About Us

1970s - Started as a cafeteria serving Nanyang Lecturers and students. The name Yunnan Cafeteria because it was located adjacent to Yunnan Garden of the University.

1979 - Relaunched as Chinese Seafood Eatery: Yunnan Garden Restaurant serving Local Cuisine and Seafood.

1984 - Due to then urban planning & development, Yunnan Garden Restaurant moved to Clementi Woods. Local Seafood, Cantonese Cuisine and Hong Kong Dim Sum were added to the menu.

1991-2006 - Our largest branch and flagship location at IMM with 1,000 seating capacity specializing in Hunan Cuisine and catering to functions and banquet.

1995-2004 - Opened 2nd Outlet at Tampines Mall featuring Cantonese Cuisine and Dim Sum.

2006-2014 - On invitation of NTU Alumni Club, the restaurant operated at its clubhouse at One-North.

2015 - Now 40 years later, we are pleased to continue serving our loyal customers and welcome newly acquainted customers to the new Yunnan Garden Restaurant@Galaxis with a casual dining concept serving the best of our cuisine acquired over the years.

"Where Quality Chinese Cuisine is an Experience that is Simple, Genuine and Positive."
## Rice & Noodle

<table>
<thead>
<tr>
<th>Number</th>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>L1.</td>
<td>Mee Pok Tossed with XO Sauce</td>
<td>$12.90(s)</td>
</tr>
<tr>
<td>L2.</td>
<td>Stir Fried Vermicelli Seafood (Dry)</td>
<td>$13.90(s)</td>
</tr>
<tr>
<td>L3.</td>
<td>Fried Ee-Fu Noodle</td>
<td>$12.90(s)</td>
</tr>
<tr>
<td>L4.</td>
<td>Crayfish White Bee Hoon</td>
<td>$26.80 (每份 per portion)</td>
</tr>
<tr>
<td>L5.</td>
<td>Stir Fried Seafood Hor Fun (Dry)</td>
<td>$13.90(s)</td>
</tr>
<tr>
<td>L6.</td>
<td>Hor Fun with Seafood &amp; Egg (Wet)</td>
<td>$13.90(s)</td>
</tr>
<tr>
<td>L7.</td>
<td>Stir Fried Beef Hor Fun (Dry)</td>
<td>$13.90(s)</td>
</tr>
<tr>
<td>L8.</td>
<td>Hor Fun with Beef &amp; Egg (Wet)</td>
<td>$13.90(s)</td>
</tr>
<tr>
<td>L9.</td>
<td>Yang Zhou Fried Rice</td>
<td>$12.90(s)</td>
</tr>
<tr>
<td>L10.</td>
<td>Seafood Fried Rice</td>
<td>$13.90(s)</td>
</tr>
<tr>
<td>L11.</td>
<td>Fried Rice with Diced Chicken &amp; Salted Fish</td>
<td>$12.90(s)</td>
</tr>
</tbody>
</table>

A classic Hokkien dish, the pork belly is simmered for hours with spices and premium soya sauce till the meat is tender. Wrapped in steam buns, it's the ultimate comfort food.

Using freshly made carrot cake skillfully wok fried till crispy on the outside, soft on the inside. The XO sauce adds a tinge of spice for a truly fragrant and flavorful dish.
### Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>A1. 桃味多肉包</td>
<td>$6.20</td>
<td>Braised Pork with Steam Buns (每两片 2pcs)</td>
</tr>
<tr>
<td>A2. 腊味白饭鱼</td>
<td>$5.90</td>
<td>Anchovies Tossed with Salt &amp; Pepper (每份 per portion)</td>
</tr>
<tr>
<td>A3. 猪脚醋</td>
<td>$10.80</td>
<td>Stew Pork Trotters with Ginger &amp; Vinegar (每份 per portion)</td>
</tr>
<tr>
<td>A4. 炸豆腐伴肉松</td>
<td>$5.60</td>
<td>Fried Tofu Topped with Pork Floss &amp; Spring Onion (每份 per portion)</td>
</tr>
<tr>
<td>A5. 香香脆鱼皮</td>
<td>$5.90</td>
<td>Crispy Fish Skin with Salted Egg (每份 per portion)</td>
</tr>
<tr>
<td>A6. 肉松炸茄子</td>
<td>$5.80</td>
<td>Fried Egg Plant with Pork Floss (每份 per portion)</td>
</tr>
<tr>
<td>A7. XO酱炒萝卜糕</td>
<td>$5.90</td>
<td>Stir Fried Carrot Cake with XO Sauce (每份 per portion)</td>
</tr>
<tr>
<td>A8. 五香炸虾球</td>
<td>$7.90</td>
<td>Ngor Hiang Prawn Roll (每份 per portion)</td>
</tr>
<tr>
<td>A9. 凉拌海蜇</td>
<td>$7.90</td>
<td>Chilled Jelly Fish (每份 per portion)</td>
</tr>
<tr>
<td>A10. 虾酱鸡翼</td>
<td>$9.90</td>
<td>Shrimp Paste Fried Chicken Wing (每五只 5pcs)</td>
</tr>
<tr>
<td>A11. 欢聚拼盘</td>
<td>$80</td>
<td>Chef’s Cold Dish Platter (L)</td>
</tr>
</tbody>
</table>

All Pictures for Illustrations only. Actual Presentation may differ. Price subject to 10% service charge and GST.

A different presentation of the popular local Mee Pok tossed in XO sauce made from luxury ingredients including dried scallops stir fried with shrimps, bean sprouts, green capsicum for an aromatic spicy noodle dish.
K1. 雲南蒸豆腐
   Yunnan Steam Tofu Topped with Shrimps ☘
   $10.90($) 

K2. 铁板海鲜豆腐
   Hot Plate Seafood with Tofu
   $13.90($) 

K3. 自制蟹肉扒豆腐
   Home made Tofu with Crab Meat ☘
   $12.90($) 

K4. 麻婆豆腐
   Ma Po Tofu ☘
   $8.80($) 

K5. 咸鱼鸡粒豆腐煲
   Claypot Diced Tofu with Chicken & Salted Fish
   $11.90($) 

K6. 虾仁煎蛋
   Fried Omelette with Shrimp
   $10.90($) 

K7. 古早味菜脯煎蛋
   Fried Omelette with Salted Dried Radish
   $9.90($) 

K8. 番茄炒蛋
   Stir Fried Egg with Tomato
   $8.80($)
<table>
<thead>
<tr>
<th>No.</th>
<th>Item</th>
<th>Price</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>B1.</td>
<td>Steam Prawn Dumping (Har Gao)</td>
<td>$5.20</td>
<td>4pcs</td>
</tr>
<tr>
<td>B2.</td>
<td>Steam Dumplings (Siew Mai)</td>
<td>$5.00</td>
<td>4pcs</td>
</tr>
<tr>
<td>B3.</td>
<td>Steam Custard Bun with Salted Egg</td>
<td>$3.90</td>
<td>2pcs</td>
</tr>
<tr>
<td>B4.</td>
<td>Steam Char Siew Bun</td>
<td>$4.50</td>
<td>2pcs</td>
</tr>
<tr>
<td>B5.</td>
<td>Steam Chicken Claw with Black Bean</td>
<td>$5.20</td>
<td>per portion</td>
</tr>
<tr>
<td>B6.</td>
<td>Steam Pork Rib with Sauce</td>
<td>$5.20</td>
<td>per portion</td>
</tr>
<tr>
<td>B7.</td>
<td>Steam Glutinous Rice in Lotus leaf</td>
<td>$5.50</td>
<td>2pcs</td>
</tr>
<tr>
<td>B8.</td>
<td>Pan Fried Gyoza</td>
<td>$8.90</td>
<td>5pcs</td>
</tr>
<tr>
<td>B9.</td>
<td>Fried Seafood Beancurd Skin</td>
<td>$4.80</td>
<td>3pcs</td>
</tr>
<tr>
<td>B10.</td>
<td>Fried Carrot Cake</td>
<td>$4.20</td>
<td>3pcs</td>
</tr>
<tr>
<td>B11.</td>
<td>Fried Prawn Fritters</td>
<td>$5.20</td>
<td>3pcs</td>
</tr>
</tbody>
</table>
| B12.| Congee with Century Egg & Lean Pork       | $3.20  | S $6.20  | L  

A wholesome dish served during our Nanyang days, it has remained one of our most popular item. The fresh shrimps and spring onion add flavors and colors to the modest tofu steamed on a bed of egg white with a blend of light sauce.

K1 Yunnan Steam Tofu Topped with Shrimps
$10.90 (small)
Vegetarian (No Egg, Onion & Garlic)

V1. 素酸辣汤  
Vegetarian Hot & Spicy Soup  $6.80 (每位 each)

V2. 素苦瓜豆腐汤  
Bitter Gourd Tofu Soup  $6.80 (每位 each)

V3. 素家乡红烧豆腐  
Braised Tofu with Vegetables & Mushroom  $10.80 (S)

V4. 素宫保鸡丁  
Mock Chicken with Dried Chili  $9.90 (S)

V5. 南乳罗汉素煲  
Mix Vegetables with Fermented Tofu in Claypot  $11.80 (S)

V6. 素清炒西兰花  
Stir Fried Broccoli  $11.90 (S)

V7. 糯米饭炒山药  
Stir Fried Brown Rice with Chinese Yam & Mushroom  $12.90 (S)

V8. 素火腿炒饭  
Stir Fried Rice with Mock Ham  $11.90 (S)

V9. 素干烧伊面  
Stir Fried Vegetarian Ee-Fu Noodle  $12.90 (S)

C7 雲南氽锅人参虫草鸡汤  
Cordyceps Chicken Ginseng Soup in Yunnan Steam Pot  $7.90 每份/ per portion

C3 经典酸辣汤  
Sour & Spicy Soup  $12.90 小 small
Soup

C1. 干贝鱼肚羹
Fish Maw Thick Soup with Dried Scallop  $28.90

C2. 红烧蟹肉鱼翅
Braised Sharks Fin Soup with Crab Meat  $55.00

C3. 经典酸辣汤
Sour & Spicy Soup  $12.90

C4. 蟹肉粟米羹
Sweet Corn Thick Soup with Crab Meat  $13.90

C5. 家乡紫菜豆腐肉碎汤
Tofu Soup with Minced Meat & Seaweed  $11.90

C6. 苦瓜生鲜鱼片蛋花汤
Bitter Gourd with Sliced Fish & Egg Soup  $12.90

C7. 云南汽锅人参虫草鸡汤
Cordyceps Chicken Ginseng Soup in Yunnan Steam Pot  $7.90

C8. 每日炖汤
Daily Double Boiled Soup  $6.90

* 请向我们询问 Please enquire from our staff

Our vegetarian recipes are full of flavor and provide tasty meatless options without sacrificing the nutrients your body needs. For a healthy alternative, try our Stir Fried Brown Rice with Chinese Yam and Mushroom.

V8 素火腿炒饭
Stir Fried Rice with Mock Ham  $11.90

All Pictures for Illustrations only. Actual Presentation may differ. Price subject to 10% service charge and GST.
Vegetables

J1. 鱼香茄子煲
Claypot Egg Plant with Minced Meat
and Salted Fish
$11.80(S)

J2. 马来风花
Wok Fried Sambal Kangkong
$10.80(S)

J3. 金银蛋浸篱菜
Chinese Spinach with Century & Salted Egg
$13.90(S)

J4. 五香四季豆
Stir Fried French Beans with Minced Pork
$12.90(S)

J5. 蒜蓉炒西兰花
Stir Fried Broccoli with Garlic
$11.90(S)

J6. 腐乳炒油麦
Stir Fried Lettuce with Fermented Tofu
$10.90(S)

J7. 豆腐炒芥兰片
Stir Fried Dried Tofu Skin with Sliced Kailan
$11.90(S)

J8. 清炒香港芥兰
Stir Fried Hongkong Kailan
$12.80(S)

J9. 带子西兰花
Stir Fried Scallop with Broccoli
$22.90(S)

One of our best seller using fragrant coffee seeds to create the aromatic sauce. The spare ribs is deboned, cut to bite size, marinated and sauteed with thick coffee sauce for a tangy, bittersweet additive taste.

D2. 香浓咖啡排骨
Fragrant Coffee Spare Ribs
$13.90 小-small
D1. 著名雲南排骨
Deep Fried Yunnan Spare Ribs $13.90(S)

D2. 香浓咖啡排骨
Fragrant Coffee Spare Ribs $13.90(S)

D3. 荔枝凤梨咕噜肉
Sweet & Sour Pork with Lychee & Pineapple $11.90(S)

D4. 咸蛋蒸肉饼
Steam Minced Pork with Salted Egg $9.90 (每份 per portion)

D5. 中式牛排
Chinese Style Beef Fillet Steak $18.80 (每份 per portion)

D6. 黑椒牛柳粒
Sautéed Diced Tenderloin with Black Pepper $16.90(S)

D7. 姜葱牛柳粒
Sautéed Diced Tenderloin with Ginger & Spring Onion $16.90(S)

D8. 香炒牛肉片芥兰
Stir Fried Sliced Beef with Kailian $16.90(S)

J1 鱼香茄子煲
Claypot Egg Plant with Salted Fish & Minced Meat $11.80 小mall

A signature Szechuan cuisine using less oil to fry the beans and create a crispy, charred surface with a hint of smoky flavor. To yield the tender yet crispy texture, we pick the freshest French Beans.

J4 干煸四季豆
Stir Fried French Beans with Minced Meat $12.90 小small

Sizzled in Claypot, this simple and unpretentious dish has won over many diners including non fans of eggplant. The combination of minced pork, salted fish and a tinge of spiciness is fully absorbed into the eggplant to give a tantalizing soft and tender texture.
H1. Garlic Boston Lobster Tail with Vermicelli
   Steam Boston Lobster Tail with Vermicelli & Garlic
   $59.80 (4halves/portion)

H2. Mini Abalone with Pine Mushroom
    in Claypot
    $33.90(s)

H3. Braised Sea-cucumber and Tofu in Claypot
    $28.90(s)

H4. Deep Fried Baby Squid
    $12.90(s)

H5. Fried Squid Slice Tossed with Salt & Pepper
    $16.90(s)

H6. Stir Fried Squid Slice with Salted Egg
    $16.90(s)

H7. Steam Fan Shell Scallop with Vermicelli and Garlic
    $13.90 (四只 4pcs)

H8. Chilli Crawfish with Buns
    $26.80 (两只 2pcs)

H9. Mud Crabs
    $68.80 (两只 2pcs)
   Chilli Sauce, Black Pepper Sauce, Salted Egg

E4. Crispy Yam Ring with Diced Chicken & Cashew Nut
    $18.90 小-small

E3. Yunnan Roast Chicken
    $18.90 小-small

A popular dish served during banquet, we have crafted a smaller version to be enjoyed as an everyday dish.
Soft mashed yam coated with a layer of crispy flaky skin shaped into a ring served on a bed of lightly fried glass noodles.
The generous fillings of diced chicken, red & green capsicum with celery and crunchy cashew nuts are stir fried for a fragrant, moist interior.

One of our signature dish, the chicken is individually marinated and dried for hours.
Roasted and drizzle with hot oil to achieve a crispy thin outer skin with tasty, succulent and tender meat.
## Poultry

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price (half)</th>
<th>Price (whole)</th>
</tr>
</thead>
<tbody>
<tr>
<td>E1. 北京烤鴨 (Peking Duck)</td>
<td></td>
<td>$58.80</td>
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</tr>
<tr>
<td>二材：切件 Chopped:</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>伊麵 Ee Fu Noodle</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>綿蔥 Ginger/Spring Onion</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>宮保 Dried Chilli</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>E2. 香味烤鴨 (Roast Duck)</td>
<td></td>
<td>$24.90</td>
<td>$49.80</td>
</tr>
<tr>
<td>E3. 雲南脆皮烧鸡 (Yunnan Roast Chicken)</td>
<td></td>
<td>$18.90</td>
<td>$37.80</td>
</tr>
<tr>
<td>E4. 佛本飘香</td>
<td>Crispy Yam Ring with Diced Chicken and Cashew Nut</td>
<td>$18.90(S)</td>
<td></td>
</tr>
<tr>
<td>E5. 宮保鸡丁</td>
<td>Sautéed Diced Chicken with Dried Chilli (Kung Pao Chicken)</td>
<td>$9.90(S)</td>
<td></td>
</tr>
<tr>
<td>E6. 香菇木耳蒸鸡粒</td>
<td>Steam Chicken with Mushroom &amp; Black Fungus</td>
<td>$9.90(S)</td>
<td></td>
</tr>
<tr>
<td>E7. 沙煲芋头焖鸡粒</td>
<td>Diced Chicken &amp; Yam in Claypot</td>
<td>$11.90(S)</td>
<td></td>
</tr>
</tbody>
</table>

Immersed in our blend of Chilli Crab Sauce, the succulent Crayfish is an excellent substitute for those who crave for the aromatic thick chilli gravy and enjoy the meal without getting the hands messy. To soak up the flavors of the sauce, the lightly fried buns provide the perfect complement to the dish.

H8 香浓多汁
Chilli Cray Fish with Buns
$23.90 各 2pcs/portion
Seafood - Fish

G1. 潮州比目鱼  
Teochew Style Steam Flounder  
$16.90(S)

G2. 港蒸比目鱼  
Steam Flounder with Soya Sauce  
$16.90(S)

G3. 干煎比目鱼  
Pan Fried Flounder with Sweet Sauce  
$16.90(S)

G4. 酸甜生鱼片  
Stir Fried Sliced Fish with Sour and Sweet Sauce  
$15.90(S)

G5. 姜葱生鱼片  
Stir Fried Sliced Fish with Ginger & Onion  
$15.90(S)

G6. 香炸蒜仔尼罗红鱼  
Fried Tilapia with Garlic & Dark Sauce  
$16.90 (每只 each)

G7. 油浸笋壳鱼  
Deep Fried Soon Hock with Soya Sauce  
7/100g

G8. 蒜汁蒸金目鳗  
Steam Sea Bass with Black Bean Sauce  
$6/100g

* Please let us know if you prefer other ways of cooking

F1. 麦片虾球  
Stir Fried Cereal Prawn Ball  
$17.90 - S / small

F7. 鲜虾球炒芦笋  
Stir Fried Prawn Ball with Asparagus  
$18.80 - S / small

With fresh succulent prawns de-shelled, battered and fried to golden perfection served with a heap of fragrant crunchy cereal, curry leaves and hint of chilli padi, makes this dish a quintessential favourite amongst the young and old.

Lightly stir fried with superior stock to release the original crisp flavors of the prawns, the tender asparagus is blanched and saute for a healthy and delightful dish.

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<table>
<thead>
<tr>
<th>F1. 麦片虾球</th>
<th>$17.90(5)</th>
</tr>
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<tbody>
<tr>
<td>Stir Fried Cereal Prawn Ball</td>
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</table>

<table>
<thead>
<tr>
<th>F2. 芥末虾球</th>
<th>$17.90(5)</th>
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<tbody>
<tr>
<td>Stir Fried Wasabi Prawn Ball</td>
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</table>

<table>
<thead>
<tr>
<th>F3. 沙律雪梨虾球</th>
<th>$17.90(5)</th>
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</thead>
<tbody>
<tr>
<td>Stir Fried Salad Prawn Ball</td>
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<tr>
<td>with Snow Pear</td>
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</table>

<table>
<thead>
<tr>
<th>F4. 咸蛋黄虾球</th>
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</thead>
<tbody>
<tr>
<td>Stir Fried Prawn Ball with</td>
<td></td>
</tr>
<tr>
<td>Salted Egg</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>F5. 宫保虾球</th>
<th>$17.90(5)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stir Fried Prawn Ball with</td>
<td></td>
</tr>
<tr>
<td>Dried Chili</td>
<td></td>
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</table>

<table>
<thead>
<tr>
<th>F6. 参巴鲜明虾</th>
<th>$18.90(5)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stir Fried Fresh Prawn Ball</td>
<td></td>
</tr>
<tr>
<td>with Sambal Chilli</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>F7. 虾球炒芦笋</th>
<th>$19.90(5)</th>
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</thead>
<tbody>
<tr>
<td>Stir Fried Prawn Ball with</td>
<td></td>
</tr>
<tr>
<td>Asparagus</td>
<td></td>
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</table>

<table>
<thead>
<tr>
<th>F8. 特制辣酱虾球粉丝煲</th>
<th>$18.90(5)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Claypot Prawn Ball Simmered</td>
<td></td>
</tr>
<tr>
<td>with Vermicelli in Chili</td>
<td></td>
</tr>
<tr>
<td>Spicy Sauce</td>
<td></td>
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</tbody>
</table>

Our interpretation of a traditional flavor by using Flounder Fillet instead of the usual Promfret to satisfy craving for the salty and flavorful broth with the melt-in-your-mouth meat texture that is unique to the flounder. Each portion consists of two fillet.

<table>
<thead>
<tr>
<th>G1 潮州蒸比目鱼</th>
<th>$16.90</th>
</tr>
</thead>
<tbody>
<tr>
<td>Teochew Style Steam Flounder</td>
<td></td>
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</table>

<table>
<thead>
<tr>
<th>G8 香炸蒜子尼罗红</th>
<th>$16.90</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fried Tilapia with Whole</td>
<td></td>
</tr>
<tr>
<td>Garlic and Dark Sauce</td>
<td></td>
</tr>
</tbody>
</table>

Deep Fried in hot oil till golden brown with crunchy skin and tender meat topped with whole soft garlic in a mixture of thick, sweet and savoury sauce to enhance the flavor of the fish.

All Pictures for Illustrations only. Actual Presentation may differ. Price subject to 10% service charge and GST.