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

CHEF YONG JIA'S SIGNATURE

BRAISED IRISH DUCK RICE – 32
爱尔兰卤鸭饭G, P, S, SH

Featuring tender, slow-braised Irish duck paired with fragrant yam rice infused with dried shrimp, crispy pork lard, and Chinese mushrooms. Served with savoury preserved vegetables and a nourishing angelica root herbal soup for a balanced finish.

嫩滑慢炖的爱尔兰鸭，搭配以虾米、香脆猪油渣与中式香菇入味的芋头饭。佐以开胃的咸菜，并配上滋补的当归药材汤，风味均衡，回味悠长。

BAK CHOR MEE – 34
肉脞面E, G, P, S, SH

Chef's signature Bak Chor Mee features springy flat egg noodles tossed in homemade dried shrimp XO chilli, aged vinegar, and rich mushroom gravy, topped with abalone, minced pork, crispy wanton, golden flat sole, and handmade meatballs and mushrooms from the famed Punggol Noodles stall.

主厨的招牌肉脞面选用弹牙的扁蛋面，拌以自家制虾米XO辣椒、陈醋与浓郁香菇酱汁，上铺鲍鱼、肉碎、香脆云吞、金黄龙脷鱼片，以及来自侯岗著名榜鹅面摊的手工肉丸与香菇。

★CLAYPOT FRIED HOKKIEN MEE – 28
砂锅炒福建面E, G, S, SE, SH

Chef's Aromatic Wok Fried Hokkien Noodles with Live Tiger Prawns, braised in rich pork collagen broth and a generous topping of crispy golden pork lard, served alongside with sambal belacan. This elevated rendition pays delicious tribute to a true Singapore classic.

招牌香炒福建面选用鲜活老虎虾，以浓郁猪骨胶原高汤焖煮，铺上香脆金黄猪油渣，佐以参巴叻沙。精致演绎，向新加坡经典美味致敬。

★HAINANESE CHICKEN RICE – 25
海南鸡饭G, S

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。

HERITAGE SELECTION

BAK KUT TEH – 37
Origin: Legendary Bak Kut Teh

肉骨茶G, P, S

A beloved Singaporean classic, prepared using the original Legendary Bak Kut Teh recipe with fresh Indonesian pork and Sarawak peppercorns, creating a rich, flavourful, and slurp-worthy broth. Served with crispy 'you tiao'.

这道深受喜爱的传统新加坡美食，采用传奇肉骨茶的原始配方，以新鲜印尼猪肉和砂拉越胡椒烹制，汤汁浓郁，令人回味无穷。搭配酥脆油条与热茶享用。

★KATONG LAKSA – 23
Origin: The Original Katong Laksa (Janggut Laksa)

加东叻沙G, N, SH

Katong-style laksa is a creamy, coconut-based soup with short noodles for spoon-only enjoyment, featuring thick rice noodles, prawns, cockles, fishcake, and beansprouts in a fragrant rempah-spiced coconut broth.

加东风格叻沙以浓郁椰浆汤底著称，面条切短方便用勺享用。汤中有粗米粉、鲜虾、蚬、鱼饼和豆芽，搭配香料椰浆高汤，风味浓郁。

PRAWN NOODLE SOUP – 26
Origin: Da Dong Prawn Noodles

虾面汤E, G, P, SH

With over five decades of heritage, this signature dish hails from the famed Da Dong Prawn Noodles in Singapore's lively Joo Chiat district. Yellow noodles and plump prawns are served with fresh beansprouts and kang kong in a rich, flavourful pork-and-prawn broth, a comforting Singapore classic.

这道招牌菜拥有五十多年的传承，来自新加坡热闹的朱吉街著名的大东虾面摊。黄面配上鲜嫩虾仁，搭配爽脆豆芽与空心菜，浸泡在浓郁猪骨虾汤中，风味丰富，是新加坡经典的安慰美食。

FISH SOUP – 29
Origin: Whampoa Keng Fish Hea Steamboat

鱼汤D, G, P, SH

This aromatic fish soup is subtly elevated with Chinese angelica, adding a delicate, herbal depth. Served with crispy prawn rolls, zesty homemade chilli sauce, and steamed rice for a comforting, flavourful meal.

这款鱼汤以当归提味，香气独特，汤味清鲜。搭配脆香鲜虾卷、自制辣椒酱和蒸米饭，尽享滋味与温润的满足感。

BEEF RENDANG – 30
Origin: Rumah Makan Minang

牛肉任当G, N, SH

A specialist in Indonesian Minangkabau cuisine, this aromatic Beef Rendang is paired with brown rice, tender eggplant, and crunchy emping.

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 BEEF NOODLES – 25
Origin: Wah Eng Beef Noodle

海南牛肉粉G, N, S, SH

This Hainanesestyle 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.

这道海南牛肉粉以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。

LOCAL SNACKS

SATAY – 18
沙爹G, N, P

Enjoy six sticks of succulent satay, available in tender chicken or juicy pork belly, grilled to perfection for a smoky, aromatic finish. Served with a rich, chunky peanut gravy lifted with a hint of pineapple sweetness, accompanied by soft rice cakes, crisp cucumber, and fresh onions.

六串香嫩多汁的鸡肉或五花肉沙爹，采用炭火烤制，散发迷人香气。搭配浓郁厚实、带一丝凤梨清甜的花生酱，以及传统配料——软糯的年糕、清爽黄瓜与鲜脆洋葱。

VEGETARIAN SPRING ROLL – 16
素春卷G, V

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

HarriAnns自制炸春卷，加入新鲜的香菜、炖萝卜、香菇、胡萝卜，蘸着特制辣椒酱，别有一番风味。

★NGOH HIANG – 20
五香卷E, 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。

DESSERTS

PULUT HITAM – 16
黑糯米粥

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

这款香甜黑糯米粥，淋上椰奶后，可趁温享用。

CHENG TNG – 12
清汤N

A refreshing dessert soup with dried longan, white fungus, gingko 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 by HarriAnns in traditional Peranakan style .

HarriAnns精选传统娘惹糕点。

★OLD AMOY CHENDOL – 14
老厦门煎蕊V

A cherished taste of yesteryear, Old Amoy Chendol is made to order, just as it was in the old days. The chendol jelly is freshly produced to retain its signature soft, springy texture, while the palm sugar is sourced directly from its origin and slow-cooked into a deep, aromatic caramel. Topped with rich, fresh coconut milk, every bowl brings you back to simpler times where you find comforting, nostalgic, and full of familiar sweetness in every spoonful.

珍藏多年的味道，Old Amoy Chendol 依旧坚持现点现做，延续昔日的传统。每日新鲜制作的煎蕊，保留柔软弹牙的口感；椰糖直接从原产地取材，慢火熬煮至浓郁焦香。再淋上香浓鲜椰奶，每一碗都将人带回那纯朴年代— 温暖、怀旧，勾起记忆中熟悉的甜味，一口便知。

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, S, 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。

PRAWN ROLL – 24
炸虾枣E, 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。

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, S

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。

★ Chef's Recommendation 厨师推荐　Sustainably Farmed Produce 可持续养殖生产　Spicy 辣

D Dairy 奶制 | E Eggs 蛋类 | G Gluten 麸质 | N Nuts 坚果 | P Pork 猪肉 | S Soya 豆类 | SE Seafood 海鲜 | SH Shellfish 贝类 | V Vegetarian 素食

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。