



美人鱼  
MERMALD'S



# FISH 鱼



\* Photos for illustration purposes only. \* 图片仅供参考。  
\* Price Subject to 6% SST and 10% Service Charge. \* 价格需另加6%销售和10%服务费。

# FISH

# 鱼



## Cooking Styles

A 港蒸鱼 Hong Kong Style Steamed Fish

B 潮州蒸鱼 Teochew Style Steamed Fish



C 盐烤鱼 Salt-Grilled Fish

D 油浸鱼 Deep-Fried Fish with Soy Sauce



E 泰式柠檬蒸鱼 Thai Lemon Steamed Fish

F 川香水煮鱼 Sichuan Spicy Boiled Fish

G 酸汤鱼 Sour Soup Fish

H 菜圃蒸鱼 Steamed Fish with Preserved Radish

I 经典红烧鱼 Traditional Braised Fish in Soy Sauce

J 金蒜香酥炸鱼 Crispy Fried Fish with Golden Garlic

K 豆酱蒸鱼 Steamed Fish with Fermented Bean Sauce

L 姜蓉清蒸鱼 Steamed Fish with Minced Ginger

M 娘惹风味蒸鱼 Nyonya-Style Steamed Fish

N 砂锅浓香鱼头煲 Claypot Fish Head Stew

Live seafood, chosen by you, prepared to order, served with family-level care. At Mermaid, you don't just dine you take part in the freshness itself. From the moment you select your seafood, to the careful preparation in our kitchen, every step is guided by one simple belief: to preserve the true taste of the sea. We don't aim for complicated techniques or exaggerated flavors. Instead, we cook with sincerity, serving every dish the same way we would for our family. Every choice you make creates a flavor of its own, and a dining experience meant to be enjoyed with trust.

活海鲜，由你亲自挑选，现点现做，只为家人吃的标准。在美人鱼，你不只是用餐，而是亲手参与新鲜的开始。从你走到海鲜池前，挑选属于这一餐的海鲜，到厨房细心处理、即刻料理，每一步，都是为了保留食材最真实的味道。我们不追求复杂的手法，也不刻意堆砌味道，只希望把海鲜用对待家人的方式，认真地端上你的餐桌。每一次选择，都成就一份独特的味道，也成就一顿吃得安心、吃得满足的好时光。

\* Photos for illustration purposes only. \* 图片仅供参考。

\* Price Subject to 6% SST and 10% Service Charge. \* 价格需另加6%销售税和10%服务费。



# 蟹 CRAB

\* Photos for illustration purposes only. \* 图片仅供参考。

\* Price Subject to 6% SST and 10% Service Charge. \* 价格需另加6%销售税和10%服务费。

# CRAB

## Cooking Styles

# 蟹

蟹  
类  
煮  
法

A 辣子炒蟹 Spicy Chili Crab



B 香辣避风塘螃蟹 Typhoon Shelter Spicy Crab

C 蛋白蒸蟹 Steamed Crab with Egg White

D 姜葱焗蟹 Ginger & Spring Onion Crab

E 黑椒焗蟹 Black Pepper Crab



F 咸鱼肉饼蒸花蟹

Steamed Crab with Minced Pork & Salted Fish

WITH  
+RM9 <sup>per</sup> =  
ADDITIONAL PRICE

G 黄金咸蛋炒蟹 Salted Egg Crab

Live seafood, chosen by you, prepared to order, served with family-level care. At Mermaid, you don't just dine you take part in the freshness itself. From the moment you select your seafood, to the careful preparation in our kitchen, every step is guided by one simple belief: to preserve the true taste of the sea. We don't aim for complicated techniques or exaggerated flavors. Instead, we cook with sincerity, serving every dish the same way we would for our family. Every choice you make creates a flavor of its own, and a dining experience meant to be enjoyed with trust.

活海鲜，由你亲自挑选，现点现做，只为家人吃的标准。在美人鱼，你不只是用餐，而是亲手参与新鲜的开始。从你走到海鲜池前，挑选属于这一餐的海鲜，到厨房细心处理、即刻料理，每一步，都是为了保留食材最真实的味道。我们不追求复杂的手法，也不刻意堆砌味道，只希望把海鲜用对待家人的方式，认真地端上你的餐桌。每一次选择，都成就一份独特的味道，也成就一顿吃得安心、吃得满足的好时光。

\* Photos for illustration purposes only. \* 图片仅供参考。

\* Price Subject to 6% SST and 10% Service Charge. \* 价格需另加6%销售和10%服务费。



# PRAWN

# 虾

虾  
类  
煮  
法

## Cooking Styles



A 藜麦焗鲜虾 Baked Prawns with Quinoa

B 蒜蓉粉丝蒸虾 Steamed Prawns with Garlic & Vermicelli

C 酒香熟醉虾 Drunken Prawns in Wine Broth

WITH  
= +RM9 =  
ADDITIONAL PRICE

D 白灼鲜虾 Poached Fresh Prawns



E 火焰海盐焗鲜虾 Flaming Sea Salt Baked Fresh Prawns

F 金丝麦片鲜虾 Butter Cereal Prawns

G 椒盐香酥虾 Salt & Pepper Crispy Prawns

H 经典奶油鲜虾 Creamy Butter Prawns

I 黄金炸虾球 Golden Crispy Prawn Balls

J 豆豉王虾碌 King Prawns Braised with Black Bean Sauce

\* Photos for illustration purposes only. \* 图片仅供参考。

\* Price Subject to 6% SST and 10% Service Charge. \* 价格需另加6%销售税和10%服务费。



# SQUID

# 魷

魷  
魚  
煮  
法

## Cooking Styles



A **紅油魷魚** Squid in Spicy Chili Oil



B **燒烤魷魚** Grilled Squid

C **酥炸魷魚** Crispy Fried Squid

D **泰式檸檬蒸魷魚**

Thai-style Steamed Squid with Lime v& Chili Sauce

E **香辣叁巴魷魚** Sambal Spicy Squid

F **公保風味魷魚** Kung Pao Style Squid

G **黃金咸蛋魷魚** Salted Egg Yolk Squid

H **蒜蓉粉絲蒸魷魚** Steamed Squid with Garlic & Vermicelli

\* Photos for illustration purposes only. \* 圖片僅供參考。

\* Price Subject to 6% SST and 10% Service Charge. \* 價格需另加6%銷售稅和10%服務費。



# LOBSTER 龙虾

\* Photos for illustration purposes only. \* 图片仅供参考。

\* Price Subject to 6% SST and 10% Service Charge. \* 价格需另加6%销售和10%服务费。

# LOBSTER

## Cooking Styles

# 龙虾



### A 刺身双吃 Sashimi & Dual Cooking Style

泡饭 / 焖伊面 / 椒盐

Porridge / Braised Yee Mee / Salt & Pepper



### B 蒜蓉粉丝蒸龙虾 Steamed Lobster with Garlic & Vermicelli

### C 香辣避风塘龙虾 Typhoon Shelter Spicy Lobster

### D 黄金咸蛋龙虾 Golden Salted Egg Lobster

### E 龙虾泡饭 Lobster Porridge

### F 上汤焗龙虾 Lobster Baked in Superior Broth

### G 炒鲜奶 Stir-fried Lobster with Milk

### H 辣子炒龙虾 Spicy Chili Lobster

### I 清爽沙拉龙虾 Chilled Lobster Salad

Live seafood, chosen by you, prepared to order, served with family-level care. At Mermaid, you don't just dine you take part in the freshness itself. From the moment you select your seafood, to the careful preparation in our kitchen, every step is guided by one simple belief: to preserve the true taste of the sea. We don't aim for complicated techniques or exaggerated flavors. Instead, we cook with sincerity, serving every dish the same way we would for our family. Every choice you make creates a flavor of its own, and a dining experience meant to be enjoyed with trust.

活海鲜，由你亲自挑选，现点现做，只为家人吃的标准。在美人鱼，你不只是用餐，而是亲手参与新鲜的开始。从你走到海鲜池前，挑选属于这一餐的海鲜，到厨房细心处理、即刻料理，每一步，都是为了保留食材最真实的味道。我们不追求复杂的手法，也不刻意堆砌味道，只希望把海鲜用对待家人的方式，认真地端上你的餐桌。每一次选择，都成就一份独特的味道，也成就一顿吃得安心、吃得满足的好时光。

\* Photos for illustration purposes only. \* 图片仅供参考。

\* Price Subject to 6% SST and 10% Service Charge. \* 价格需另加6%销售税和10%服务费。



# 生蚝 OYSTER



\* Photos for illustration purposes only. \* 图片仅供参考。

\* Price Subject to 6% SST and 10% Service Charge. \* 价格需另加6%销售和10%服务费。


# OYSTER

---

## Cooking Styles

# 生 蚝



- A 生蚝刺身 Fresh Oyster Sashimi
- B 蒜蓉焗生蚝 Grilled Oyster with Garlic Butter
-  C 明太子焗生蚝 Grilled Oyster with Mentaiko Sauce
- D 芝士焗生蚝 Baked Oyster with Cheese

\*最少2只起

\**Minimum Order 2pcs*

Live seafood, chosen by you, prepared to order, served with family-level care. At Mermaid, you don't just dine you take part in the freshness itself. From the moment you select your seafood, to the careful preparation in our kitchen, every step is guided by one simple belief: to preserve the true taste of the sea. We don't aim for complicated techniques or exaggerated flavors. Instead, we cook with sincerity, serving every dish the same way we would for our family. Every choice you make creates a flavor of its own, and a dining experience meant to be enjoyed with trust.

活海鲜，由你亲自挑选，现点现做，只为家人吃的标准。在美人鱼，你不只是用餐，而是亲手参与新鲜的开始。从你走到海鲜池前，挑选属于这一餐的海鲜，到厨房细心处理、即刻料理，每一步，都是为了保留食材最真实的味道。我们不追求复杂的手法，也不刻意堆砌味道，只希望把海鲜用对待家人的方式，认真地端上你的餐桌。每一次选择，都成就一份独特的味道，也成就一顿吃得安心、吃得满足的好时光。

\* Photos for illustration purposes only. \* 图片仅供参考。

\* Price Subject to 6% SST and 10% Service Charge. \* 价格需另加6%销售和10%服务费。



# SEA WHELK

## Cooking Styles

# 贛贛

贛  
贛  
煮  
法

### A 黑胡椒香炒贛贛

Stir-Fried Sea Whelk with Black Pepper

### B 姜葱爆炒贛贛

Stir-Fried Sea Whelk with Ginger & Spring Onion



### C 白灼贛贛配私厨辣椒酱

Boiled Sea Whelk with House-made Chili Sauce

Live seafood, chosen by you, prepared to order, served with family-level care. At Mermaid, you don't just dine you take part in the freshness itself. From the moment you select your seafood, to the careful preparation in our kitchen, every step is guided by one simple belief: to preserve the true taste of the sea. We don't aim for complicated techniques or exaggerated flavors. Instead, we cook with sincerity, serving every dish the same way we would for our family. Every choice you make creates a flavor of its own, and a dining experience meant to be enjoyed with trust.

活海鲜，由你亲自挑选，现点现做，只为家人吃的标准。在美人鱼，你不只是用餐，而是亲手参与新鲜的开始。从你走到海鲜池前，挑选属于这一餐的海鲜，到厨房细心处理、即刻料理，每一步，都是为了保留食材最真实的味道。我们不追求复杂的手法，也不刻意堆砌味道，只希望把海鲜用对待家人的方式，认真地端上你的餐桌。每一次选择，都成就一份独特的味道，也成就一顿吃得安心、吃得满足的好时光。

\* Photos for illustration purposes only. \* 图片仅供参考。

\* Price Subject to 6% SST and 10% Service Charge. \* 价格需另加6%销售税和10%服务费。



# SCALLOP

## Cooking Styles

# 扇贝

扇贝  
煮法



A 蒜蓉粉丝蒸扇贝

Steamed Scallops with Garlic & Vermicelli

B 蒜香黄油焗扇贝 Baked Scallops with Garlic Butter



C 明太子烤扇贝 Grilled Scallops with Mentaiko Sauce

D 芝士焗扇贝 Baked Scallops with Cheese

\*最少2只起

\*Minimum Order 2pcs

Live seafood, chosen by you, prepared to order, served with family-level care. At Mermaid, you don't just dine you take part in the freshness itself. From the moment you select your seafood, to the careful preparation in our kitchen, every step is guided by one simple belief: to preserve the true taste of the sea. We don't aim for complicated techniques or exaggerated flavors. Instead, we cook with sincerity, serving every dish the same way we would for our family. Every choice you make creates a flavor of its own, and a dining experience meant to be enjoyed with trust.

活海鲜，由你亲自挑选，现点现做，只为家人吃的标准。在美人鱼，你不只是用餐，而是亲手参与新鲜的开始。从你走到海鲜池前，挑选属于这一餐的海鲜，到厨房细心处理、即刻料理，每一步，都是为了保留食材最真实的味道。我们不追求复杂的手法，也不刻意堆砌味道，只希望把海鲜用对待家人的方式，认真地端上你的餐桌。每一次选择，都成就一份独特的味道，也成就一顿吃得安心、吃得满足的好时光。

\* Photos for illustration purposes only. \* 图片仅供参考。

\* Price Subject to 6% SST and 10% Service Charge. \* 价格需另加6%销售和10%服务费。



# ABALONE

## Cooking Styles

# 鲍鱼

鲍  
鱼  
煮  
法



A 百香果酱蒸鲍鱼 Steamed Abalone with Passion Fruit Sauce

B 蒜蓉粉丝蒸鲍鱼 Steamed Abalone with Garlic & Vermicelli



C 堂弄蒜香盐焗 Baked Abalone with Garlic & Sea Salt

D 陈皮姜香清蒸鲍鱼

Steamed Abalone with Tangerine Peel & Ginger

E 泰式鲜捞鲍鱼 Thai-Style Fresh Abalone Salad

F 鲍鱼刺身 Fresh Abalone Sashimi

\* Photos for illustration purposes only. \* 图片仅供参考。

\* Price Subject to 6% SST and 10% Service Charge. \* 价格需另加6%销售和10%服务费。

\*最少2只起

\**Minimum Order 2pcs*



象  
拔  
蚌  
煮  
法

# 象拔蚌

## GEODUCK Cooking Styles

### A 刺身上汤双吃

Geoduck Sashimi & Double Style with Superior Broth

WITH  
= +RM29 =  
ADDITIONAL PRICE

### B XO 酱炒 Stir-fried Geoduck with XO Sauce

### C 黑松露香炒象拔蚌

Stir-Fried Geoduck with Black Truffle Sauce

Live seafood, chosen by you, prepared to order, served with family-level care. At Mermaid, you don't just dine you take part in the freshness itself. From the moment you select your seafood, to the careful preparation in our kitchen, every step is guided by one simple belief: to preserve the true taste of the sea. We don't aim for complicated techniques or exaggerated flavors. Instead, we cook with sincerity, serving every dish the same way we would for our family. Every choice you make creates a flavor of its own, and a dining experience meant to be enjoyed with trust.

活海鲜，由你亲自挑选，现点现做，只为家人吃的标准。在美人鱼，你不只是用餐，而是亲手参与新鲜的开始。从你走到海鲜池前，挑选属于这一餐的海鲜，到厨房细心处理、即刻料理，每一步，都是为了保留食材最真实的味道。我们不追求复杂的手法，也不刻意堆砌味道，只希望把海鲜用对待家人的方式，认真地端上你的餐桌。每一次选择，都成就一份独特的味道，也成就一顿吃得安心、吃得满足的好时光。

\* Photos for illustration purposes only. \* 图片仅供参考。

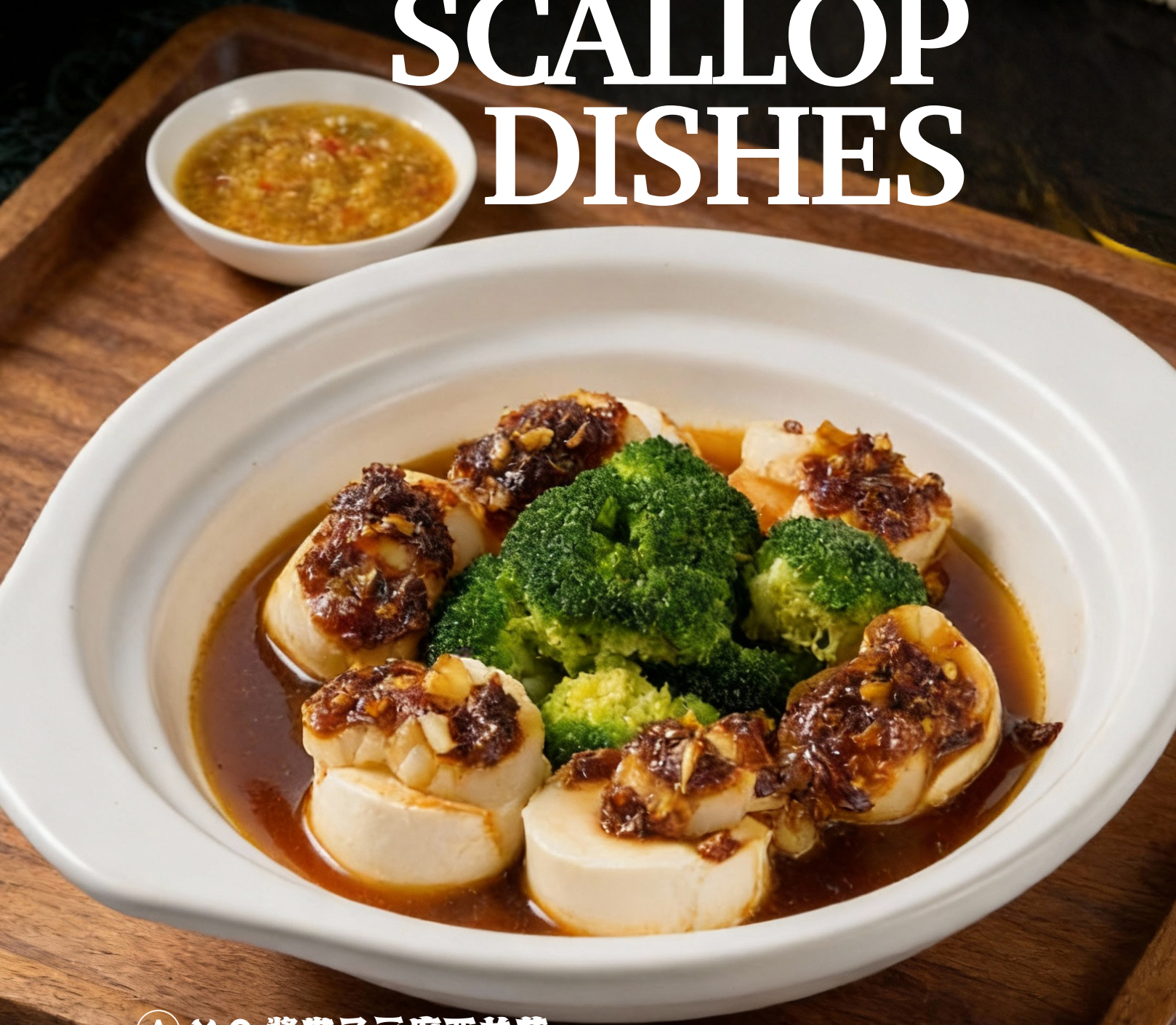
\* Price Subject to 6% SST and 10% Service Charge. \* 价格需另加6%销售和10%服务费。



# 帶子类

# SCALLOP

# DISHES



**(A) X.O 醬帶子豆腐西兰花**  
X.O Sauce Scallops with  
Beancurd & Broccoli **RM 55**

\* Photos for illustration purposes only. \* 图片仅供参考。

\* Price Subject to 6% SST and 10% Service Charge. \* 价格需另加6%销售和10%服务费。



# OYSTER DISHES

# 蚝仔

蚝仔特点



OT01 椒盐脆皮蚝 <sup>RM</sup> 39

Crispy Fried Oyster with Salt & Pepper

OT02 潮汕蚝烙 <sup>RM</sup> 33

Teow Chew Oyster Omelette

OT03 蒜蓉粉丝鲜蚝煲 <sup>RM</sup> 39

Oyster Claypot with Garlic & Vermicelli

Live seafood, chosen by you, prepared to order, served with family-level care. At Mermaid, you don't just dine you take part in the freshness itself. From the moment you select your seafood, to the careful preparation in our kitchen, every step is guided by one simple belief: to preserve the true taste of the sea. We don't aim for complicated techniques or exaggerated flavors. Instead, we cook with sincerity, serving every dish the same way we would for our family. Every choice you make creates a flavor of its own, and a dining experience meant to be enjoyed with trust.

活海鲜，由你亲自挑选，现点现做，只为家人吃的标准。在美人鱼，你不只是用餐，而是亲手参与新鲜的开始。从你走到海鲜池前，挑选属于这一餐的海鲜，到厨房细心处理、即刻料理，每一步，都是为了保留食材最真实的味道。我们不追求复杂的手法，也不刻意堆砌味道，只希望把海鲜用对待家人的方式，认真地端上你的餐桌。每一次选择，都成就一份独特的味道，也成就一顿吃得安心、吃得满足的好时光。

\* Photos for illustration purposes only. \* 图片仅供参考。

\* Price Subject to 6% SST and 10% Service Charge. \* 价格需另加6%销售和10%服务费。



皮  
皮  
虾  
煮  
法

# 皮皮虾

## MANTIS SHRIMP Cooking Styles



A 椒盐炒皮皮虾 Stir-fried Mantis Shrimp with Salt & Pepper

B 黄金咸蛋皮皮虾 Salted Egg Mantis Shrimp



C 白灼皮皮虾 Boiled Mantis Shrimp

D 香辣避风塘 Typhoon Shelter Spicy Mantis Shrimp

Live seafood, chosen by you, prepared to order, served with family-level care. At Mermaid, you don't just dine you take part in the freshness itself. From the moment you select your seafood, to the careful preparation in our kitchen, every step is guided by one simple belief: to preserve the true taste of the sea. We don't aim for complicated techniques or exaggerated flavors. Instead, we cook with sincerity, serving every dish the same way we would for our family. Every choice you make creates a flavor of its own, and a dining experience meant to be enjoyed with trust.

活海鲜，由你亲自挑选，现点现做，只为家人吃的标准。在美人鱼，你不只是用餐，而是亲手参与新鲜的开始。从你走到海鲜池前，挑选属于这一餐的海鲜，到厨房细心处理、即刻料理，每一步，都是为了保留食材最真实的味道。我们不追求复杂的手法，也不刻意堆砌味道，只希望把海鲜用对待家人的方式，认真地端上你的餐桌。每一次选择，都成就一份独特的味道，也成就一顿吃得安心、吃得满足的好时光。

\* Photos for illustration purposes only. \* 图片仅供参考。

\* Price Subject to 6% SST and 10% Service Charge. \* 价格需另加6%销售税和10%服务费。



# SLIPPER LOBSTER

## Cooking Styles

# 虾婆

虾婆煮法



### A 人气金丝麦片虾婆

Signature Slipper Lobster with Butter Cereal

### B 蒜蓉粉丝蒸虾婆

Steamed Slipper Lobster with Garlic & Vermicelli

### C 黄金咸蛋炒虾婆

Stir-fried Slipper Lobster with Golden Salted Egg



### D 原味牛油烤虾婆 Classic Butter-Grilled Slipper Lobster

### E 避风塘香辣虾婆 Typhoon Shelter Spicy Slipper Lobster

### F 甘香风味虾婆 Kam Heong Style Slipper Lobster

### G 黑胡椒虾婆 Black Pepper Slipper Lobster

### H 辣子炒虾婆 Spicy Chili Slipper Lobster

\* Photos for illustration purposes only. \* 图片仅供参考。

\* Price Subject to 6% SST and 10% Service Charge. \* 价格需另加6%销售和10%服务费。



# CLAM

## Cooking Styles

# 蛤蜊

蛤  
蜊  
煮  
法



A 上汤蛤蜊煲 Clam Soup with Superior Broth

B 蒸水蛋蛤蜊 Steamed Clams with Egg Custard



C 蒜蓉辣炒蛤蜊 Stir-fried Clams with Garlic & Chili

D 姜葱爆炒蛤蜊

Stir-fried Clams with Ginger & Spring Onion

E 甘香风味炒蛤蜊 Kam Heong Style Stir-Fried Clams

Live seafood, chosen by you, prepared to order, served with family-level care. At Mermaid, you don't just dine you take part in the freshness itself. From the moment you select your seafood, to the careful preparation in our kitchen, every step is guided by one simple belief: to preserve the true taste of the sea. We don't aim for complicated techniques or exaggerated flavors. Instead, we cook with sincerity, serving every dish the same way we would for our family. Every choice you make creates a flavor of its own, and a dining experience meant to be enjoyed with trust.

活海鲜，由你亲自挑选，现点现做，只为家人吃的标准。在美人鱼，你不只是用餐，而是亲手参与新鲜的开始。从你走到海鲜池前，挑选属于这一餐的海鲜，到厨房细心处理、即刻料理，每一步，都是为了保留食材最真实的味道。我们不追求复杂的手法，也不刻意堆砌味道，只希望把海鲜用对待家人的方式，认真地端上你的餐桌。每一次选择，都成就一份独特的味道，也成就一顿吃得安心、吃得满足的好时光。

\* Photos for illustration purposes only. \* 图片仅供参考。

\* Price Subject to 6% SST and 10% Service Charge. \* 价格需另加6%销售税和10%服务费。