


THE SIGNATURES

AVAILABLE FROM 12PM TO 10PM (LAST ORDER AT 9.30PM)


HAINANESE BEEF NOODLES – 25

海南牛肉粉 G, N, SH 

Popularised by Wah Eng Beef Noodle in the 1970s, this Hainanese-style dish features noodles in thick gravy and topped with beef slices, pickled vegetables and peanuts. Served alongside a light herbal beef broth with beef balls, and tangy chilli sauce.

在華英海南牛肉粉的积极推广下海南牛肉粉在七十年代变得家喻户晓。浓稠的牛肉酱汁包裹着滑嫩的粗米粉，配上酸菜和花生。附上清甜牛肉汤及牛肉丸，以及特制辣椒酱，令人垂涎。


IKAN ASSAM PEDAS – 27

亚参酸辣鱼 N, SH 

A zesty dish with seabass, lady fingers and eggplant cooked in a tamarind and sambal garam assam gravy.

鲈鱼、羊角豆和茄子浸泡在鲜甜开胃的汤汁里一起熬煮，加上罗望子汁和参峇亚参盐调味而成。

NGOH HIANG – 20

五香卷 G, N, P, SH 

Original recipe of Chef Sio Ming Fah, Beng Hiang Restaurant, served with traditional homemade dip.

源自茗香福建餐馆主厨Sio Ming Fah的原创配方。肥美酥脆的五香卷配上传统特制蘸酱，口感十足。

PULUT HITAM – 16

黑糯米粥 

Sweetened black glutinous rice porridge inspired by HarriAnns, drizzled with coconut milk and served warm.

来自HarriAnns的香甜黑糯米粥。淋上椰奶后，趁温享用。


BAK KUT TEH – 37

肉骨茶 G, P 

A well-loved traditional dish in Singapore, using the original recipe from Legendary Bak Kut Teh with fresh Indonesian pork and Sarawak peppercorn for the rich and slurp-worthy soup. This dish is served with fried 'you tiao' and hot tea.

除了使用发传人肉骨茶的原始配方以外，也采用新鲜的印尼猪肉和东马砂拉越花椒熬出香喷喷的高汤。可配炸油条和热茶一起享用。


BEEF RENDANG – 30

牛肉任当 G, N, SH 

Cooked by Rumah Makan Minang, a specialist of Indonesian Minangkabau cuisine, this aromatic Beef Rendang is served with brown rice, eggplant and emping.

由印尼米南佳保风味美食专家 Rumah Makan Minang 精心烹制的牛肉仁当，是新加坡旅游局推荐的本地必尝美食之一。芳香浓郁的仁当牛肉搭配糙米饭、茄子及马来式炸饼，值得推荐。

HAINANESE CHICKEN RICE – 25

海南鸡饭 G 

Free range corn-fed chicken is poached using a traditional Hainanese recipe. The fragrant rice is cooked in chicken stock and served with piquant garlic chilli sauce.

新加坡是世界鸡饭之都。采用鲜嫩水煮鸡制作海南菜肴的灵感来自老式做法。以香料和鸡油制作的芳香米饭，配上蒜茸和辣椒酱吃，更是美味诱人。

KATONG LAKSA – 23

加东叻沙 G, N, SH 

This rendition is adapted from The Original Katong Laksa aka Janggut Laksa in Katong. The rich coconut gravy is flavoured with dried shrimp and fragranced with laksa leaf, served with poached chicken.

叻沙是新加坡对世界美食的贡献之一。只需用勺子吃的招牌短面来自加东。浓郁椰奶带着干虾的味道以及叻沙叶的飘香，配上传统水煮鸡。

VEGETARIAN SPRING ROLL – 16

素春卷 G, V 

Large homemade deep-fried spring rolls with fresh coriander, stewed turnip, shiitake mushroom and carrot accompanied with a chilli dip.

自制的炸春卷，加入新鲜的香菜、炖萝卜、香菇、胡萝卜，蘸着特制辣椒酱。


ICE GEM CAKE – 16

花占蛋糕 D, E, G

Pandan mousse, coconut white chocolate whipped ganache, Adzuki red bean, chiffon sponge

香兰慕斯、椰子白巧克力搅打甘纳许、红豆、雪纺海绵


AYAM BUAH KELUAK – 30

黑果焖鸡 G, N, SH 

A signature Peranakan dish featuring boneless chicken braised in a lightly spicy aromatic garam assam spice paste, and buah keluak nuts filled with minced prawns and chicken mixed with the moreish nut pulp.

用了去骨鸡和搅碎的黑果肉与亚参盐焖烧而成的经典娘惹菜。黑壳果里塞了搅碎的黑果肉、虾肉和鸡肉。


PRAWN NOODLE SOUP – 26

虾面汤 E, G, P, SH 

From Da Dong Prawn Noodles in Joo Chiat, with over 5 decades of history. Yellow noodles and prawns are served with beansprouts and kang kong in a robust pork and prawn broth.

面条、豆芽和空心菜浸泡在香浓美味的虾汤里。源自于如切拥有五十多年历史的大東蝦麵。


FISH SOUP – 29

鱼汤 D, G, P, SH 

Adapted from the original recipe of the Whampoa Keng Fish Head Steamboat, the flavour of this fish soup is elevated with the use of Chinese angelica. Served with prawn rolls, homemade chilli sauce and steamed rice.

采用黄埔庆鱼头炉餐馆的原始配方，每天新鲜熬煮两小时以上，更加上了滋补当归调味。暖心鲜甜的鱼汤，配上香脆的炸虾枣，特制辣椒酱和米饭，绝对不容错过。

BAK CHOR MEE – 34

肉脞面 E, G, P, SH 

Chef's Signature Bak Chor Mee features succulent flat egg noodles with homemade dried shrimp XO chilli, aged vinegar, fragrant mushroom gravy, abalone, minced pork, fried wonton and crispy flat sole fillet.

主厨的招牌肉脞面以多汁的鸡蛋面搭配自制的干虾XO辣椒、陈醋、香浓的蘑菇汁、鲍鱼、猪肉碎、炸云吞和脆皮鲮鱼片为特色。

SATAY – 18

沙爹 G, N, P

Half dozen chicken or pork satay with peanut gravy, rice cake, cucumber and onions.

六支传统鸡肉或猪肉串烧（沙爹），配上甜咸花生酱汁、年糕、切片青瓜和洋葱。


CHENG TNG – 12

清汤 N

A refreshing dessert soup with dried longan, white fungus, ginkgo nuts, lotus seed and red dates, served warm or cold.

新加坡的经典甜汤。用料有龙眼干、白木耳、白果、莲子和红枣。清甜滋润。热吃，冷吃均可。

NYONYA KUEH – 18

娘惹糕 E 

A selection of popular local kuehs in traditional Peranakan style.

精选传统娘惹糕点。

AFTERNOON SNACKS

AVAILABLE FROM 2.30PM TO 10PM (LAST ORDER AT 9.30PM)


FRIED CARROT CAKE (CHAI TOW KWAY) – 18

炒萝卜糕 (菜头糕) E, G, SH

Stir-fried turnip cake with pickled radish, egg and spring onions.

新加坡的特色小吃，这道萝卜糕采用了腌萝卜干、鸡蛋和小葱一起煸炒。

KONG BAK PAU – 24

扣肉包 E, G, P, SH 

Hokkien style braised pork brisket in steamed Chinese bun from Beng Hiang Restaurant.

来自于茗香福建餐馆。酥软、卤味香的福建式扣肉夹在蓬松柔软的荷叶包，咬上一口，齿颊留香。配上甜咸花生酱汁、切片青瓜和洋葱。


NYONYA CHICKEN CURRY – 24

娘惹咖喱 G, N, SH 

Tender chicken pieces braised in thick coconut curry and served with sliced French baguette, the Singaporean way.

一道独具浓厚新加坡风味的美食，浓郁椰子味的咖喱炖煮鸡块，搭配法式面包片。

KAYA TOAST – 12

咖椰吐司 D, E, G 

Thin slices of crisp toasted bread served with slivers of savoury butter and a generous spread of homemade kaya, a traditional jam made with coconut and eggs.



酥脆的烤面包，包裹着可口黄油和一大抹由椰子和鸡蛋制成的咖椰酱。

PRAWN ROLL – 24

炸虾枣 G, N, P, SH 

Juicy and tasty prawn rolls from Whampoa Keng Fish Head Steamboat, made with prawns, chestnut and a unique blend of fatty and lean pork. Served with a sweet sauce to balance the peppery flavours.

黄埔庆鱼头炉餐馆的招牌炸虾香脆可口。用虾仁、马蹄及肥瘦猪肉混合制成。蘸着甜酱吃可以中和虾枣里的胡椒香味。

D Dairy 奶制 | E Eggs 蛋类 | G Gluten 麸质 | N Nuts 坚果 | P Pork 猪肉 | SH Shellfish 贝类 | V Vegetarian 素食  Spicy 辣  Sustainably Farmed Produce 可持续养殖生产

Prices are subject to 10% service charge and prevailing government taxes. 所有标价需另加10% 服务费及政府消费税。