AVAILABLE FROM 12:00PM TO 10:00PM (LAST ORDER AT 9:30PM)

CHEF YONG JIA'S SIGNATURE

TEOCHEW BRAISED DUCK RICE – 32
潮州卤鸭饭 G, P, S, SH

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

嫩滑慢炖的潮州风格卤鸭，搭配以虾米，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, SE, 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, 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 – 30
砂锅炒福建面 E, G, P, 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.

主厨精选镬气十足的福建面，选用鲜活老虎虾，以浓郁猪骨胶原高汤焖煮，配上金黄香脆的猪油渣及参巴峇拉煎。这道升级版经典，向新加坡地道风味致敬。

★HAINANESE CHICKEN RICE – 26
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 – 38
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 – 24
Origin: The Original Katong Laksa (Janggut Laksa)

加东叻沙 G, N, SE, SH

Katong-style laksa is a creamy, coconut-based soup with short noodles for spoon-only enjoyment, featuring thick rice noodles, prawns, cockles, fish cake, 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 – 27
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 Head Steamboat

鱼汤 D, G, P, SE, 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 and 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 – 32
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 – 28
Origin: Wah Eng Beef Noodle

海南牛肉粉 G, N, S, SH

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.

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 – 19
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 ROLLS – 18
Origin: Kway Guan Huat

素春卷 G, S, V

Three crispy golden rolls from Kway Guan Huat, stuffed with a colorful blend of stewed turnip, shiitake mushrooms, and carrot, offering a light yet satisfying bite, perfect as a snack or appetiser.

享用三个Kway Guan Huat的脆皮金卷 — 内馅由炖萝卜、香菇和胡萝卜的丰富组合填充，轻盈却令人满足，是理想的小吃或前菜。

1A CRISPY PUFFS – 16
Origin: 1A Crispy Puffs

咖喱角 G

Three golden and crispy Singapore style curry puffs are filled with flavorful curried chicken, potato and aromatic spices, each bite a taste of local heritage. Vegetarian option available.

三个金黄酥脆的新加坡咖喱角，内馅香浓的咖喱鸡肉、土豆与芳香香料，每一口都是本地传统的味道。提供素食选项。

GOLDEN PRAWN PASTE CHICKEN WINGS (4PCS) – 16
黄金虾酱鸡翅(四粒) E, G, SH

Mid wings marinated in aromatic prawn paste, fried until golden and crispy, served with homemade chilli sauce.

鸡中翅以香浓虾酱腌制，炸至金黄酥脆，配自制辣椒酱。

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, V

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。

★OLD AMOY CHENDOL – 14
Origin: Old Amoy Chendol

老厦门煎蕊 V

A treasured taste from the past, Old Amoy Chendol is made to order as it was in the old days. Fresh chendol jelly preserves its soft, springy texture, while palm sugar is sourced from its origin and is slowly cooked into rich, aromatic caramel. Topped with velvety coconut milk, each bowl evokes simpler times, offering comforting nostalgia and familiar sweetness in every spoonful.

Old Amoy Chendol 是珍藏多年的味道，依照昔日做法现点现做。新鲜的绿豆冻保持柔软有弹的口感，来自原产地的棕榈糖慢火熬煮，散发浓郁香气。淋上顺滑椰奶，每一口都唤起简单时光，带来熟悉而温暖的甜蜜滋味。

NYONYA KUEH – 18
Origin: HarriAnns

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。

AFTERNOON SNACKS

AVAILABLE FROM 2:30PM TO 10:00PM(LAST ORDER AT 9:30PM)

FRIED CARROT CAKE (CHAI TOW KWAY) – 18
炒萝卜糕(菜头糕) E, G, SE, 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。

PRAWN ROLLS – 26
Origin: Whampoa Keng Fish Head Steamboat

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 – 25
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 – 13
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。

MUAR MACKEREL OTAH WITH CRISPY TOAST – 18
麻坡風味鯖魚烏達配酥脆烤吐司 E, G, N, SE, SH

Traditional Muar-style mackerel otah, grilled with aromatic spices and served with crispy toast and house-made Nyonya achar.

传统麻坡风味鲭鱼乌达，以香料调味后炙烤而成，配酥脆烤吐司及自制娘惹开胃菜。

★ 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。