



「心美秘制小黄瓜」 \$20/份
SumMade's Secret Recipe Shredded Cucumber

「凉拌海蜇头」 \$12/份
Delicious Jellyfish Sashimi Salad

「凉拌木耳」 \$10/份
Crunchiest Black Fungus Salad

「酸甜腌萝卜」 \$10/份
Sweet & Sour Picked Radish

凉菜 Cold Dishes

凉菜切配的主要原料大部分是熟料，因此这与热菜烹调方法有着截然不同的区别，它的主要特点是：选料精细、口味干香、脆嫩、爽口不腻，色泽艳丽，造形整齐美观，拼摆和谐悦目。在上餐次序上，冷菜通常都是放在最前面，起到点饥，开胃的作用。

The main raw materials for cutting cold dishes are mostly cooked ingredients, which is completely different from the cooking methods of hot dishes. Its main characteristics are: fine selection of ingredients, dry and fragrant taste, crispy and tender taste, refreshing and not greasy, bright color, neat and beautiful shape, harmonious and pleasing to the eye. In the order of serving, cold dishes are usually placed at the top, serving as an appetizer and appetizer.

「三文鱼刺身」 \$88/份
Salmon Sashimi

「捞起三文鱼」 \$98/份
Auspicious Salmon Toss

「黑松露捞起三文鱼」 \$128/份
Auspicious Salmon Toss with Black Truffle Topping

捞起，又名鱼生，源自广东沿海，是顺德的特色菜。每逢农历新年，马来西亚和新加坡的华人社区也会食用鱼生，寓意新的一年好运连连，事业繁荣。这道菜的主角是色泽鲜艳的三文鱼生片，搭配各色蔬菜和调料，象征着好运和繁荣。“捞起”在粤语中意为“搅拌”，因为食用这道菜的传统就是将所有食材混合在一起。在农历新年庆祝活动中，大家围在一起，一边高声说出吉祥话，一边将鱼生搅拌，寓意好运高翻。

Emerging from the coastal areas of Guangdong and flourishing in Shunde, Yusheng or Lo Hei is a vibrant dish that has become a Lunar New Year staple among Chinese communities in Malaysia and Singapore. This lively concoction, adorned with bright salmon slices and a riot of colorful vegetables, is a symbol of prosperity and good fortune. The tradition is a joyful affair, with everyone around the table mixing the ingredients while voicing auspicious wishes, truly



「海底椰炖走地鸡」 \$18/位
Village Chicken Stewed with Sea Coconut

「花旗参炖乌鸡」 \$25/位
American Ginseng Stewed with Silkie Chicken

「虫草花鱼胶炖鸡汤」 \$28/位
Chicken & Fish Maw Stewed with Cordyceps Flowers

「佛跳墙」(预定) \$468_{8-12/位} \$888_{18-22/位}
Village Chicken Stewed with Sea Coconut

炖汤 Nourishing Soup

炖汤的营养成分丰富：含有蛋白质、维生素、氨基酸、钙、铁、锌等人体所需要的营养元素，并能增进食欲，补充能量、水分，维持身体健康。
Stewed soup is rich in nutrients, including protein, vitamins, amino acids, calcium, iron, zinc, and other essential nutrients for the human body. It can also enhance appetite, replenish energy and water, and maintain physical health.

「鸡茸玉米羹」 \$12/位
Chicken Floss & Corn Soup

「西湖牛肉羹」 \$12/位
Beef Soup with Fresh Coriander

「酸辣汤」 \$12/位
Hot & Sour Soup

「海鲜豆腐羹」 \$12/位
Seafood Tofu Soup

羹汤 Nourishing Soup

作为一种稠浓汤，主要由肉、菜及勾芡调和，亦能加面成为面羹，另有甜如豆沙、糖等做成的甜食。羹因大量使用勾芡，加上调和料等提味。食材方面几乎都是肉类，口味较重且热量高，这就是所谓的菜羹。

In Chinese cuisine, "羹" refers to a thick, hearty soup. It's carefully crafted with a variety of ingredients, all simmered slowly to create a rich, flavorful dish. A staple at family gatherings and celebrations, it symbolizes abundance and unity.



「广式片皮鸭」 Canton-Style Crsipy Roast Duck

一食：「荷叶薄饼卷鸭肉」 \$88/份
1 Course: Skin Wrapped by Pan Cake

二食：「生菜包/椒盐骨」 \$98/份
2 Couses: Minced Meat Wrapped by Lettuce or Salt & Pepper Bones

三食：「蔬菜鸭骨汤」 \$118/份
3 Courses: Soup with Duck's Bone & Vegetables

Cantonese-style Roast

烧味是广东传统美食文化中的代表之一，主要指的是各种烤制或烧制的肉类和禽类，如叉烧、蜜汁烤翅、烧鹅、脆皮烧肉等等。这些烧制出的肉类和禽类口感鲜美、香气扑鼻。

Shaowei is one of the representatives of traditional food culture in Guangdong, mainly referring to various grilled or roasted meats and poultry, such as barbecue, honey sauce grilled wings, roasted geese, crispy grilled meat, and so on. These roasted meats and poultry have a delicious taste and a strong aroma.



「香烧脆皮鹌鹑」 \$20/只
Crispy Roasted Quail in Salt

「心美贵妃鸡」 \$36/半(half) \$68/只(whole)
SumMade's Soft-Boiled Chicken

「古法手撕盐焗鸡」 \$42/半(half) \$78/只(whole)
Hand-Shredded Salt-Baked Chicken

「心美秘制黑叉烧」 \$36/例
Sum Made's Secret Recipe Black BBQ Pork

「澳门烧腩肉」 \$32/例
Macau-Style Roasted Pork Belly

「秘制脆皮灌汤烧鸭」 \$35/半(half) \$68/只(whole)
Signature Canton-Style Charcoal Roasted Duck

「心美烧腊拼盘」 \$68/份
SumMade's BBQ Mixed Platter



心 | 美 | 楼 SUM MADE

「南岛贵妃蚌」
Cloudy Bay Storm Clams
\$时价 (Market Price)

「推荐做法」
recommended cooking methods
「蒜蓉粉丝蒸」
Steamed with Minced Garlic & Vgermicelli
「剁椒粉丝蒸」
Steamed with Chopped Pepper

「原只游水大鲍鱼」
Ocean-Fresh, Live Whole Large Abalone
\$时价 (Market Price)

「推荐做法」
recommended cooking methods
「清蒸」
Steamed in Whole with Ginger & Shallots
「XO酱西芹炒」
Wok-Fried with XO Sauce & Chinese celery
「姜葱爆炒」
Wok-Fried with Ginger & Scallions

「新西兰生蚝」
Fresh Jumbo Oyster (Seasonal)
\$88/打

\$98 (Super Jumbo)
「推荐做法」
recommended cooking methods
「蒜蓉蒸」
Steamed with Abundant Minced Garlic
「蒜蓉粉丝蒸」
Steamed with Minced Garlic & Vgermicelli
「芥末刺身」
Sashimi with Wasabi
「芝士焗」
Roasted and Topped with a Golden Blanket of Cheese

游水海鲜

Seafood 时价 (Market Price)



游水鱼

「游水请衣」\$时价 (Market Price)
Live Parrot Fish

「推荐做法」
recommended cooking methods
「炒球」
Sauteed Fish Balls with Seasonal Vegetables

「游水笋壳」\$时价 (Market Price)
Live Blue Cod

「清蒸」
Steamed in Whole with Ginger & Shallots

「游水花魁」\$时价 (Market Price)
Live Sable Fish

「椒盐」
Salt & Pepper
「避风塘」
Typhoon Shelter with Chilli & Garlic

图片仅供参考，出品以实物为准。
PICTURE FOR REFERENCE ONLY, PRODUCED TO PREVAIL IN KIND.

「新西兰南岛游水红龙虾」
Live South Island Red Rock Lobster

\$时价 (Market Price)

「新西兰北岛游水青龙虾」
Live North Island Packhorse Rock Lobster

\$时价 (Market Price)

「推荐做法」recommended cooking methods

「姜葱」Ginger & Scallions
「椒盐」Salt & Pepper
「上汤」Superior Broth
「芝士牛油」Cheese & Butter
「避风塘」Typhoon Shelter with Chilli & Garlic
「XO酱」XO Sauce
「刺身」Sashimi
「白雪藏龙(大良牛奶炒)」
"Dragon Hidden in the Snow" (Stir-fried with Milk from Daliang)
「翡翠」Sautéed with Diced Choy Sum
EXTRA: 伊面\$25 炒饭:\$25
预定: 「龙虾泡饭」\$88

「南岛肉蟹」
South Island Hardshell Crab

半例(1KG) Half/\$118 一例(2KG) Whole/\$228

「推荐做法」recommended cooking methods

「姜葱」Ginger & Scallions
「椒盐」Salt & Pepper
「避风塘」Typhoon Shelter with Chilli & Garlic



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心
美
楼
海
鲜

冰鲜 Iced Fresh

\$88 / 条

鲜活 Fresh and lively

\$时价 (Market Price)



「心美藤椒鱼」 \$时价 (Market Price)
Salt & Pepper Crispy Shrimplets



「啫啫鱼煲」
Stewed Blue Cod with Aromatic Minced Ginger

冰鲜 Iced Fresh \$128 / 份

鲜活 Fresh and lively \$时价 (Market Price) / KG + 锅底 Base \$30

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「鲜花椒蒸鱼」 \$时价 (Market Price)
Steamed Whole Fish with Fresh Szechuan Peppercorns

「豉油糖黄花鱼」 \$时价 (Market Price)
Caramelized Yellow Croaker Fish in Soy Sauce

「日式烧汁锡纸烤鱼」 \$时价 (Market Price)
Teriyaki Grilled Fish Wrapped in Tin Foil

「海皇豆腐煲」 \$38 / 份
Braised Assorted Seafood with Tofu

海鲜 Seafood

鱼的肌纤维比较短，蛋白质组织结构松散，水分含量比较多，肉质比较鲜嫩，容易消化、吸收。鱼具有高蛋白、低脂肪、高维生素、口味好的优点，有健脾养胃等作用。

The muscle fibers of fish are relatively short, the protein tissue structure is loose, the water content is high, and the meat is relatively fresh and tender, easy to digest and absorb. Fish has the advantages of high protein, low fat, high vitamins, and good taste, and has functions such as strengthening the spleen and stomach.

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「椒盐河虾仔」 \$38/份
Salt & Pepper Crispy Shrimplets

「豉汁爆蛭子皇」 \$58/份
Razor Clams in Savory Black Bean Sauce



「蚝皇鲍片扒花菇」
Braised Sliced Abalone in
Rich Oyster Sauce with
Mushrooms
\$138/份



「单只蚝皇鲍鱼」
Whole Abalone Braised
in Rich Oyster Sauce
\$88/位

「心美蚝皇聚宝盆」
(需预定)
SumMade's Cornucopia:
Braised Whole Abalone in
Rich Oyster Sauce with Sea
Cucumber & Fish Maw
\$168/位



「冰镇鲍鱼」
Chilled Abalone from Marlborough Sounds

小\$98 (for 2 - 4 Guests)

大\$168 (for 6 - 8 Guests)

冰鲜鲍鱼的口感会更加鲜美和嫩滑，
吃起来口感细腻柔滑，肉质紧实



「北菇花胶扣海参」 \$128/份
Braised Sea Cucumber with Shitake Mushrooms & Fish Maw

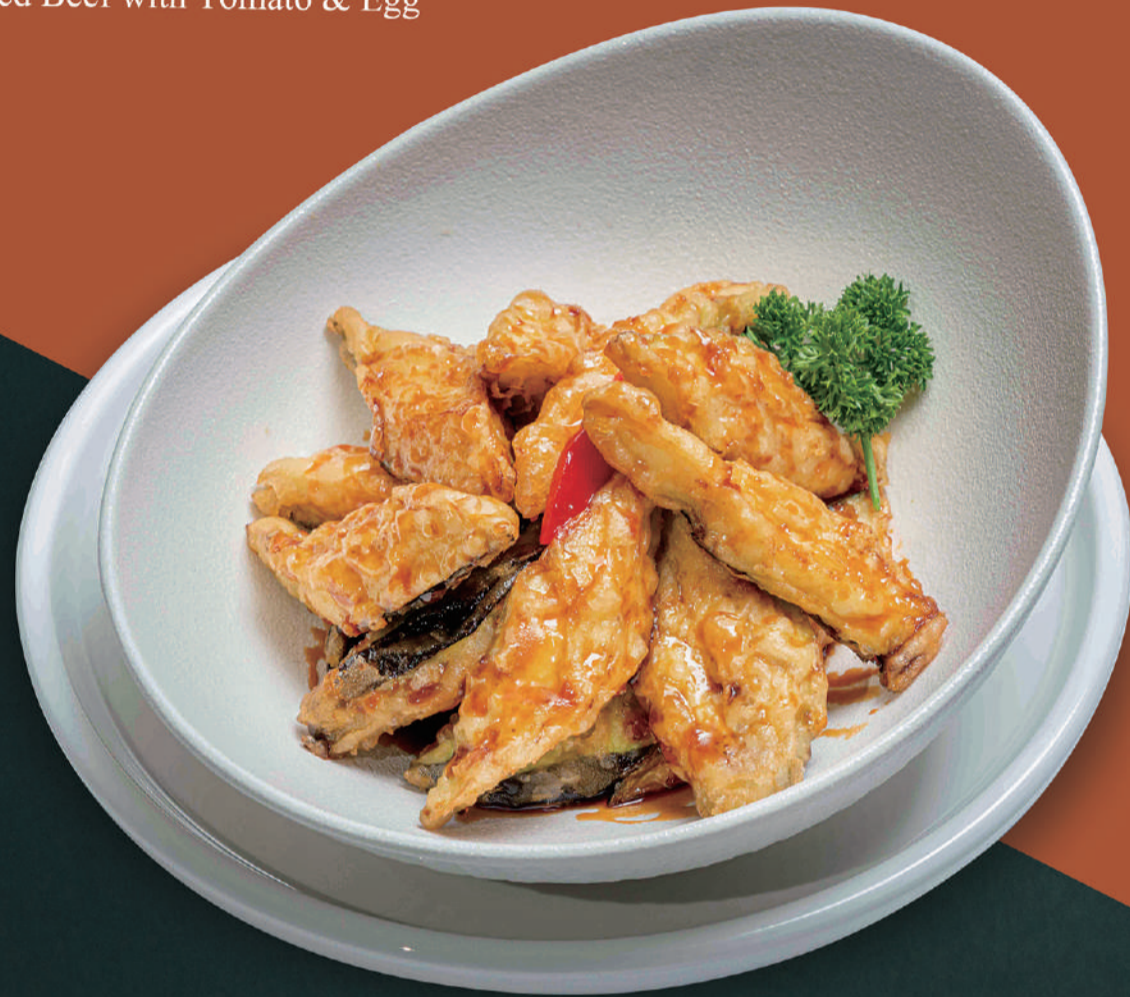
「冰镇海螺 / 盐焗海螺」 \$68/份
Iced Chilled Conch Delicacy / Roasted with Salt

主打菜

House Special/Signature Dish

「很怀旧的炸春卷(6PSC)」 \$18/份
'Just Like the Old Times' Fried Spring Rolls

「可能是最好吃的番茄蛋牛肉」 \$32/份
Most Favorable Braised Beef with Tomato & Egg



「招积茄子」
Awesome Eggplants
\$36/份



「香脆虾球」
(6PSC)
Crispy Shrimp Balls
\$16/份



「三杯银鳕鱼」 \$38/份
Three-Cup Silver Pout Fish

「鲜花椒黑毛猪柳」 \$38/份
Iberico Pork Fillet with Fresh Szechuan Pepper

「非一般的凤梨咕噜球」 \$32/份
Extraordinary Sweet & Sour Pork with Pineapple



「梅子脆香骨」 \$38 / 份
Plum-Glazed Crispy Spare Ribs

「西柠鸡」 \$32 / 份
Pan-Fried Chicken with Lemon Sauce

「脆皮牛肋排」 \$42 / 份
Crispy Grass-Fed Beef Ribs

心美楼 主打菜

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心 | 美 | 楼 SUM MADE

「好好味的蒜香排骨」 \$38 / 份
Pork Ribs Perfumed with Roasted Garlic

「粤式牛柳粒」(加夏威夷果) \$58 / 份
Stir-fried Beef Cubes with Macadamia Nuts in Cantonese Style

「金银蒜蒸大虾」 \$48 / 份
Steamed Prawns with Fried & Normal Garlic



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心 | 美 | 楼 ♡ SUM MADE

「干锅肥肠」 \$38/份
Griddle Pork Intestines

「XO酱刺参」 \$68/份
Stir-fried Sea Cucumber with XO Sauce



「香煎琵琶豆腐」 \$36/份
Pan-fried Pipa Tofu (blended with fish flesh)



「葱爆和牛」 \$68/份
Stir-fried Australia Wagyu Beef Cubes with Scallions

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心 | 美 | 楼 ♡ SUM MADE

主打菜
House Special/Signature Dish



「心美小炒皇」 \$38/份
(豆角 萝卜干 花蛤肉)
SumMade Royal Stir-fry (Featuring Green Beans, Dried Radish & Clam Meat)

「酸菜碌鹅」 \$68/半 (half) \$128/只 (whole)
Braised Goose with Canton Pickled Cabbage

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「子姜焖鸭」
Braised Duck with Tender Ginger
\$58 /半(half) \$108 /只(whole)



「鸡汁白菜仔」
Baby Bok Choy Simmered
in Chicken Broth
\$32 /份



「沙姜啫啫牛舌」
Sautéed Beef Tongue with
Galanga
\$58 /份



主打菜
House Special/Signature Dish



「金衣虾丸」 \$58 /份
House-Made Well Battered Shrimp Balls in Salty Egg-Yolk Coating

「上汤虾丸芥菜」 \$42 /份
Shrimp Balls and Mustard Greens in Superior Broth

「辣子鸡」 \$32/份
Sautéed Chicken Cubelets with Chili Peppers

「香辣水煮牛肉」 \$32/份
Spicy Boiled Beef Fillets

「宫保鸡丁」 \$32/份
Kung Pao Chicken

「豉椒牛肉」 \$32/份
Stir-Fried Beef with Pepper & Black Bean Sauce

「酸汤鲍鱼牛仔肉」 \$68/份
Delightful Sour Soup with Alalone & Beef Sirloin

心美楼
我是辣妹



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心 | 美 | 楼 SUM MADE

铁板类 Teppanyaki

羊排肉，筋，骨完美相接，只一块羊排却有着丰富的口感和滋味，肉鲜嫩，筋韧香，骨髓更是让人流连，无论是黑椒，还是香草，亦或孜然它都能包容，不同的调料，让自己呈现不一样的风格
Lamb chops, tendons, and bones are perfectly connected. Just one piece of lamb chops has a rich taste and taste. The meat is fresh and tender, the tendons are tough and fragrant, and the periosteum is even more lingering. Whether it's black pepper, vanilla, or cumin, it can accommodate different seasonings, presenting a different style.

「黑椒羊排」 \$58/份
Black Pepper Lamb Chop

「姜葱牛肉」 \$32/份
Beef with Ginger & Spring Onion

蒸品 Steamed Dish

肉饼的口感细腻，酥软多汁。搭配上一些适宜的调料，感受到深入骨髓的味蕾刺激。
The meat patty has a delicate and juicy taste. Paired with some suitable seasonings, you can feel the deep bone marrow taste buds stimulation.

「马鲛咸鱼蒸肉饼」 \$38/份
Mackerel Steamed Fish Patty

「香菇马蹄肉饼」 \$28/份
Mushroom & Horseshoe Patty

「菜脯肉饼」 \$28/份
Preserved Vegetable Patty



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环保的绿菜
Organic Vegetable



- 「肉糟捞 / 生炒菜心」 \$28 / 份
Stir-fried Choy Sum
- 「蒜蓉炒时蔬」 \$32 / 份
Stir-Fried Seasonal Vegetables with Garlic
- 「白灼不同菜青」 \$28 / 份
Boiled Mixed Vegetables
- 「澳门虾酱啫有机花菜」 \$32 / 份
Stir-Fried Organic Cauliflower with Macao Shrimp Paste
- 「非常南乳罗汉斋」 \$28 / 份
Braised Vegetables with Red Fermented Beancurd
- 「沙茶肉糟啫怀卡托扁豆」 \$36 / 份
Stir-Fried Waikato Kidney Beans with Minced Pork & Satay Sauce
- 「生捞芥菜」 \$32 / 份
Blanched Mustard Greens with Secret Sauce
- 「豆豉鲮鱼油麦菜」 \$38 / 份
Sautéed Romaine Lettuce with Fried Dace & Black Bean Sauce

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- 「瑶柱蛋白炒饭」 \$36 / 份
Dried Scallop Fried Rice with Egg White
- 「一定掂炒面」 \$28 / 份
House Special Fried Noodle
- 「生炒糯米饭」 \$28 / 份
Stir-fried Glutinous Rice
- 「生炒牛肉饭」 \$23 / 份
Sizzling Stir-Fried Beef Rice
- 「咸鱼鸡粒炒饭」 \$25 / 份
Brined Fish & Diced Chicken Fried Rice
- 「扬州炒饭」 \$23 / 份
Yang Chou Fried Rice
- 「干炒牛河」 \$28 / 份
Stir-Fried Rice Noodles with Beef

心
美
楼
♡
来一个饭面

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心 | 美 | 楼 SUM MADE

点心单尾 Dessert

中国的传统糕点是老少咸宜的点心，不同的糕点呈现出不一样的口感和风味

The traditional Chinese pastries are Dim sum suitable for people of all ages. Different pastries have different tastes and flavors.

「酥皮菠萝包」(3PS) \$9 / 份

Crispy Baked Pineapple Buns

菠萝包，是源自香港的一种甜味面包，据说是因为菠萝包经烘焙过后表面呈金黄色、凹凸的脆皮状似菠萝而得名。与众不同的是，心美楼的菠萝包还特别添加了香甜的菠萝粒，为其增添了名副其实的口感和风味。

「顺德红豆双皮奶」 \$7 / 份

Double-Layer Milk Pudding with Red Bean Topping

红豆双皮奶，其状如膏，其色洁白，质感细腻嫩滑，口味甜香清淡。

「广式菠菜生煎包」(3PS) \$8 / 份

Cantonese-Style Spinach Pan Fried Bun

糰合了精心萃取菠菜汁的表皮呈现饱满的绿色，煎好的生煎包两面金黄香脆，内馅里的椰菜伴着肉末，咬一口满嘴生津，唇齿留香。

「心美姜汁糕」(3PS) \$9 / 份

SumMade's Ginger Rice Cake

采用优质原生态老姜研磨成姜蓉，融合鲜奶精致而成，口感细腻软糯，入口立时能感受到新鲜姜味对味蕾的刺激，细嚼还能感受到姜末与甜味的清新混搭之风。

「清爽红枣糕」(4PS) \$9 / 份

Fragrant Red Date Cake

红枣糕香味浓郁，枣味十足，叶片形状分外趣雅，入口清新弹牙，留下芳香蔓延，甜而不腻。