

THE SIGNATURES

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

HAINANESE BEEF NOODLES – 24

海南牛肉粉   

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 – 26

亚参酸辣鱼  

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。

BAK KUT TEH – 36

肉骨茶  

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.

除了使用發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 – 28

牛肉任当   

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的美食专家 Rumah Makan Minang 烹制的牛肉任当是新加坡旅游局精心挑选出的本地美食必访地点之一。芳香的牛肉仁当配上糙米饭，茄子和马来式的炸饼，值得推荐。

HAINANESE CHICKEN RICE – 24

海南鸡饭

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。

BAK CHOR MEE – 32

肉脞面    

A luxurious take on Bak Chor Mee, and signature fish maw soup from Seng Kee Mushroom Minced Pork Noodle. The broth is chock-full of threadfin fish maw, minced pork, pork slices and egg.

源自于勝記香菇肉脞面的招牌鱼肚汤配方。猪骨和鱈目鱼干的鲜汤里，满满的都是上等马鲛鱼肚、猪肉碎、猪肉片和鸡蛋。

AYAM BUAH KELUAK – 30

黑果焖鸡   

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 pork 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、虾肉和猪肉。

KATONG LAKSA – 22

加东叻沙  

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。

FISH SOUP – 28

鱼汤   

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。

PRAWN NOODLE SOUP – 26

虾面汤   

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。

ALL DAY SNACKS

SATAY – 18

沙爹  

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

六支传统鸡肉或猪肉串烧(沙爹)，配上甜咸花生酱汁、切片青瓜和洋葱。

NGOH HIANG – 18

五香卷  

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。

NONYA KUEH – 16

娘惹糕 

A selection of popular local kuehs in traditional Peranakan style.

精选传统娘惹糕点。

LOCAL BUFFET

Savour a wide selection of local appetisers and desserts from the buffet and complete the experience with a choice of one of our signature dishes, along with a cup of Kopi or Teh Tarik.

尽情享用我们为您精心挑选的开胃菜，甜点配上一杯南洋咖啡或拉茶。您也可以任选本餐厅一道招牌菜。

Lunch: SGD 58 per adult

Pop-Up Lunch: SGD 68 per adult



Available on Saturday, Sunday and Public Holiday

Lunch Time: 12pm - 2.30pm (Last Order 2pm)

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)  

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。

CHICKEN CURRY PUFF – 18

脆皮咖喱鸡肉卜

East Coast Road's 3rd generation of handmade curry puffs. An original recipe by Madam Lim Sai Hiong from Soon Soon Huat, since 1992.

东海岸路驰名第三代手工制作顺顺發脆皮咖喱鸡肉卜。来自1992年 Lim Sai Hiong 女士的原始配方。


KONG BAK PAU – 24

扣肉包  

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。

SPRING ROLL – 16

素春卷 

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。


NYONYA CHICKEN CURRY – 24

娘惹咖喱   

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  

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。

CHENG TNG – 12

清汤 

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。

PRAWN ROLL – 22

炸虾枣   

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枣，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。

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。

 Pork 猪肉

 Shellfish 贝类

 Eggs 鸡蛋

 Nuts 豆类

 Dairy 乳制品

 Gluten 麸质

 Vegetarian 素

 Spicy 辣

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