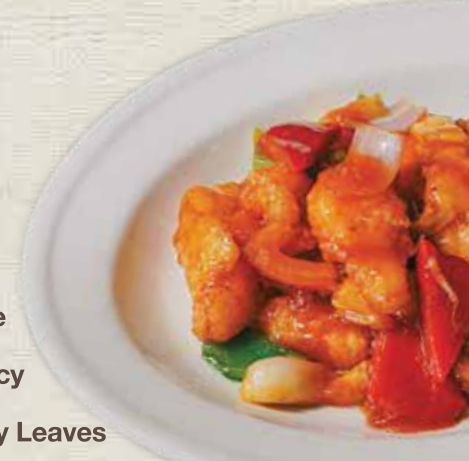
甘香鸡丁
Kam Heong Spicy Chicken Cube
カン プン チ キン

C10 鸡丁 RM 30 RM 50 RM 70
Chicken Cube.
鶏肉の角切り

烹煮方式选择:
Choice Of Cooking Method :
調理方法の選択:



- 1) 酸甜 / Sweet & Sour
- 2) 妈蜜 / Baked with Marmite Sauce
- 3) 甘香 / Fried with Kam Heong Spicy
- 4) 奶沙 / Fried with Butter and Curry Leaves
- 5) 宫保 / Fried with Dry Chili and Cashew Nut
- 6) 湿奶油 / Braised with Butter & Milky Cream



酸甜鸡丁
Sweet & Sour Chicken Cube
甘 酸 っ ば い チ キン

P01 鹿肉 RM 40 RM 60 RM 80
Venison.
しかにく

P02 鸵鸟肉 RM 40 RM 60 RM 80
Ostrich.
ダチョウ

P03 牛肉 RM 40 RM 60 RM 80
Beef.
ぎゅうにく

P04 澳洲牛肉 RM 80 /portion
Australian Sirloin.
オーストラリア産サーロイン

烹煮方式选择:
Choice Of Cooking Method :
調理方法の選択:



- 1) 姜葱 / Fried With Ginger & Spring Onion
- 2) 宫保 / Fried With Dry Chili and Cashew Nut
- 3) 黑椒 / Fried With Black Pepper Sauce
- 4) 铁板 / Sizzling Style



姜葱鹿肉
Ginger & Spring Onion Venison
生姜とネギのしかにく



黑椒鸵鸟肉
Black Pepper Sauce Ostrich
黒胡椒ソースで揚げたダチョウ



* All prices above are subjected to 6% service charge & 6% SST.



S08 招牌烧肉蟹
House Special Barbeque Meat Crab
バーベキューノコギリガザミ



F04 铁板烧石甲鱼
Barbeque Siakap.
鉄板焼バラマンディ

** 市价 / Seasonal Price



S08 招牌烧肉蟹
House Special Barbeque Meat Crab.
バーベキューノコギリガザミ

** 市价 / Seasonal Price

S04 牛油胡椒烧草虾
Barbeque Fresh Tiger Prawn.
バーベキューウシエビ

RM 18 /100gram
** Minimum 300 gram

S09 原味烧鲜鱿
Barbeque Fresh Squid.
バーベキューフレッシュイカ

RM 40 RM 70 RM 100

S13 铁板串烧鲜带子
Sizzling Fresh Scallop With BBQ Sauce.
焼きたてホタテのバーベキューソース添え

RM 20 /pcs
** Minimum 4 pcs

S11 铁板蕉叶烧鲜带子
Barbeque Fresh Scallop.
新鮮ホタテのバーベキュー

RM 8 /pcs
** Minimum 6 pcs



S12 特色烧烤三鲜拼
Barbeque Trio Seafood Combination.
バーベキューイカ. ウシエビ. ホタテ貝

RM 60 /portion

S12 特色烧烤三鲜拼
Barbeque Trio Seafood Combination
バーベキューイカ. ウシエビ. ホタテ貝



F04 铁板烧石甲鱼
Barbeque Siakap
鉄板焼バラマンディ



BARBEQUE

烧烤

海鮮焼き

S13 铁板串烧鲜带子
Sizzling Fresh Scallop With BBQ Sauce
焼きたてホタテのバーベキューソース添え



* All prices above are subjected to 6% service charge & 6% SST.

VEGETABLE

蔬菜

やかし



V01 鲜带子夏果小炒 **RM 60 RM 100 RM 150**
 Fresh Scallop, Assorted Vege With Dried Cuttlefish & Macadamia.
 ホタテと豆腐の土鍋

V02 虾球三大炒 **RM 60 RM 100 RM 150**
 Asparagus, Broccoli & Sweet Bean With Prawn Fillet.
 アスパラガス.ブロッコリー.サツマイモのエビフィレ添え

V03 鹿肉炒港芥兰 **RM 40 RM 60 RM 80**
 Hong Kong Kailan With Venison.
 鹿肉を使った香港カイラン



V04 松菇青龙菜 **RM 35 RM 55 RM 70**
 Dragon Vegetable With Shimeji Mushroom.
 スペシャル自家製とうふ

V05 莲香小炒皇 **RM 30 RM 50 RM 70**
 Assorted Vegetable With Dried Cuttlefish & Macadamia.
 イカとマカダミアナッツの野菜炒め

V06 二崧港芥兰 **RM 25 RM 40 RM 50**
 Hong Kong Kailan In Two Varieties.
 香港カイラン二種盛り



V07 蒜香芦笋甜豆西兰花 **RM 25 RM 40 RM 50**
 Asparagus, Broccoli & Sweet Bean With Garlic.
 アスパラガス.ブロッコリー.サツマイモのガーリック炒め



V07 蒜香芦笋甜豆西兰花
 Asparagus, Broccoli & Sweet Bean With Garlic
 アスパラガス.ブロッコリー.サツマイモのガーリック炒め

V06 二崧港芥兰
 Hong Kong Kailan in Two Varieties
 香港カイラン二種盛り



V05 莲香小炒皇
 Assorted Vegetable With Dried Cuttlefish & Macadamia
 イカとマカダミアナッツの野菜炒め

* All prices above are subjected to 6% service charge & 6% SST.

VEGETABLE

蔬菜

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V08 银牙青龙菜 RM 25 RM 45 RM 60
 Dragon Vegetable With Bean Sprout.
 ドラゴン野菜もやし炒め

 **V09** 滑蛋茼蒿 RM 25 RM 40 RM 50
 Chinese Spinach In Egg Gravy.
 ほうれん草のエッググレービー添え

V10 上汤茼蒿 RM 20 RM 30 RM 40
 Chinese Spinach In Superior Soup.
 ほうれん草の極上スープ

V11 马来风光 RM 20 RM 30 RM 40
 Belacan Kangkung.
 サンバルチリ炒めヨウサイ

VH5 瑶柱扒港时菜 RM 35 RM 45 RM 60
 Hong Kong Vegetable With Dried Scallop.
 干しホタテ入り香港野菜

VH2 清炒港时菜 RM 25 RM 40 RM 50
 Stir Fried Hong Kong Vegetable.
 香港野菜炒め

 **VH6** 蟹扒港时菜 RM 35 RM 45 RM 60
 Hong Kong Vegetable With Crab Meat.
 カニ肉入り香港野菜

V18 蒜香咸鱼菜胆 RM 25 RM 40 RM 50
 Stir Fried Baby Kailan With Salted Fish.
 ベビーカイランの塩漬け魚炒め

V01 鲜带子夏果小炒
 Fresh Scallop, Assorted Vege, Dried Cuttlefish & Macadamia
 新鮮なホタテ・イカとマカダミアナッツの野菜盛り合わせ



V09 滑蛋茼蒿
 Chinese Spinach In Egg Gravy
 ほうれん草のエッググレービー添え

V08 银牙青龙菜
 Dragon Vegetable With Bean Sprout
 ドラゴン野菜もやし炒め



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豆腐

BEANCURD

豆腐の料理



BC6 奶沙豆腐鸡丁
Butter Chicken Cube & Beancurd
バターチキンキューブ & 豆腐



BC9 铁板日本豆腐
Sizzling Hot Plate Japanese Beancurd
鉄板和風とうふ



BC4 招牌琵琶豆腐
Special Homemade Beancurd
スペシャル自家製とうふ



BC1 金银带子煲
Scallop With Beancurd in Claypot.
ホタテと豆腐の土鍋
RM 60 RM 100 RM 150

BC2 海参豆腐煲
Braised Beancurd With Sea Cucumber.
ナマコ入り豆腐の煮込み
RM 60 RM 100 RM 150

BC3 鲜蟹肉扒豆腐
Fried Beancurd With Crab Meat.
蟹肉入り油揚げ
RM 35 RM 45 RM 55



BC4 招牌琵琶豆腐
Special Homemade Beancurd.
スペシャル自家製とうふ
RM 25 RM 35 RM 45



BC5 椒盐琵琶豆腐
Salt and Pepper Homemade Beancurd.
塩コショウ自家製とうふ
RM 25 RM 30 RM 40

BC6 奶沙豆腐鸡丁
Butter Chicken Cube & Beancurd.
バターチキンキューブ & 豆腐
RM 30 RM 40 RM 50

BC7 少子滑豆腐
Braised Beancurd In Sze Chuan Style.
四川風豆腐の煮込み
RM 20 RM 30 RM 40

BC8 菜香扒豆腐
Braised Beancurd With Minced Chicken & Preserved Radish.
豆腐と鶏ひき肉と大根の漬物
RM 20 RM 30 RM 40

BC9 铁板日本豆腐
Sizzling Hot Plate Japanese Beancurd.
鉄板和風とうふ
RM 20 RM 30 RM 40

BC5 椒盐琵琶豆腐
Salt and Pepper Homemade Beancurd
塩コショウ自家製とうふ

* All prices above are subjected to 6% service charge & 6% SST.

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たまご

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|------------|---|-------|-------|-------|
| EG1 | 虾仁煎蛋
Pan Fried Egg With Shrimp.
エビオムレツ | RM 30 | RM 40 | RM 50 |
| EG2 | 鲜带子煎蛋
Pan Fried Egg With Fresh Scallop.
ホタテオムレツ | RM 40 | RM 60 | RM 80 |
| EG3 | 蟹肉煎蛋
Pan Fried Egg with Crab Meat.
カニ肉オムレツ | RM 30 | RM 40 | RM 50 |
| EG4 | 香煎芙蓉蛋
Egg Foo Yoong.
野菜と肉のオムレツ | RM 20 | RM 30 | RM 40 |



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|------------|---|-------|-------------------------|--------|
| SP1 | 红烧海鲜鱼鳔羹
Braised Fish Maw Soup.
魚の浮袋と魚介の煮込みスープ | RM 60 | RM 120 | RM 180 |
| | | | RM 25 / Individual Bowl | |

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|------------|--|-------|-------------------------|--------|
| SP2 | 海鲜豆腐羹
Seafood & Beancurd Soup.
シーフードと豆腐の煮込みスープ | RM 40 | RM 80 | RM 120 |
| | | | RM 20 / Individual Bowl | |

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|------------|--|-------|-------------------------|--------|
| SP3 | 蟹肉粟米羹
Crab Meat with Sweet Corn Soup.
カニ肉とコーンの煮込みスープ | RM 40 | RM 80 | RM 120 |
| | | | RM 20 / Individual Bowl | |



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|------------|---|-------|-------------------------|--------|
| SP4 | 四川酸辣羹
Sze Chuan Hot & Sour Soup.
四川の酸辣スープ | RM 40 | RM 80 | RM 120 |
| | | | RM 20 / Individual Bowl | |

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|------------|--|-------|-------------------------|--------|
| SP5 | 冬炎海鲜汤
Tom Yam Seafood Soup.
トムヤムシーフードスープ | RM 40 | RM 80 | RM 120 |
| | | | RM 18 / Individual Bowl | |

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|------------|---|------------------|--------------------|--|
| SP6 | 药材菜园鸡汤
Village Chicken Soup With Herbs.
ハーブ村の鶏スープ | RM 75 /Half Bird | RM 150 /Whole Bird | |
|------------|---|------------------|--------------------|--|

BISQUE & SOUP

羹汤

ビスク.スープ



SP4 四川酸辣羹
Sze Chuan Hot & Sour Soup
四川の酸辣スープ

* All prices above are subjected to 6% service charge & 6% SST.

米飯・めん類

飯面

RICE & NOODLE

R01 扬州炒饭
Yong Zhou Fried Rice
揚州チャーハン



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|-----|---|-------|-------|-------|
| N01 | 江南煎生面
Pan Fried Noodle In "JiangNam" Style.
江南風あんかけ揚げそば | RM 28 | RM 38 | RM 48 |
| N02 | 干炒牛肉河
Dry Fried Beef With Kuay Teow.
牛肉のクエティオウ炒め | RM 28 | RM 38 | RM 48 |
| N03 | 鹿肉姜葱河
Ginger & Spring Onion Venison Fried Kuay Teow.
ネギ・生姜・シカ肉のクエティオウ炒め | RM 28 | RM 38 | RM 48 |
| N04 | 干炒金银米(米粉炒冬粉)
Fried Glass Noodle & Mee Hoon.
春雨とビーフンの炒め | RM 18 | RM 28 | RM 40 |
| N05 | 黑椒干炒乌冬
Dry Fried Black Pepper Udon Mee.
黒胡椒焼きうどん | RM 18 | RM 28 | RM 40 |
| N06 | 干炒招牌生面
House Special Fried Noodle.
特製焼きそば | RM 18 | RM 28 | RM 40 |
| N07 | 滑蛋鸳鸯
Cantonese Fried Kuay Teow & Mee.
広東風あんかけ焼きクエティオウと麺 | RM 18 | RM 28 | RM 40 |
| N08 | 蟹肉干烧伊面
Fried Noodle With Crab Meat.
カニ肉の焼き広東イーフーメン | RM 40 | RM 60 | RM 80 |
| N09 | 福建海鲜乌冬
Hockkian Seafood Udon Mee.
魚介の福建風焼きうどん | RM 18 | RM 28 | RM 40 |
| N10 | 干炒海鲜冬粉
Dry Fried Seafood Glass Noodle.
シーフードの焼き春雨 | RM 18 | RM 28 | RM 40 |
| R01 | 扬州炒饭
Yong Zhou Fried Rice.
揚州チャーハン | RM 18 | RM 28 | RM 40 |
| R02 | 日式炒饭
Japanese Fried Rice.
和風チャーハン | RM 18 | RM 28 | RM 40 |
| R03 | 马来栈炒饭
Belacan Fried Rice.
ブラチャンチャーハン | RM 18 | RM 28 | RM 40 |
| R04 | 冬焗黄梨炒饭
Tom Yam Fried Rice With Pineapple.
パイナップル入りトムヤムチャーハン | RM 18 | RM 28 | RM 40 |
| R05 | 双鱼炒饭
Fried Rice With Salted Fish & Anchovies.
魚の塩漬けと干しカタクチワシのチャーハン | RM 25 | RM 35 | RM 45 |

N06 干炒招牌生面
House Special Fried Noodle
特製焼きそば



N01 江南煎生面
Pan Fried Noodle In "JiangNam" Style
江南風あんかけ揚げそば



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ST2 海鲜生锅

Steamboat With Seafood.

ホタテのマンゴー巻き揚げ

- Soup Option: (Superior Soup / Tom Yam Soup)

市价 / Seasonal Price



海 鲜 生 锅

Steamboat With Seafood

ホタテのマンゴー巻き揚げ



ST1 生锅套餐

Steamboat Set.

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- Soup Option: (Superior Soup / Tom Yam Soup)

RM 48 /per pax (minimum order 2 pax)



生 锅 套 餐

Steamboat Set

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* All prices above are subjected to 6% service charge & 6% SST.



鱷魚潭海鮮邨

Restoran Crocodile Farm Seafood Village

11:30 am - 10:30 pm

OPEN DAILY

TAMAN SUBANG RIA (PARK LAND), JALAN SS12/1, SUBANG JAYA, 47500, PETALING JAYA, SELANGOR, MALAYSIA.

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📍 Crocodile Farm Seafood Village Restaurant-PORK Free

📞 +6011 1128 6096