

# Menu



# *Gold Drinks*

	SINGLE	JUG
<b>ICED LONGAN JUICE / ICED LYCHEE JUICE</b>	\$5	\$12.5
<b>ICED LEMON TEA</b>	\$4	\$12
<b>ICED KASTURI</b>	\$4	\$12
<b>ICED TEA C SPECIAL</b>	\$4	\$12
<b>ICED HORLICKS</b>	\$3.5	\$10
<b>ICED MILO</b>	\$3.5	\$10
<b>AIR BANDUNG</b>	\$3.5	\$10
<b>ICED TEH TARIK</b>	\$3.5	\$10
<b>ICED NESCAFE TARIK</b>	\$3.5	\$10
<b>MINERAL WATER</b>	\$1.5	
<b>PERRIER</b>	\$5	
<b>CHILLED JUICES</b> Apple, Mango, Orange or Pineapple	\$5.5	
<b>FRESHLY SQUEEZED JUICES</b> Carrot, Green Apple, Honeydew Melon, Rock Melon, Orange or Lemon	\$6.5	
<b>SOFT DRINKS</b> Coke, Coke Light, 7-Up, Ginger Ale, 100 Plus, Pepsi, Soya Bean	\$3	

# Hot Drinks

	SINGLE	DOUBLE
<b>ESPRESSO</b> Short Black	\$3	\$4.5
<b>CAPPUCCINO</b> A shot of espresso with dense frothed milk.	\$5	
<b>BREWED COFFEE</b> Brewed espresso.	\$4	
<b>CAFÉ LATTE</b> A shot of espresso, hot steamed milk and foam.	\$5	
<b>CARAMEL LATTE</b> Espresso poured over hot steamed milk with caramel syrup and topped with foam.	\$5.5	
<b>HAZELNUT LATTE</b> Café Latte with a hint of hazelnut syrup	\$5.5	
<b>LIPTON TEA</b>	\$3	
<b>EARL GREY / GREEN TEA/ ENGLISH BREAKFAST</b>	\$3.5	
<b>HOT LEMON / HOT LEMON TEA</b>	\$4	
<b>HOT LEMON WITH HONEY / HOT LEMON TEA WITH HONEY</b>	\$5	
<b>TEH TARIK INDIA / TEH TARIK HALIA</b>	\$4	
<b>HORLICKS / MILO / HOT CHOCOLATE</b>	\$3.5	
<b>NESCAFE / LOCAL COFFEE</b>	\$3.5	
<b>TEH TARIK</b>	\$4	
<b>NESCAFE TARIK</b>	\$4	
<b>KOPI TARIK</b>	\$4	

# Ice Blended and Mocktails

## KAMPONG AYER

The combination of orange, pineapple, calamansi and mango juice shaken with coconut milk and blended with 7-up is atropical paradise in a glass.

SINGLE

\$6.5

## HORIZONS COOLER

An exhilarating mocktail of muddled mint leaves and lime juice is sure to quench your thirst.

\$6.5

## LYCHEE PARADISE

Mixture of lychee juice, mango juice, rose syrup and sprite, garnish with lychee fruit

\$6.5

## MUHIBBAH PUNCH

Ice Blended of lime juice, apple juice,orange juice and mango juice top up with rose syrup

\$6.5

## CAPPUCCINO

Classic blend of freshly brewed espresso, skimmed milk and ice.

\$6

## FROSTY MILO

A local favourite made from malted chocolate blended with milk with sprinkles of Milo on top.

\$6

## FROSTY CHOCO

A true chocolate indulgence.

\$6

## FLOATS & SHAKES

Select any of our soft drinks and top it up or blend with Chocolate, Strawberry or Vanilla Ice Cream.

\$6

# Appetizer

	S	M	L
<b>DELUXE HOT &amp; COLD COMBINATION PLATTER</b> A platter of delectable starters freshly prepared by our chef	\$30	\$40	\$60
<b>PACIFIC CLAM SALAD</b> Mixed marinated pacific clams with fine slices of vegetable & salad	\$20	\$25	\$35
<b>JELLY FISH WITH JAPANESE OCTOPUS</b> Crunchy jelly fish and luscious Japanese octopus drizzled with sweet and tangy dressing	\$10	\$13	\$16
<b>SPICY SEA ASPARAGUS HORIZONS STYLE</b> Cured perfection in a tantalizing zesty lime dressing	\$20	\$25	\$35
<b>DEEP FRIED TEMPURA SOFT-SHELL CRAB</b> Lightly battered soft-shell crab fried to golden perfection	\$20	\$25	\$30
<b>DEEP FRIED CALAMARI WITH TARTAR SAUCE</b> Crispy golden indulgence served with our homemade tartar sauce	\$15	\$20	\$25

# Soups

	SINGLE PORTION	S	M	L
<b>SALTED VEGETABLE SOUP WITH SEAFOOD</b> Salted pickled Green Mustard infused in light seafood broth	\$5.5	\$12	\$17	\$23
<b>SEAFOOD TOM YUM</b> Hot and sour seafood soup. An authentic taste of the popular Thai dish	\$6.5	\$13	\$18	\$25
<b>BRAISED HOT &amp; SOUR SZECHUAN SOUP</b> Spicy soup originating from the Szechuan province with a blend of sourness & heat from freshly grounded Szechuan peppers	\$5.5	\$12	\$17	\$22
<b>FISH MAW SOUP WITH ASSORTED SEAFOOD</b> Delicate fish maw stewed with classic Chinese flavors of black mushroom, shredded water chestnut and fresh seafood	\$9.5	\$25	\$38	\$45
<b>BRAISED SWEET CORN SOUP WITH CRAB MEAT</b> A combination of creamy sweet corn, delicate crabmeat and silky egg Ribbons	\$5.5	\$10	\$12	\$16

## Noodles

	SINGLE PORTION	S	M	L
<b>FRIED KWAY TEOW CANTONESE STYLE (WET)</b> Choice of: seafood, chicken or beef	\$6.5	\$12	\$15	\$20
<b>FRIED YELLOW NOODLE MAMAK STYLE</b> Choice of: seafood, chicken or beef	\$6.5	\$12	\$15	\$20
<b>FRIED MEEHOON SINGAPORE STYLE</b> Choice of: seafood, chicken or beef	\$6.5	\$12	\$15	\$20
<b>FRIED KWAY TEOW PENANG STYLE</b> Choice of: seafood, chicken or beef	\$6.5	\$12	\$15	\$20
<b>CRISPY NOODLES</b> Choice of: seafood, chicken or beef		\$12	\$15	\$20

## Rice

	SINGLE PORTION	S	M	L
<b>KAMPUNG FRIED RICE</b> Wok fried rice with crispy fried salted fish, spicy bird's eye chilies, fragrant spices and crunchy shallots.	\$6.5	\$12	\$15	\$20
<b>TRIO EGGS FRIED RICE</b> Century egg, salted egg yolk and eggs wok fried with Chinese seasoning	\$6.5	\$12	\$15	\$20
<b>XO FRIED RICE</b> Wok fried rice with extra ordinary sauce	\$6.5	\$12	\$15	\$20
<b>YONG CHOW FRIED RICE</b> Wok fried rice with flame-grilled chicken (marinated for 12 hours)	\$6.5	\$12	\$15	\$20
<b>HORIZONS SEAFOOD FRIED RICE</b> Prawn, fish and crabmeat with salted egg yolk combination	\$6.5	\$12	\$15	\$20
<b>BELUTAK FRIED RICE</b> Wok fried fragrant rice with savory Brunei beef	\$7.5	\$15	\$18	\$23

## Fish

	S	M	L
<b>WOK FRIED FISH FILLET WITH HONEY BLACK PEPPER SAUCE</b>			
Fish fillet covered with sticky-sweet sauce with a subtle burst of heat from freshly grounded black pepper	\$13	\$23	\$33

<b>WOK FRIED FISH FILLET WITH ASPARAGUS</b>	\$15	\$25	\$35
Lightly floured fish fillet wok fried with asparagus			

<b>WOK FRIED FISH FILLET WITH GINGER &amp; SPRING ONIONS</b>	\$13	\$23	\$33
Stir-fried fish fillet with delicate flavors of ginger, spring onions and soy			

<b>FISH FILLET WITH SHREDDED YOUNG MANGO &amp; THAI SAUCE</b>	\$13	\$23	\$33
Crunchy savory fish with fresh tart green mangoes, dressed in our homemade Thai sauce			

<b>WOK FRIED FISH FILLET WITH ASSAM SAUCE</b>	\$13	\$23	\$33
A well-known Nyonya dish which embodies the flavor of chilies, tamarind and lemongrass			

<b>DEEP FRIED FILET WITH SWEET &amp; SOUR SAUCE</b>	\$13	\$23	\$33
Lightly battered Red Snapper topped with sweet and sour sauce			

	S	M	L
<b>BUTTER MILK PRAWNS</b>	\$20	\$30	\$50
Lightly battered prawns in a rich creamy butter sauce infused with aromatic curry leaves and zingy bird's eye chilies			

<b>WOK FRIED PRAWNS EGG FLOSS</b>	\$20	\$30	\$50
Deep fried prawns topped with egg floss			

<b>DEEP FRIED PRAWNS IN MANGO SAUCE</b>	\$20	\$30	\$50
Crispy prawns coated in creamy mango sauce			

<b>WOK FRIED PRAWNS WITH HONEY BLACK PEPPER SAUCE</b>	\$20	\$30	\$50
Pan fried prawns in caramelized honey and black pepper sauce			

<b>DEEP FRIED PRAWN WITH SWEET &amp; SOUR SAUCE</b>	\$20	\$30	\$50
Lightly battered prawn topped with sweet and sour sauce			

<b>WOK FRIED PRAWNS WITH SAMBAL SAUCE</b>	\$20	\$30	\$50
Fried prawns braised in our local sambal sauce			

<b>PRAWNS WITH SALTED EGG YOLK</b>	\$20	\$30	\$50
Lightly battered prawns, sautéed in delectable salted egg yolk, fragrant curry leaves and punchy bird's eye chilies			

## Prawn

# Scallop and Squid

	S	M	L
<b>WOK FRIED SCALLOP WITH BLACK PEPPER SAUCE</b> Seared scallop with freshly ground black pepper sauce	\$25	\$32	\$45
<b>STIR FRIED SCALLOP WITH XTRA-ORINARY SAUCE</b> An indulgent scallop dish topped with spicy seafood sauce	\$25	\$32	\$45
<b>WOK FRIED SCALLOP WITH ASPARAGUS</b> Perfectly cooked scallops accompanied with fresh asparagus	\$25	\$32	\$45
<b>WOK FRIED SQUID WITH CASHEW NUTS IN KUNG PAO SAUCE</b> Originating from the Szechuan Province this spicy sweet sauce complements the freshness of the tender squid	\$15	\$20	\$25
<b>STIR FRIED SQUID WITH TAMARIND SAUCE</b> Stir fried squid covered with sticky sweet & sour sauce	\$15	\$20	\$25
<b>WOK FRIED SQUID WITH SAMBAL SAUCE</b> Fried squid cooked in homemade sambal sauce	\$15	\$20	\$25



# Poultry

	S	M	L
<b>WOK FRIED CHICKEN WITH SALTED EGG</b> Lightly battered chicken thigh, sautéed in delectable salted egg yolk, fragrant curry leaves and punchy bird's eye chillies	\$16	\$21	\$30
<b>CRISPY LEMON CHICKEN</b> Fried chicken tossed in homemade sweet lemon sauce	-	\$21	\$30
<b>CRISPY HONEY CHICKEN</b> Fried chicken thighs tossed in sweet honey sauce	\$16	\$21	\$30
<b>WOK FRIED CHICKEN WITH CASHEW NUTS IN KUNG PAO SAUCE</b> Originating from the Szechuan Province this spicy sweet sauce complements the freshness of the boneless chicken thigh	\$16	\$21	\$30
<b>THAI GREEN CURRY CHICKEN</b> Aromatic Thai Herb, Lemon grass, Kaffir Lime leaves and Green chili pound together with Thai Spices braised with Chicken and coconut milk	\$16	\$21	\$30
<b>HONG KONG ROASTED CHICKEN WITH HONEY SAUCE</b> Crispy skin roasted chicken served with sweet honey sauce	-	\$16	\$32
<b>HOT &amp; SPICY CHICKEN</b> Boneless chicken covered in aromatic spicy sauce	\$16	\$21	\$30
<b>WOK FRIED CHICKEN WITH MONGOLIAN SAUCE</b> Boneless chicken thigh served in a rich savoury brown sauce	\$16	\$21	\$30
<b>BUTTER MILK CHICKEN (WET OR DRY)</b>	\$16	\$21	\$30
<i>Wet</i> Golden wok fried chicken thigh sautéed in creamy butter sauce with fragrant curry leaves and bird's eye chillies			
<i>Dry</i> Bite-sized chicken pieces wok fried to perfection in butter and topped with crispy egg floss and curry leaves			
<b>ROASTED CRISPY DUCK WITH HORIZONS PLUM SAUCE</b> Marinated for 8 hours in our chef's secret marinade slow roasted to ensure succulent tenderness and served with our in-house sweet tangy plum dipping sauce		HALF \$26	WHOLE \$50
<b>PEKING DUCK</b> <i>Tender Roasted Duck</i> ; An iconic Chinese dish, consisting of thin pieces of tender, roasted duck meat and crispy skin wrapped in a thin crepe, along with sliced spring onions, cucumbers, and hoisin sauce or sweet bean sauce		\$35	\$60

## Beef and Lamb

### STIR FRIED BEEF WITH BLACK PEPPER SAUCE

Tender Beef Strips stir fried with freshly ground black pepper sauce

S	M	L
\$16	\$21	\$30

### WOK FRIED SZECHUAN BEEF

Tender Beef Strips stir fried in homemade Szechuan sauce

\$16	\$21	\$30
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### STIR-FRIED BEEF WITH GINGER & SPRING ONIONS

The ever popular stir-fried sirloin beef served with spring onions, ginger and oyster sauce

\$16	\$21	\$30
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### BRAISED LAMB SHANK

Slow cooked Australian lamb shank braised in Chinese herbs sauce

\$26	\$35	\$50
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### STIR FRIED LAMB CHINESE STYLE

Stir fried sliced lamb cooked with homemade BBQ sauce

\$20	\$25	\$30
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## Beancurd

### BEANCURD WITH CRISPY SALTED FISH & MINCED CHICKEN

Bean curd sautéed with umami flavors of salted fish and minced chicken

\$12	\$18	\$20
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### BRAISED BEANCURD WITH ASSORTED SEAFOOD

Bean curd braised with fresh morsels from the ocean

\$20	\$25	\$35
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### BEANCURD WITH SEAFOOD IN BREADCRUMB

Bean curd covered with seafood and breadcrumbs

\$20	\$25	\$35
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### BEANCURD WITH BLACK MUSHROOM & GOLDEN GARLIC

Homemade Bean curd with Black Mushroom and golden garlic

\$12	\$18	\$20
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# Vegetables

	S	M	L
<b>BRAISED BLACK MUSHROOM WITH BROCCOLI</b> Shitake mushrooms cooked with crunchy broccoli	\$15	\$20	\$25
<b>WOK FRIED BABY KAILAN</b> Choice of: Salted Fish, Egg Floss, Oyster or Garlic	\$15	\$20	\$25
<b>STIR FRIED HONG KONG KAILAN WITH SLICED BEEF</b> Hong Kong Kailan cooked with tender marinated beef or oyster sauce	\$20	\$25	\$30
<b>STIR FRIED BROCCOLI</b> Crunchy Broccoli florets stir fried to perfection	\$15	\$20	\$25
<b>STIR FRIED ASPARAGUS WITH SAMBAL CHILLI</b> Wok fried crunchy asparagus in homemade spicy sambal	\$15	\$20	\$30
<b>YI HIONG EGGPLANT</b> Clay pot eggplant braised with spicy bean paste and salted fish	\$15	\$20	\$25
<b>SUPERIOR CLAYPOT</b> Combination of wok fried sea cucumber, fish maw, sea asparagus, black mushroom, pacific clam, abalone and scallop	\$75	\$90	\$120
<b>STIR FRIED GREEN GARDEN VEGETABLES</b> Wok fried crunchy mix vegetables	\$15	\$20	\$25
<b>GREEN SPINACH WITH TRIO EGG SUPERIOR STOCK</b> Spinach covered with our homemade superior stock	\$15	\$20	\$25
<b>STIR FRIED BABY GREEN BEANS</b> Choice of Sauce: Sambal sauce, Xtra ordinary sauce or Garlic	\$15	\$20	\$25
<b>BITTER GOURD WITH SALTED EGG YOLK</b> Stir fried bitter gourd sautéed in delectable salted egg yolk, fragrant curry leaves and punchy bird's eye chilies	\$15	\$20	\$25

# Desserts





	SINGLE PORTION	S	M	L
<b>SWEET POTATO PUREE WITH VANILLA ICE CREAM</b> Silky smooth purple sweet potato and coconut cream topped with vanilla ice cream and served with homemade biscotti	\$6.5			
<b>CHINESE PANCAKE</b> Traditional Chinese crispy pancake filled with the sweet filling				
Lotus	\$10			
Red Bean	\$8			
<b>MANGO CHEESECAKE</b> Rich creamy homemade mango cheesecake served with Mango ice-cream	\$7			
<b>FRESH FRUIT PLATTER</b> A medley of seasonal fruits	\$12	\$15	\$20	
<b>LONGAN BEANCURD</b> Chilled Longan served with shaved ice	\$5	\$12	\$15	\$20
<b>SAGO CREAM WITH HONEYDEW</b> Tapioca pearls with chunks of sweet honeydew and vanilla ice cream	\$5	\$12	\$15	\$20
<b>RED RUBY</b> Crunchy & sticky water chestnut soaked in red syrup served with sweet coconut milk and grated ice	\$5	\$12	\$15	\$20

# Ocean Harvest

Seasonal Price

## Lobster






Type of Cooking;

-  Fried with Salted Egg
-  Fried with Creamy Curry Sauce
-  Steamed with Superior Stock
-  Baked Cheese

## Whole Fish

Type of Cooking;

### STEAMED





-  Soya Sauce
-  Nyonya Sauce
-  Thai Lemon Grass Sauce
-  Teow Chew Sauce
-  Turmeric Sauce

### FRIED

-  Sweet & Sour Sauce
-  3 Flavour Sauce
-  Home Valley Sauce
-  Thai Mango Sauce





## Crab

Type of Cooking;

-  Fried with Salted Egg (Dry)
-  Horizons Chilli Sauce
-  Fried with Black Pepper Sauce
-  Fried with Creamy Curry Sauce


## Lala Clam & Mussel

Type of Cooking;

-  Fried Ginger Spring Onion
-  Horizons Chilli Sauce
-  Fried with Black Pepper Sauce
-  Fried with Creamy Curry Sauce



THE  
**HORIZONS**  
SEAFOOD RESTAURANT  
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