




## STARTERS 小食

CARABINERO PRAWN 深海红虾刺身 🍴	\$20
FOIE GRAS EGG SPECIAL 法式鹅肝蛋 🍴	\$10
FOIE GRAS SATAY 鹅肝沙爹	\$9
TRADITIONAL SATAY 传统沙爹 <i>Chicken / Pork / Mutton</i>	\$5 (5 sticks)
CRISPY PORK JOWL 酥脆猪脸颊 🍴	\$10
'HAR CHEONG KAI' 虾酱鸡 🍴	\$10
SMOKED PORK COLLAR 烟熏猪颈肉	\$12(S) \$20(L)
LUNCHEON MEAT FRIES 香脆肉条	\$8
PORK RENDANG NACHOS 仁当猪肉薯片	\$18
SMOKED DUCK BREAST 熏鸭胸	\$15

## CRAB 螃蟹

 500g	 800g	 XXL
\$48/ea	\$68/ea	\$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	
GINGER & SPRING ONION 姜葱螃蟹	
BRAISED BEE HOON 螃蟹闷米粉 <b>Add \$12</b>	
BEE HOON SOUP 螃蟹米粉汤 <b>Add \$12</b>	

DEEP-FRIED MAN TOU 炸馒头	\$3 (3 pieces)
------------------------	-------------------



## SOUP 汤

FISH MAW & CRAB MEAT SOUP 鱼鳔蟹肉汤 🍴	\$38
BAKWAN KEPITING 猪肉丸蟹肉汤	\$30
BITTER GOURD SEAFOOD SOUP 海鲜苦瓜汤	\$18



## PRAWN 虾

HEI CHOR 虾枣 🍴	\$16(S) \$24(L)
<i>Prawn &amp; minced pork rolls</i>	
LIVE TIGER PRAWNS 老虎虾	\$29 (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. Kong Chin Har Lok 干煎	
6. Herbal Soup 药材汤 🍴	

XXL KING TIGER PRAWN 超大老虎虾	\$32 (300g portion)
1. BBQ 烧烤	
2. Spicy Masala 印度香料	



## SHELLFISH 贝类

OYSTER OMELETTE 蚝煎蛋	\$15
SCOTTISH 'LIVE' BLUE MUSSELS 黑蚌	\$25 (300g)
1. French Butter & White Wine 牛油白酒	
2. Sambal 叁巴	



## FISH 鱼

FISH ROE WITH SAMBAL CHINCHALOK & PETAI BEANS 叁巴臭豆香炸鱼蛋 🍴	\$16(S) \$28(L)
BLACK HALIBUT FILLET 黑比目鱼片	\$25 (400g portion)
1. Steamed Hong Kong-style	
2. Sambal Chinchalok & Petai	
'LIVE' SOON HOCK MARBLE GOBY 笋壳鱼 OR RED GAROUPA 红斑	\$8.50/100g \$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	\$32
CLAYPOT FISH HEAD WITH BITTER GOURD 砂煲苦瓜鱼头	\$28
FISH HEAD CURRY 咖喱鱼头 🍴	\$28
CHARCOAL FISH HEAD STEAMBOAT 鱼头炉	\$28



## SQUID 花枝

DEEP-FRIED BABY SQUID 炸苏东仔	\$16(S) \$28(L)
SALT & PEPPER SQUID 椒盐花枝	\$14(S) \$25(L)
SALTED EGG SQUID 咸蛋花枝	\$14(S) \$25(L)
STEAMED MEDIUM SQUID 蒸苏东 🍴	\$14(S) \$25(L)
BLACK INK SQUID 墨汁苏东	\$14(S) \$25(L)



## OMELETTE 煎蛋 / BEAN CURD 豆腐

'TZE CHAR-STYLE' OMELETTE	\$9(S) \$15(L)
1. Plain 煎蛋	
2. Onion 洋葱	
3. Chye Poh 菜脯	
4. House-smoked Pork Belly 烟熏五花肉 <b>Add \$4</b>	
CLAYPOT BEAN CURD 沙锅豆腐 🍴	\$14(S) \$20(L)
HOTPLATE TOFU WITH MINCED PORK 铁板豆腐	\$12(S) \$20(L)
BRAISED TOFU WITH GOLDEN MUSHROOM 金针菇豆腐	\$12(S) \$20(L)

## BEEF 牛肉

**USDA BLACK ANGUS 'CHOICE' RIB-EYE 安格斯精选牛眼** 🍴 **\$15/100g**  
*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** \$12(S) \$20(L)  
**'KUNG PO' CHICKEN 宫保鸡丁** \$12(S) \$20(L)  
**SAMBAL CHINCHALOK & PETAI CHICKEN 叁巴臭豆鸡** 🍴 \$14(S) \$22(L)  
**LIME LEAF CHICKEN 柠檬叶鸡** 🍴 \$25  
**CLAYPOT TEQUILA CHICKEN 三杯鸡** \$26  
**SPICY MASALA CHICKEN 印度香料鸡肉** \$25

## LAMB 羊肉

**PREMIUM NZ LAMB RACK 精选纽西兰羊排** \$8 (1 piece)  
**MUTTON CURRY 羊肉咖喱** 🍴 \$36

## PORK 猪肉

**SUPREME PORK 排骨王** \$15(S)  
**SALT & PEPPER PORK 椒盐猪肉** \$14(S)  
**SALTED EGG PORK 咸蛋猪肉** 🍴 \$15(S)  
**SMOKED PORK CURRY 烟熏猪肉咖喱** 🍴 \$26  
**BRAISED PORK KNUCKLE 红烧猪蹄** \$28  
**BABI PONGTEH 娘惹式闷猪肉** \$28

## 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 清炒西兰花** \$8(S) \$15(L)  
**CLAYPOT BRINJAL 咸鱼茄子煲** \$12(S) \$20(L)

## RICE 饭

**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)  
**PLAIN BRIYANI RICE 印度香料饭** \$5  
**STEAMED JASMINE RICE 饭** \$1

## NOODLES 面

**HOKKIEN MEE SPECIAL 精选福建面** \$14(S) \$26(L)  
**PUNGGOL-STYLE MEE GORENG 海鲜马来面** \$12(S) \$22(L)  
**BOSS BEE HOON 老板米粉** 🍴 \$10  
**CHYE POH KWAY TEOW 菜脯粿条** \$12  
**SEAFOOD HOR FUN 海鲜河粉** \$10(S) \$18(L)  
**CLAYPOT CARBONARA 砂煲意大利面** \$18(S) \$28(L)

## 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)*  
**FRESH KAYA ON TOASTED BAGUETTE 烤面包咖椰** 🍴 \$5  
**BANANA GULA MELAKA 焦糖香蕉** \$12  
*(Sharing up to 4 pax)*  
**DURIAN CRÈME BRÛLÉE 猫山王榴莲法式焗蛋** \$9  
**TAU SUAN WITH YOU TIAO 豆爽** \$12  
*(Sharing up to 4 pax)*  
**HOUSE-MADE ICE-CREAM 自制雪糕** \$2.50  
*(Single)*

🍴 Chef's Recommendation

All prices are subjected to prevailing government taxes