

Chef Recommendations

厨师推荐

Steam Live Scottish
Bamboo Clam with
Garlic and Vermicelli
蒜蓉冬粉蒸苏格兰
竹蚌至少4支

Seasonal Price

时价

*Min 4 pieces



Homemade Specialty
Beancurd (Small)
招牌翡翠豆腐(小)
\$16

Steam Halibut Fillet with
Black Fungus and Wolfberries
in Soy Sauce

港蒸比目鱼配黑木耳杞子

\$32



Signature Nyonya
Assam Fish Head
招牌娘惹亚叁蒸鱼头
\$38 (½ Head)

Dry Laksa Crab
干叻沙螃蟹
Seasonal Price
时价



Braised Dong Po Pork
Belly with Red Yeast

红曲米东坡肉

\$28



Braised Pork
Knuckle with
Dried Oyster

蚝香元蹄

\$35



Western 西餐

APPETIZER

BBQ Satay Set – Each Meat by 5s *Min 10 Sticks (Chicken, Pork, Mutton, Beef) 烧烤沙爹1样5支 至少10支(鸡,猪,羊,牛)	\$16 for 10 sticks
Additional Ketupat or Satay Sauce 加沙爹饭或酱	\$2
Butter Herb Garlic Bread 蒜蓉牛油面包片	\$6
Thick Cut Fries 炸薯条	\$8
Thick Cut Fries with Nacho Cheese 炸薯条配乳酪	\$12
Potato Wedges 炸薯角	\$8
Homemade Onion Rings with Tartar Sauce 大葱卷配塔塔酱	\$12

SALAD

Chef Caesar Salad 凯撒沙拉	\$9
Garden Salad with Sesame Dressing 芝麻酱沙拉菜	\$8

HOMEMADE SOUP *Individual*

Homemade Minestrone Soup 番茄菜汤	\$6
Homemade Mushroom Soup 西式香菇汤	\$7


 Dry laksa with Prawns
 and Scallop Spaghetti
 干叻沙虾和带子意大利面
 \$24



SPAGHETTI

  Specialty Dry Laksa with Prawns and Scallop 干叻沙虾和带子	\$24
 Aglio Olio with Capsicum and Mushrooms 蒜香香菇灯笼椒	\$14
 Seafood Aglio Olio 蒜香海鲜	\$22
Chicken Bolognese 番茄鸡肉碎	\$14
Al Funghi 奶油香菇	\$12

Western 西餐

👍
Lamb Shank
Rendang
仁当小羊腿
\$28



👍
Braised Oxtail in Traditional Red
Wine Sauce with Butter Herb Rice
传统西式红酒炖牛
尾配牛油香草饭
\$30



👍
Roast Australia Lamb
Rack & Grill Prawns with
Dijonnaise Mint Sauce
烤羊排与煎鲜虾配
薄荷芥末酱
\$30

👍
Hainanese
Breaded Pork Chop
海南炸猪扒
\$22



MAINS

- Battered Barramundi Fish & Chips | 炸金目鲈鱼柳配薯条 \$20
- Grilled Barramundi Fillet with Ginger Scallion Vinaigrette | 煎金目鲈片配西式姜葱酱 \$20
- Breaded Fish & Chips | 炸鱼柳配薯条 \$18
- Grilled Dory with Lemon Butter Cream | 煎多莉鱼配柠檬奶油酱 \$18
- Grilled Teriyaki Chicken | 日式照烧煎鸡扒 \$20
- Breaded Chicken with Tartar Sauce | 西式炸鸡扒配塔塔酱 \$20
- 👍 Hainanese Breaded Pork Chop | 海南炸猪扒 \$22
- Grilled Pork Collar with Dijonnaise Mustard Cream | 煎猪颈肉配第戎芥末奶油酱 \$22
- 👍 Roast Australia Lamb Rack & Grill Prawns with
Dijonnaise Mint Sauce | 烤羊排与煎鲜虾配薄荷芥末酱 \$30
- Add Lamb Rack Per Ribs | 加:羊排 每根 \$18
- 👍 Braised Oxtail in Traditional Red Wine Sauce with
Butter Herb Rice | 传统西式红酒炖牛尾配牛油香草饭 \$30
- 👍 Lamb Shank Rendang | 仁当小羊腿 \$28
- Grilled Ribeye Steak with Black Pepper Sauce | 黑椒牛肋眼 \$25

Kindly Select your Doneness:



RARE



MEDIUM RARE



MEDIUM



MEDIUM WELL



WELL DONE

Chinese Appetizer

中式开胃菜和汤

APPETIZER & STARTER 前菜和开胃菜

Lobster Combination Platter (Pre-order 2 days Advance)
龙虾拼盘 (2天前预订)

Seasonal Price
时价

👍🌶️	Crispy Deep Fried Baby Squid with Sweet Thai Sauce 泰式炸苏东仔	\$20
👍	Crispy Prawn Paste Pork Belly 酥脆虾酱炸肉	\$16
	Salt & Pepper White Bait Fish 椒盐白饭鱼	\$14
🌶️	Crispy Fish Skin Salted Egg 咸香鱼皮	\$14
🌶️🌶️	Crispy Fish Skin Kam Heong 甘香鱼皮	\$14
	Salad You Tiao (Dough Stick with Squid Paste) 沙拉油条	\$14
🌶️	Salted Egg Pumpkin and Corn Bites 咸蛋金瓜玉米	\$14
	Seafood Beancurd Skin Roll 2pcs 海鲜腐皮卷2片	\$12

SOUP 汤类

	位 Individual	小 Small (3-4 pax)	大 Large (8-10 pax)
Hot & Sour Soup 酸辣汤	\$6	\$14	\$28
Crabmeat Fish Maw Soup 蟹肉鱼鳔羹	\$12	\$48	\$96
👍 Sliced Red Grouper Collagen Soup 红斑鱼片美人汤	-	\$48	\$96
Collagen Soup with Vegetables 蔬菜美人汤	-	\$28	\$56



👍 Sliced Red Grouper Collagen Soup
红斑鱼片美人汤

Seafood

(Pre-order 2 days in advance)

海鲜(提前2天预订)



AUSTRALIA LOBSTER 澳大利亚活龙虾

Seasonal Price | 时价

Lobster Salad with Fresh Fruits | 沙拉龙虾

Garlic Steam with Vermicelli | 蒜蓉冬粉蒸

White Pepper | 白胡椒

Hua Diao Egg White Steam | 花雕蛋白蒸

Butter Garlic Cream | 蒜蓉奶油

BOSTON LOBSTER 活波士顿龙虾

Seasonal Price | 时价

White Pepper | 白胡椒

Black Pepper | 黑胡椒

Thermidor (White Wine with Cream Cheese) | 芝士牛油焗

BBQ with Garlic | 蒜蓉烧烤

Braised Ee Fu Noodle | 焗伊面 Add \$16 (Small) | 加 \$16 (小)

ALASKA KING CRAB 阿拉斯加帝皇蟹

Up to 2 Cooking Styles | 可选两种煮法

Seasonal Price | 时价

👍 White Pepper | 白胡椒

Butter Garlic Cream | 蒜蓉奶油

Seafood 海鲜



Steam Live Scottish Bamboo Clam with
Garlic and Vermicelli *Min 4 pcs
蒜蓉冬粉蒸苏格兰竹蚌 *至少4支

Seasonal Price | 时价

MUD CRAB *XL* 螃蟹

Seasonal Price | 时价

👍🌶️ Chilli | 辣椒

🌶️ Black Pepper | 黑胡椒

👍🌶️ Creamy Salted Egg Sauce | 奶黄酱

🌶️ White Pepper | 白胡椒

🌶️ Kam Heong | 甘香

Steam Egg White in Hua Diao Wine | 花雕蛋白蒸

Thick Bee Hoon Superior Broth | 粗米粉上汤 Add \$10 (Small) | 加\$10(小)

Ginger & Onion Bee Hoon | 姜葱米粉 Add \$10 (Small) | 加\$10(小)

👍🌶️🌶️ Homemade Dry Laksa | 干叻沙

Cooked Dry with Homemade Laksa Paste till the fragrances from the Laksa and coconut cream are infused into the crab.

👍🌶️🌶️ Homemade Laksa Soup with Thick Bee Hoon | 叻沙粗米粉汤 Add \$10 (Small) | 加\$10(小)

Singapore's Local favorite Noodle Soup cooked together with Crab, giving the laksa soup an extra seafood taste.

ADD ON 另加

Mini Mantou 6pcs (Steam or Deep Fried) | 迷你馒头 6粒 (蒸/炸)

\$8

MARBLE GOBY *Soon Hock* 活笋壳鱼

Seasonal Price | 时价

Steamed in Superior Soy Sauce | 港蒸

Steam with Caipu | 菜脯蒸

Deep Fried in Superior Soy Sauce | 油浸



👍 Recommended 🌶️ Spicy 🌶️ Mild Spicy | Food pictures are for Illustration purposes only.

Fish 鱼类

RED SNAPPER FISH HEAD 红鸡鱼头



Steam in Specialty Nonya Assam Sauce | 招牌娘惹亚叁
 Steam in Specialty Curry Sauce | 招牌咖喱
 Deep Fried with Kam Heong | 甘香炸
 Deep Fried in Claypot Thick Bee Hoon Soup | 砂煲粗米粉汤(炸)

\$38 (½ Head)
 Add Vegetables 加菜 \$6

Add 加 \$10

BARRAMUNDI 金目鲈 *Sea Bass*

Steamed in Superior Soy Sauce | 港蒸
 Steam in Nonya Assam Sauce | 娘惹亚叁蒸
 Steam Cai Pu and Superior Soy Sauce | 菜脯蒸
 Black Bean Sauce Steam | 豆豉蒸
 Deep Fried in Superior Soy Sauce | 油浸
 Deep Fried with Sambal | 叁崙炸
 Deep Fried with Sweet & Sour Sauce | 酸甜炸

\$40 (800-900g)

RED GROUPE SLICED FISH 红斑鱼片

Sweet & Sour | 酸甜炸
 Ginger & Onion | 姜葱
 Black Bean Sauce | 豉汁

小 Small	大 Large
\$28	\$56
\$28	\$56
\$28	\$56

HALIBUT FILLET 比目鱼片

Steam with Black Fungus in
 Superior Soy Sauce | 港蒸

小
 Small 300g
 \$32



Seafood 海鲜

PRAWNS 虾

- Claypot Herbal Soup | 砂煲药材汤
- Poached Hua Diao Wine | 白灼花雕
- Pan Fried Superior Oyster Sauce | 豉油干煎虾碌
-  White Pepper | 白胡椒
- Steam with Garlic | 蒜蓉蒸
-  Homemade Dry Laksa | 干叻沙

	小 Small	中 Medium	大 Large
Claypot Herbal Soup 砂煲药材汤	\$42	\$58	\$72
Poached Hua Diao Wine 白灼花雕	\$30	\$45	\$60
Pan Fried Superior Oyster Sauce 豉油干煎虾碌	\$30	\$45	\$60
 White Pepper 白胡椒	\$30	\$45	\$60
Steam with Garlic 蒜蓉蒸	\$32	\$48	\$64
 Homemade Dry Laksa 干叻沙	\$32	\$48	\$64

DESHELLED PRAWNS 鲜虾球

-  Salted Egg & Pumpkin | 咸香南瓜
- Cereal | 麦片
-  Black Pepper | 黑椒
-  Kam Heong with Celery | 甘香
-  Sambal | 叁崙
- Broccoli and Braised Mushrooms in Oyster Sauce | 冬菇西兰花

	小 Small	中 Medium	大 Large
 Salted Egg & Pumpkin 咸香南瓜	\$28	\$42	\$56
Cereal 麦片	\$25	\$38	\$50
 Black Pepper 黑椒	\$25	\$38	\$50
 Kam Heong with Celery 甘香	\$25	\$38	\$50
 Sambal 叁崙	\$25	\$38	\$50
Broccoli and Braised Mushrooms in Oyster Sauce 冬菇西兰花	\$32	\$48	\$64

SQUID / SOTONG 苏东

-  BBQ Sambal Hotplate Squid ~ 300g | 铁板烧烤叁崙苏东~300克
- BBQ Teriyaki Squid~300g | 烧烤日式照烧酱苏东~300克

\$20 Per Serving 每份

\$20 Per Serving 每份

PREMIUM SEAFOOD 其他海鲜类

- Braised Seafood in Claypot (Fish Maw, Sea Cucumber, Scallop, Braised Mushroom, Shrimps and Broccoli) | 海味一品锅 (鱼鳔, 海参, 带子, 冬菇, 虾仁和西兰花)
- Fresh Scallop with Broccoli and Braised Mushrooms in Oyster Sauce | 带子冬菇西兰花

	小 Small	中 Medium	大 Large
Braised Seafood in Claypot (Fish Maw, Sea Cucumber, Scallop, Braised Mushroom, Shrimps and Broccoli) 海味一品锅 (鱼鳔, 海参, 带子, 冬菇, 虾仁和西兰花)	\$40	-	\$80
Fresh Scallop with Broccoli and Braised Mushrooms in Oyster Sauce 带子冬菇西兰花	\$32	\$48	\$64





Poultry / Meat 家禽 / 肉类

FRESH CHICKEN / DUCK *House Specialty* 鲜鸡鸭

- 👍 Superior Soy Sauce Chicken with Rose Wine | 玫瑰豉油鸡 \$22 | half 半只 \$40 | Whole 全只
- 👍 Roast Pi Pa Duck with Chef Dipping Sauce | 琵琶烤鸭配秘制酱 \$32 | half 半只 \$60 | Whole 全只

POULTRY / MEAT 家禽/肉类

- 👍 Braised Pork Knuckle with Dried Oyster | 蚝香元蹄 \$35 Per Serving 1份
- 👍 Braised Dong Po Pork Belly with Red Yeast | 红曲米东坡肉 \$28 Per Serving 1份
- Orange Infused Yakitori Pork Ribs | 日式陈香排骨 \$20 Per Serving 1份
- Braised Mutton Ribs in Claypot | 砂煲红烧羊排 \$25 Per Serving 1份

	小 Small	中 Medium	大 Large
Sweet & Sour Pork 酸甜咕噜肉	\$18	\$28	\$36
Mongolian Sauce with Crispy Diced Pork 蒙古酱猪肉	\$18	\$28	\$36
Crispy Pork Prawn Roll 自制虾枣	\$12	\$18	\$24
Prawn Paste Middle Wings 虾酱炸鸡中翅	\$16	-	\$32
🌶️ Crispy Boneless Chicken with Thai Sweet Spicy Sauce 泰式脆鸡	\$16	-	\$32
🌶️ Gong Bao Diced Chicken with Cashew Nuts 宫保腰果鸡丁	\$14	\$22	\$28

SIRLOIN BEEF 沙朗牛肉

Black Pepper 黑椒	\$22	-	\$44
Ginger and Onion 姜葱	\$22	-	\$44
Black Bean 豉汁	\$22	-	\$44

Beancurd / Yam Ring / Vegetable

豆腐 / 佛钵飘香 / 蔬菜

BEANCURD 豆腐

	小 Small	中 Medium	大 Large
👍 Homemade Specialty Beancurd 招牌翡翠豆腐	\$16	\$24	\$32
Braised Beancurd with Seasonal Vegetables 红烧豆腐配时蔬	\$14	-	\$28
🔥 Hotplate Beancurd with Minced Chicken and Salted Fish 铁板鱼香肉碎豆腐	\$16		
Cai Pu Steam Beancurd 菜脯蒸豆腐	\$14		

YAM RING 佛钵飘香

🔥 Gong Bao Diced Chicken 宫保鸡丁	\$25
Mix Vegetables 罗汉斋	\$25

VEGETABLES 蔬菜

Broccoli with Black Fungus in Oyster Sauce 蚝油西兰花配黑木耳	\$18	\$28	\$36
Spinach with Garlic Wolfberries and Mushroom 蒜蓉松菇杞子菠菜	\$16	\$24	\$32
Claypot Eggplant with Salted Fish and Minced Chicken 鱼香茄子煲	\$16	\$24	\$32
🔥 Stir Fried French Beans with Dried Shrimps and Chilli 干煸四季豆	\$15	\$22	\$30
Chives Stem with Bean Sprout and Garlic 蒜蓉银牙青龙菜	\$15	\$22	\$30
Nai Bai with Garlic & Salted Fish 蒜蓉咸鱼奶白	\$15	\$22	\$30
Romaine Lettuce with Fermented Beancurd 腐乳罗马西生菜	\$12	\$18	\$24
Kang Kong - Garlic, Sambal or Fermented Beancurd 空心菜 - 蒜蓉, 叁崙, 腐乳	\$12	\$18	\$24

VEGAN OPTIONS 素食

Vegetarian Yuba Maki Roll with Watercress Nut 竹香卷	\$10 Per Serving 1份		
Mock Soy Meat Sweet & Sour 酸甜素肉丁	\$16	\$24	\$32
Mix Vegetable Deluxe with Vermicelli and Fermented Beancurd 南乳斋煲	\$16	\$24	\$32



Fried Rice/Noodles

饭类/面类

RICE 饭类

- Crabmeat Fried Rice | 蟹肉炒饭
- Garlic Shrimp Fried Rice | 蒜蓉虾仁炒饭
- Yang Chow Fried Rice with Chinese Sausages | 腊味扬州炒饭
- Olive Minced Chicken Fried Rice | 橄榄菜鸡粒炒饭
- Egg Fried Rice | 蛋炒饭
- Fragrant White Rice | 白饭

	小 Small (2-3 pax)	大 Large (8-10 pax)
	\$20	\$40
	\$16	\$32
	\$16	\$32
	\$16	\$32
	\$14	\$28
	\$1.50 Each 每碗	

NOODLES 面类

- Ee Fu Noodle with Assorted Mushrooms & Chives Stem
青龙菜菇菌焖伊府面
- Signature Seafood Mee Goreng | 招牌海鲜马来面
- Seafood Sin Chew Fried Bee Hoon | 海鲜星洲米粉
- Seafood White Bee Hoon with Egg | 海鲜白米粉
- Seafood Kway Teow (Dry) | 干炒海鲜粿条
- Seafood Hor Fun with Egg Gravy | 滑蛋海鲜河粉
- Sirloin Beef Kway Teow (Dry) | 干炒牛肉粿条
- Sirloin Beef Horfun with Egg Gravy | 滑蛋牛肉河粉
- Sirloin Beef Horfun with Black Bean Sauce | 豉汁牛肉河粉

	\$18	\$36
	\$16	\$32
	\$16	\$32
	\$16	\$32
	\$16	\$32
	\$16	\$32
	\$20	\$40
	\$20	\$40
	\$20	\$40

SPECIALTY LOCAL NOODLES 特备面类

Subject to Availability

- Hokkien Mee with Prawns and Pork Lard | 鲜虾福建面配猪油渣
- Laksa Thick Bee Hoon Soup with Prawns | 鲜虾叻沙粗米粉汤

\$12 Per Serving 1位
\$14 Per Serving 1位



Dessert

甜品



DESSERT 甜品

Specialty Chocolate Molten Lava Cake with Gelato Vanilla Ice Cream 巧克力心太软配香草冰淇淋	\$14
Homemade Mango Pudding 自制芒果布丁	\$6
Sweet Yam Paste with Ginkgo Nut in Coconut Cream 椰香白果芋泥	\$6
Pulut Hitam with Coconut Ice Cream 黑糯米椰子冰淇淋	\$7
Pulut Hitam with Coconut Cream 黑糯米椰酱	\$4
Gelato Ice Cream (Vanilla/Chocolate/Strawberry/Coconut) 冰淇淋 (香草/朱古力/草莓/椰子)	\$4.50

Beverage 饮料

ALCOHOL BEVERAGES 酒类

Tiger Draft | 生啤

Guinness Micro Draught 500ml Glass | Guinness 黑生啤

Heineken Can | 喜力罐

Carlsberg Can | 嘉士伯罐

Hoegaarden Bottle | 胡哈尔登瓶

Corona Bottle | 科罗娜瓶

Erdinger Weissbier/Dunkel Bottle | 埃尔丁格瓶 (黑/白)

Mug / 500ml Gls / Jug Barrel

\$9 / \$16 / \$30

\$70 (3L)

\$15

Per Can / Btl

Bundle of 5

\$12

\$55

\$10

\$45

\$10

\$45

\$10

\$45

\$13

\$60

COCKTAIL 鸡尾酒

Long Island Tea | 长岛茶

\$14

Singapore Sling | 新加坡司令

\$14

Barcardi Coke | 百加得可乐

\$12

Margarita Lime | 玛格丽塔青柠檬

\$12

Margarita Mango | 玛格丽塔芒果

\$12

Mojito | 莫吉托

\$10

Shandy | 香迪

\$8

DRINKING WATER/CHINESE TEA 开水/中国茶

Free flow Pu Er | 普洱

\$2.50/per person (min. 2pax) 每位(至少2人)

Free flow Chrysanthemum/Ju Pu | 菊花/菊普

\$3/per person (min. 2pax) 每位(至少2人)

Perrier Sparkling Water | 气泡水

\$5

Free flow Hot / Cold Water | 热/冷白开水

\$0.50/per person 每位

HEALTHY DRINKS 健康饮料

Thailand Coconut | 泰国椰子

\$6

Freshly Squeeze Watermelon Juice | 鲜榨西瓜汁

\$5

Freshly Squeeze Orange Juice | 鲜榨橙汁

\$5

Barley (Hot/Cold) | 薏米水(热/冷)

\$3/\$4

Honey Yuzu "Pomelo" (Hot/Cold) | 柚子蜂蜜(热/冷)

\$4/\$5

Butterfly Pea with Lemon (Hot/Cold) | 蝶豆花(热/冷)

\$4/\$5

BEVERAGES *Cold Drinks* 冷饮

Can Drinks (Coke/Coke Light/Sprite/Ginger Ale/Soda/Green Tea/

Red Bull/100+) | 可乐/少糖可乐/雪碧/姜汽水/苏打/绿茶/红牛/100号

\$3

Lime Juice - Glass | 青柠檬水

\$4

Natural Pineapple Juice | 黄梨水

\$5

Homemade Ice Lemon Tea | 自制柠檬茶

\$5

IBC Root Beer

\$5

IBC Root Beer Float

\$8

COFFEE / MILO 咖啡 / 美禄

Black Coffee/Espresso Single

\$4

Long Black/Americano

\$4

Latte/Cappuccino

\$5

Iced Latte/Iced Cappuccino

\$6

Milo (Hot/Cold)

\$3/\$4

