



Image depicting our original restaurant established in 1935

Hainanese Specialties 海南著名菜谱

Hainanese Chicken Rice Set \$16.00
海南鸡饭套餐

👍 Deep Fried Pomfret Coated with Sambal \$38.00
叁峇斗鲷鱼

Deep Fried Ikan Kurau Coated with Sambal (per pc) market price
叁峇马友鱼片 (每片)

Stir-Fried Fish Slices with Sambal and Onion \$14.00
叁峇洋葱炒鱼片

👍 Fried Chicken with Black Soya Sauce \$18.00
海南豆油鸡

Hainanese Chicken Chop \$18.00
海南鸡扒

👍 Hainanese Pork Chop \$14.00
海南猪扒

👍 Fried Prawns with Sambal and Onion \$18.00
叁峇洋葱炒鲜虾

Fried Chicken with Sambal and Onion \$16.00
叁峇洋葱炒鸡片

👍 Hainanese Mutton Soup (per portion) \$16.00
海南羊肉汤



Pork Rib with Sauce \$18.00
京都排骨

Hainanese Style Ox Tongue Stew \$18.00
海南式卤牛舌

Abalone with Chicken and Pea Soup \$24.00
鲍鱼鸡片猪肚汤

👍 Fish Maw with Mixed Meat and Seafood Soup \$24.00
什锦鱼鳔汤

Fried Chop Suay \$14.00
炒海南什菜

Fried Foo Yong Crab \$12.00
芙蓉炒蟹

👍 Fried Fish Maw with Mixture \$18.00
炒什锦鱼鳔

Pork Ribs with Sauce \$16.00
京 排骨

👍 Hainanese Curry Chicken \$18.00
海南咖喱鸡

👍 Hainanese Style Poached Chicken half \$20.00
海南白切鸡 whole \$40.00

👍 : Recommended

Shark's Fin & Soup 鱼翅/汤

Braised Shark's Fin with Crabmeat (per pax) 红烧蟹肉烩生翅 (每位)	\$22.00
Braised Shark's Fin with Seafood (per pax) 海皇烩生翅 (每位)	\$24.00
Abalone with Chicken and Pea Soup 鲍鱼鸡片猪肚汤	\$24.00
Fish Maw with Abalone Mixed Soup 什锦鱼鳔汤	\$24.00
Egg Foo Yong Crab Soup 芙蓉蟹肉汤	\$14.00
Chop Suay Soup 什锦菜汤	\$14.00
Hainanese Mutton Soup (per portion) 海南羊肉汤 (每位)	\$16.00
Beancurd with Salted Vegetable Soup 咸菜鱼片豆腐汤	\$14.00



Seafood

海鲜



Deep Fried Pomfret Coated with Sambal \$38.00
叁峇斗鲷鱼

Deep Fried Ikan Kurau Coated with Sambal (per pc) market price
叁峇马友鱼片 (每片)

Stir-Fried Fish Slices with Sambal and Onion \$14.00
叁峇洋葱炒鱼片

Sweet and Sour Sliced Fish \$16.00
酸甜鱼片

Deep Fried Cuttlefish with Soya Bean Sauce \$16.00
苏东豆油

Scallops Fried with Asparagus or Broccoli \$24.00
带子露笋或西兰花

Crab Cutlet \$14.00
蟹肉加列



Fish

Red Garoupa 红斑	Market price	Seabass 金目卢	\$30.00
Pomfret 斗鲷鱼	\$38.00	Tilapia 红鱼	\$22.00

Preparation style

Deep Fried with Soya Sauce 油炸	Steamed with Bean Crumb 豆酥蒸
Steamed Hong Kong Style 港式蒸	Sweet and Sour Style 酸甜式
Steamed Teochew Style 潮州蒸	Indonesia Style 印尼式

Prawn

虾



Sweet and Sour Prawn Balls 酸甜虾球	\$24.00
Crispy Prawns with Salted Egg Yolk and Cheese 咸蛋芝士虾球	\$24.00
Fried Prawns with Oats and Butter 麦片牛油虾	\$24.00
Fried Prawns in Oyster Sauce 古法干煎虾碌	\$24.00
Crispy Prawns coated with Mayonnaise 生汁明虾球	\$24.00
Sauteed 'Gong Bao' Prawns with Dried Chilli 腰果宫保虾球	\$24.00
Fried Foo Yong Prawns 芙蓉虾	\$16.00

Chicken

鸡

Roasted Crispy Skin Chicken (half) 脆皮烧鸡	\$20.00
(whole)	\$40.00
Stir-Fried Chicken with Black Pepper in Hot Plate 铁板黑椒鸡片	\$16.00
Sauteed 'Gong Bao' Chicken with Dried Chilli 宫保鸡丁	\$18.00
Stir-Fried Chicken with Mushrooms 毛菇炒鸡片	\$16.00
Sweet and Sour Chicken 酸甜鸡片	\$16.00
Hainanese Curry Chicken 海南咖喱鸡	\$18.00
Fried Chicken with Black Soya Sauce 海南豆油鸡	\$18.00
Fried Chicken with Sambal and Onion 叁峇洋葱炒鸡片	\$16.00
Hainanese Chicken Chop 海南鸡扒	\$18.00
Deep Fried Chicken in Lemon Sauce 柠檬煎软鸡	\$16.00



Beef

牛肉

Stir-Fried Beef with Celery 西芹牛肉	\$18.00
Stir-Fried Beef Slices with Seasonal Vegetables 牛肉炒时蔬	\$18.00
Sauteed Beef in Black Soya Bean, Green Pepper 鼓椒炒牛肉	\$18.00
Saute Beef with Ginger and Spring Onion 姜葱炒牛肉	\$18.00
Stir-Fried Beef with Black Pepper 黑椒炒牛肉	\$18.00
Stir-Fried Beef with Sambal and Onions 叁峇炒牛肉	\$18.00
Fried Beef Kway Teow 牛肉炒果条	\$12.00



Beancurd

豆腐

Beancurd in Hot Plate 铁板豆腐	\$18.00
Seafood with Beancurd in Clay Pot 海鲜豆腐煲	\$18.00
Salted fish, Chicken with Beancurd in Clay Pot 咸鱼鸡粒豆腐煲	\$18.00
Braised Egg Beancurd with Crab Meat 蟹肉扒豆腐	\$18.00
Braised Egg Beancurd with Prawns 虾仁扒豆腐	\$18.00
Steamed Beancurd w Superior Soya Sauce, Seasonal Green Vegetables 翡翠鼓油皇蒸豆腐	\$12.00

Vegetarian

斋

Vegetarian Fried Rice 斋炒饭	\$10.00
Vegetarian Fried Mee 斋炒面	\$10.00
Vegetarian Club Sandwich 斋三文治	\$10.00
Vegetarian Spring Roll (8 pc) 斋春卷	\$ 8.00

Vegetable

Hong Kong Kailan
香港芥兰

Asparagus
露荀

Pea Shoot
豆苗

Tropical Kang Kong
热带通心菜

Broccoli
西兰花

Fried Chop Suay
海南什菜

Bean Sprouts with Salted Fish
咸鱼豆芽

Fried Fish Maw with Mixture
什锦炒鱼鳔

蔬菜

\$12.00

\$14.00

\$12.00

\$12.00

\$14.00

\$14.00

\$14.00

\$18.00



Noodle/Rice

面/饭

Mooi Chin Special Noodle - Mamee
美珍式炒面

\$12.00

Mooi Chin Special Noodle in Clay Pot
美珍特式沙煲面

\$12.00

Fried Yee Fu Noodle with Crab Meat
蟹肉伊付面

\$13.00

Fried Noodle with Seafood
海鲜扒生面

\$13.00

Mooi Chin Special Bee Hoon
美珍特式炒米粉

\$12.00

Fried Hor Fun with Prawn in Egg Broth
虾仁滑蛋河粉

\$13.00

Yang Chow Fried Rice
扬州炒饭

\$12.00

Singapore Style Fried Bee Hoon
新州炒米粉

\$13.00

Hainanese Fried Rice
海南炒饭

\$12.00

Hainanese Chicken Rice Set
海南鸡饭

\$16.00

Steamed Rice with Mixed Meat and Seafood
海鲜烩饭

\$12.00

Fried Hor Fun, Mee or Bee Hoon with Seafood
海鲜炒河粉/面/米粉

\$13.00

Wanton Noodle (Soup/Dry)
云吞面 (汤/干)

\$12.00

Mee Goreng Istimewa
马来炒面

\$13.00

Steamed Rice
白饭

\$1.20

Dessert

甜品

Fresh Fruits (per pax) 合时鲜果	Platter \$16.00 (S) \$24.00 (M) \$32.00 (L)	\$4.00 (Per pax)
Special Chinese Herbal Jelly with Honey 特制龟苓膏 (每位)		\$5.50 (Per pax)
Chilled Mango Pudding 芒果布丁 (每位)		\$4.00 (Per pax)
Red Bean Soup with Lotus Seed 莲子红豆沙 (每位)		\$3.00 (Per pax)
Yam Paste with Pumpkin 金瓜芋泥 (每位)		\$4.50 (Per pax)
Singapore Sampan (per portion) 香蕉船 (每份)		\$9.00
Apple Pie A La Mode (per portion) 苹果派 (每份)		\$8.00
Mango Pudding with Ice Cream 雪糕芒果布丁 (每份)		\$5.50 (Per pax)
Ice Cream (per scoop) 冰淇淋		\$2.50
Chinese Pancake with Red Bean Paste 豆沙锅饼 (每片)		\$12.00 (Per pc)



Beverages

Coffee

Cappucino	\$5.50
Espresso	\$5.50
Fresh-Brewed Coffee	\$4.50
Iced Coffee	\$5.50

Tea

Tea	\$4.50
Ice Lemon Tea	\$5.50

Soft drinks and Water

Cola, Diet-Cola, 7-Up, Soda, Tonic	\$5.00
Evian	\$7.00



Alcoholic

Tiger Beer	\$8.00
Guinness Stout	\$11.00
House Pour Wine - Red or White	\$10.00
Whisky - Black Label (per peg)	\$8.00

Fresh Fruit Juice

Apple	\$5.50
Orange	\$5.50
Pineapple	\$4.50
Watermelon	\$4.50
Lemon	\$4.50

