

Small: 1-2 pax / Medium: 3-5 pax / Large: 6-8 pax

六十年代火炭鱼头炉 SIXTIES FISH HEAD CHARCOAL STEAMBOAT

Sixties Collagen Fish Soup with Meat ball, Long cabbage, Seaweed, Yam, Black Fungus, Cherry Tomato & Tofu

Choice of Fish: 红斑鱼 红鲷鱼
GROUPER **SNAPPER**
\$15 / \$25 / \$35 \$10 / \$18 / \$24

Cooking Method: **Original / Spicy**

Choice of add on: 肉饼
MEAT PIE
Handmade using the Fresh Pork
\$5 / \$9 / \$11
(5pcs / 10pcs / 12pcs)

野菇
**FOREST
MUSHROOM**
\$2 / \$3 / \$4

芋头
YAM
\$2 / \$3 / \$4

时蔬
**FRESH
VEGETABLE**
\$2 / \$3 / \$4

六十年代最好



吃点特别的!

SIGNATURE DISH



姜蓉童子鸡
GINGER SPRING CHICKEN
Serve with in house Young Ginger & Garlic Sauce
\$6 / \$12
(Half / Whole)



Small: 1 pax / Medium: 2-3 pax / Large: 4-5 pax

六十年代鱼片米粉/老鼠粉/饭
SIXTIES FISH SLICES BEE HOON / MEE TAI MAK/RICE
Late 60's Fish Collagen Soup Serve with BeeHoon / Mee Tai Mak
FISH SLICE: \$5.50 / \$9 / \$13
FISH HEAD: \$4.50 / \$7 / \$10



柚子沙拉芋头圈
POMELO SALAD YAM RING
Deep Fry Yam Ring with Pomelo, Poached Chicken Slice, Cherry Tomato, Peanut & Prawn
\$15



亚叁虾锅
CURRY ASSAM PRAWN IN CLAYPOT
In-house Assam Sauce with Prawns serves on claypot
\$12 / \$15 / \$18



剝椒秋葵
LADY FINGER WITH SECRET CHILLI TOP
Water boiled Lady Finger with our in house Spicy Chilli topping
\$6 / \$8 / \$10



黄金贝罗菇
PORTOBELLO MUSHROOM WRAP WITH SALTED SAUCES
Premium Mushroom wok fry wrap with Salted Egg Sauce
\$8 / \$10 / \$12



南洋外婆火焰扣肉
GRANDMA'S RECIPE PORK BELLY
A recipe created to make sure the pork belly is soft and tender with Ah Ma Special Sauce
\$9 / \$12 / \$15

炸 / 蒸馒头

DEEP FRIED / STEAM MANTOU

\$2 / \$3 / \$4 (6pcs / 9pcs / 12pcs)



来宝辣椒螃蟹

LAI BAO CHILLI CRAB

Singapore Culture Dish in Laibao Taste

\$30 / \$50 (1 Crab / 2 Crabs)



来宝13香黑胡椒螃蟹

LAI BAO 13 SPICES BLACK PEPPER CRAB

In search of 13 different kind of spices to create LaiBao Fragrance Black Pepper Sauce, that matches best with Crab

\$30 / \$50 (1 Crab / 2 Crabs)



白胡椒螃蟹

WHITE PEPPER CRAB

Extra Spiciness & Fragrance Version Of Pepper Crab

\$30 / \$50 (1 Crab / 2 Crabs)



剝椒蒸螃蟹

STEAMED CRAB WITH GARLIC PICKLED CHILLI

Fresh Crab Steam with Special House Made Green Chilli Pickled

\$30 / \$50 (1 Crab / 2 Crabs)



金粉虾

SALTED EGG YOLK MILK CRUST PRAWN

Prawn Wok Fries With Salted Egg

\$12 / \$15 / \$18



櫻花醬爆炒美人蝦

CREAM CHEESE BAKED PRAWN

\$12 / \$15 / \$18



青椒醬水煮美人蝦

STEAM PRAWN GREEN CHILLI MARMALADE

\$12 / \$15 / \$18



辣豆瓣醬涼瓜蝦球鍋

BITTER GROUND BLACK BEAN & PRAWN

\$12 / \$15 / \$18

不用手机! 拔螃蟹!

CRAB & PRAWN





脆香潮式鸭
**DEEP FRIED TEOCHEW
DUCK FRITTER**

\$8 / \$10 / \$12



虾枣
**HOME-MADE PRAWN
ROLL**

\$6 / \$8 / \$10



虾酱鸡翅
**PRAWN PASTE FRIED
CHICKEN WING**

Chicken Wing Marinated with prawn paste sauce for over 24hours in-order to be served
\$8 / \$10 / \$12 (4pcs / 6pcs / 10pcs)



乌达油条
**SWEET OTAK DEEP
FRIED YOUTIAO**

Deep Fried Youtiao with Sweet Otak Paste
\$6 / \$8 / \$10



客家五花肉
**HAKKA FRIED PORK
BELLY**

Traditional Culture Deep Fry Pork Belly
\$8 / \$10 / \$12



鼓椒爆炒猪肉
**WOK FRIED PORK WITH
BLACK BEAN SAUCE**

\$8 / \$10 / \$12



铁板13香黑胡椒牛肉
**HOTPLATE 13 SPICES
BLACK PEPPER BEEF**

In house black pepper sauce consist of 13 spices
\$8 / \$10 / \$12



油条爆炒牛肉
**YOU TIAO WOK FRIED
BEEF**

\$8 / \$10 / \$12



蒜皇酱鸡球煲
**WOK FRIED BEAN SAUCE
CLAYPOT CHICKEN**

\$8 / \$10 / \$12



好肉 不嫌多

**FRIED FOOD
& MEAT**

一粒咕老肉

OLD SCHOOL SWEET & SOUR PORK

A recipe by one of the famous chef passed down by his master

\$8 / \$10 / \$12

