

STARTERS 小食

- TRADITIONAL SATAY 传统沙爹 \$5
Chicken / Pork / Mutton (5 sticks)
- 👩 CRISPY PORK JOWL 酥脆猪脸颊 \$10
- 👩 'HAR CHEONG KAI' 虾酱鸡 \$10

CRAB 螃蟹

🦀 500g \$43 each 🦀 800g \$63 each 🦀 XXL \$9.80/100g

- CLASSIC CHILLI 辣椒螃蟹
BLACK PEPPER 黑胡椒螃蟹
WHITE PEPPER 白胡椒螃蟹
👩 GARLIC BAKED 烤蒜炒蟹
SALTED EGG 咸蛋螃蟹

DEEP-FRIED MAN TOU 炸馒头 \$3
(3 pieces)



Classic Chilli Crab



Garlic Baked Crab



Salted Egg Crab

PRAWN 虾

- HEI CHOR 虾枣 \$15(S) \$21(L)
Prawn & minced pork rolls
- LIVE TIGER PRAWNS 老虎虾 \$28
(300g portion)
1. Salted Egg 咸蛋
 2. Cereal Butter 牛油麦片
 - 👩 3. Salt & Pepper 椒盐
 4. Poached with Rice Wine 米酒
 - 👩 5. Herbal Soup 草药汤



Hei Chor



Herbal Prawn Soup



Deep-fried Baby Squid

SQUID 花枝

- 👩 DEEP-FRIED BABY SQUID 炸苏东仔 \$16(S) \$28(L)
- SALT & PEPPER SQUID 椒盐花枝 \$12(S) \$22(L)
- SALTED EGG SQUID 咸蛋花枝 \$12(S) \$22(L)

FISH 鱼

- 👩 FISH ROE WITH SAMBAL CHINCHALOK & PETAI BEANS 叁巴臭豆香炸鱼蛋 \$14(S) \$25(L)
- BLACK HALIBUT FILLET 黑比目鱼片 \$24
(300g portion)
1. Steamed Hong Kong-style
 - 👩 2. Sambal Chinchalok & Petai
- 'LIVE' SOON HOCK MARBLE GOBY 笋壳鱼 OR RED GAROUPA 红斑 \$7.50/100g
\$8/100g
1. Steamed Hong Kong-style
 2. Steamed Teochew-style
 3. 'Yau Zham' (Deep-fried Hong Kong-style)
 - 👩 4. Sambal Chinchalok & Petai
- BARBECUED WHOLE MACKEREL 烧烤挪威鲭鱼 \$28
- 👩 FISH HEAD CURRY 咖喱鱼头 \$28
- 👩 CHARCOAL FISH HEAD STEAMBOAT 鱼头炉 \$28



Barbecued Mackerel



Black Halibut Fillet



Fish Head Curry

BEEF 牛肉

-  **USDA BLACK ANGUS** \$15/100g
'CHOICE' RIB-EYE 安格斯精选牛眼
Served with caramelised onions, Idaho potato wedges, sea salt flakes & fried rice caramelised with beef drippings (Available sizes: 500 / 600 / 700g)
Default doneness: Medium rare (Temperature approx 40-45°C)



USDA Black Angus
'Choice' Rib-eye





Lime Leaf Chicken



'Kung Po' Chicken

CHICKEN 鸡肉

- SWEET & SOUR CHICKEN 酸甜鸡** \$10(S) \$18(L)
- 'KUNG PO' CHICKEN 宫保鸡丁** \$10(S) \$18(L)
-  **SAMBAL CHINCHALOK & PETAI CHICKEN 叁巴臭豆鸡** \$12(S) \$20(L)
-  **LIME LEAF CHICKEN 柠檬叶鸡** \$24

OMELETTE 煎蛋

- 'TZE CHAR-STYLE' OMELETTE** \$8(S) \$12(L)
1. Plain 煎蛋
 2. Onion 洋葱
 3. Chye Poh 菜脯
 4. House-smoked Pork Belly 烟熏五花肉 **Add \$4**

PORK 猪肉

-  **SUPREME PORK 酸甜猪肉** \$12(S)
- SALT & PEPPER 椒盐猪肉** \$12(S)
- SALTED EGG 咸蛋猪肉** \$12(S)
-  **SMOKED PORK CURRY 烟熏猪肉咖喱** \$25

VEGETABLES 菜类

-  **HONG KONG KAI LAN SPECIAL 香港鸳鸯芥兰** \$12(S) \$20(L)
-  **BRINJAL DELIGHT 香脆矮瓜** \$12(S) \$20(L)
- GREEN DRAGON VEGETABLES 青龙菜** \$8(S) \$15(L)
- SAMBAL BELACHAN KANG KONG 马来风光** \$8(S) \$15(L)
- STIR-FRIED BROCCOLI WITH GARLIC 清炒西兰花** \$8(S) \$15(L)

BEAN CURD 豆腐

- CLAYPOT BEAN CURD 沙锅豆腐** \$14(S) \$20(L)
- HOTPLATE TOFU WITH MINCED PORK 铁板豆腐** \$12(S) \$20(L)

RICE & NOODLES 饭/面

-  **HOKKIEN MEE SPECIAL 精选福建面** \$10(S) \$18(L)
- PUNGGOL-STYLE MEE GORENG 海鲜马来面** \$10(S) \$18(L)
-  **BOSS BEE HOON 老板米粉** \$8
- CHYE POH KWAY TEOW 菜脯粿条** \$10
- SEAFOOD HOR FUN 海鲜河粉** \$10(S) \$18(L)
-  **SMOKED PORK BELLY FRIED RICE 烟熏五花肉炒饭** \$10(S) \$18(L)
- YANG ZHOU FRIED RICE 杨周炒饭** \$8(S) \$16(L)
- SALTED FISH FRIED RICE 咸鱼炒饭** \$8(S) \$16(L)
- STEAMED JASMINE RICE 饭** \$1

DESSERTS 甜品

-  **HOUSE-MADE ORH NI 潮州芋泥** \$12
(Sharing up to 4 pax)
- PULUT HITAM 黑糯米** \$12
(Sharing up to 4 pax)
-  **DURIAN PENGAT 热榴莲** \$5
(Individual)
- MANGO SAGO 芒果西米露** \$12
(Sharing up to 4 pax)
- HOUSE-MADE ICE-CREAM 自制雪糕** \$2.50
(Single)

 Chef's Recommendation

All prices are inclusive of prevailing government taxes