

ALA CARTE MENU

ENJOY APPETISERS



Keropok

Freshly fried prawn crackers served with our signature sambal chilli sauce.

3.8

Crispy Fish Maw Salad

Thai-style cold salad with crispy chunks of fish maw in a spicy, tangy sauce.

8.8

Thai Green Papaya Salad

Sour papaya pounded with tamarind, chillies, peanuts and salted egg.

6.8

Crispy Spring Rolls

Deep fried vegetarian spring rolls with a light, crispy skin (5pc).

5.8

Crispy Mashed Prawn Patties

Hand-made, lightly breaded and fried to a nice golden brown (4pc). Limited to 20 portions a day.

9.8

Hainanese Chicken Satay 5pc/10pc/20pc

Succulent grilled chicken skewers served with a thick pineapple peanut sauce.

9.8/16.8/26.8

Egg Omelette Plain/Crab Meat

Chinese-style flat, pan-fried omelette that is crispy yet slightly fluffy.

6.8/10.8

ENJOY Truffle Sous Vide Egg

A perfectly cooked soft-boiled egg with a pinch of truffle salt.

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Prices not inclusive of 10% service charge and prevailing government taxes

ENJOY SOUPS INDIVIDUAL SERVINGS



Teochew Fish Maw Soup

Thick, starchy and flavourful.

7.8

Peranakan "Bakwan Kepiting" Soup

Clear soup with hand-made pork and crab meatballs.

7.8

Clear Seafood Tom Yum

Traditional Thai-style soup with distinct sour and spicy flavours.

7.8

Chef J's Signature Brandy White Fish Soup

Smooth, white, collagen-rich fish soup that is achieved through hours of preparation with no milk added. Prepared with the freshest catch of the day.

9.8

Limited to 20 portions a day.

ENJOY MEAT

Honey Chicken

Deep fried chicken cubes coated in a home-made sweet honey sauce.

13.8

Cantonese "Ko Lo Yoke"

Deep fried chicken cubes stir-fried in a smoky, sweet and sour sauce with peppers and cashew nuts.

13.8

Nonya Curry Chicken

A Singaporean favourite. Tender chicken and potatoes cooked in a rich coconut curry.

13.8

ENJOY House Wings

Crispy fried whole chicken wings marinated in our house special turmeric spice-blend.

9.8

Chef J's BBQ Pork

Smoky, succulent pork slices grilled to charred perfection and served with special sauce.

14.8

Hakka "Nam Lu" Fried Pork Belly

Pork belly marinated in fermented bean sauce and deep fried.

13.8

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ENJOY SEAFOOD



FISH

Signature Salt Baked Whole Sea Bass

Baked in salt to highlight the freshness and natural sweetness of the fish.

31.8

Teochew "Tau Cheo" Sautéed Fillet

Freshest catch of the day filleted and sautéed with fermented soya bean sauce and ginger.

18.8



(Whole Sea Bass 31.8, Filleted catch of the day 18.8)

Hong Kong Steamed

This light steaming method results in tender and moist meat complemented with spices in soya sauce.

Teochew Steamed w/ Salted Plum

Lightly steamed in superior stock with salted plum, cabbage, tomatoes and silken tofu.

Crispy with Chef J's Red Curry Sauce

Deep fried and covered with a rich, red coconut curry sauce

Assam Fish

Choice of steamed or fried fish served in Chef J's Thai-inspired Assam broth. Served with eggplant, ladyfingers and pineapple.

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Singapore Style Chilli Prawns

Fresh prawns cooked in Singapore's very own famous chilli crab sauce. Great for mantou-dipping!

18.8

(\$2 for 4 mini mantous)

Chef J's Signature Spicy Prawns

Chef J spent many months perfecting the recipe for this robust and umami-filled wok-fried dish.

18.8

Prawns in Wasabi Mayo Sauce

Deep fried king prawns covered in home-made wasabi mayonaisse.

18.8

Seafood Stir-fry in Otah Paste

Fresh mixed seafood stir-fried in our home-made spicy otah paste.

18.8

Stir-fried Fish Maw and Crab Meat

The stunning flavours of this stir-fry is absorbed by the large chunks of fish maw. Crab meat, mushrooms and bean sprouts add different layers of texture.

21.8



Creamy SCS Butter Squid

Deep fried fresh squid in a decadent sauce made with Singapore's own SCS butter.

18.8

Garlic Lala

Stir-fried with fragrant minced garlic and oyster sauce.

14.8

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ENJOY VEGETABLES



Three-egg Spinach

Spinach braised in superior stock with fresh, salted and century eggs.

10.8

Chef J's Ugly Cabbage in Fish Sauce

Its simple and unassuming appearance belies its strong, wok hei-infused flavour.

9.8

Sambal Kang Kong

An ubiquitous Singaporean dish that packs a serious punch.

9.8

Stir-fried Seasonal Mushroom

Earthy, rustic and full of flavour.

10.8



ENJOY RICE/NOODLES

Chef J's "Te Kar" Bee Hoon

Tender braised pork leg wok-fried with vermicelli. Made from Grand-ma's secret recipe.

12.8

Supreme Fried Rice

With egg, crab meat, prawns and tobiko.

12.8

Awesome Silky Egg Hor Fun

Wok-fried hor fun with seafood smothered in a rich silky egg sauce. Simply awesome!

12.8

Claypot Prawn Tang Hoon

Cooked under high heat so the vermicelli absorbs all of the wonderful flavours.

18.8

Jasmine White Rice

1.2

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ENJOY DESSERTS INDIVIDUAL SERVINGS



Teochew "Orh Ni"

A Traditional Teochew dessert. Sweet yam paste with coconut milk, pumpkin puree and ginkgo nuts.

5.8

Muskmelon Sago

Sweet and fragrant muskmelon and sago in naturally flavoured fresh milk.

6.8

Home-made Almond Cream

Made from scratch with real almonds. Cooked with organic free-range egg white.

4.8

Mango Sticky Rice

Arguably the most famous Thai dessert in the world.

6.8

Chendol Panna Cotta

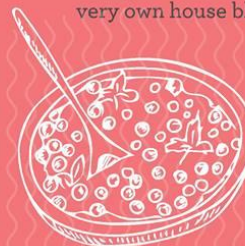
An Italian twist on a classic Singaporean dessert. Pandan noodles and fragrant Gula Melaka atop sweet coconut cream pudding.

6.8

Coffee Ice Cream

A single scoop of rich home-made coffee ice cream made from our very own house blend coffee.

3.8



*"When the work day is done -
Time to Enjoy!"*



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