

# THE SIGNATURES

AVAILABLE FROM 11.30AM TO 10PM

## HAINANESE BEEF NOODLE — 22

海南牛肉粉

This Hainanese-style beef noodle was popularised by Wah Eng Beef Noodle in the 1970s just after World War II. Every strand of rice noodle is coated with a flavoursome gravy and topped with thinly-sliced beef sirloin, beef tendon, pickled vegetables and peanuts. A light herbal beef broth with beef balls, and a tangy chilli sauce enhanced with fresh lime and cincalok are served alongside.

海南牛肉粉在新加坡‘华英海南牛肉粉’的积极推广下,在七十年代二战后逐渐变得家喻户晓。浓稠的牛肉酱汁包裹着滑嫩的粗米粉,配上薄切的沙朗牛肉片、牛筋、开胃酸菜和香脆花生。附上略带中药香气的清甜牛肉汤及牛肉丸,以及用酸酢汁和咸虾酱特制的辣椒酱,齿颊留香,令人垂涎。

## KATONG LAKSA — 22

加东叻沙

This rendition is adapted from The Original Katong Laksa aka Janggut Laksa in Katong. The rich coconut gravy is flavoured with dried shrimp and fragranced with laksa leaf, served with poached chicken the traditional way.

叻沙是新加坡对世界美食的贡献之一。只需用勺子吃的招牌短面来自加东。浓郁椰肉汁带着干虾的味道以及椴树叶的飘香,配上传统水煮鸡。

## HAINANESE CHICKEN RICE — 22

海南鸡饭

Our inspiration for this traditional Hainanese dish is the old-school style of cooking with tender poached chicken. The fragrant rice is cooked in flavoursome chicken stock and spices. Best eaten with a piquant garlic chilli sauce.

新加坡是世界鸡饭之都,这种采用鲜嫩水煮鸡制作的传统海南菜肴的灵感来自主厨 Yong Jia 的老式做法。以香料和鸡油制作的芳香米饭,配上蒜茸和辣椒酱吃。

## CHILLI CRAB AND MANTOU — 28

辣椒螃蟹和馒头

Chef Hooi of Dragon Phoenix Restaurant added sambal and eggs to enrich the original chilli crab gravy of a pushcart stall along East Coast Road in the 1950s. We later elevated the dish by topping the sauce with X.O. for an added kick.

辣椒螃蟹来自于1956年东海岸路的一个手推车摊。后来,龙凤大饭店主厨 Hooi 添加了参巴辣椒酱和鸡蛋,使肉汁更加丰富美味。特别加上 X.O. 酱汁的辣椒螃蟹也因此受到大家的欢迎。

## FISH SOUP — 28

鱼汤

Adapted from the original recipe of the Whampoa Keng Fish Head Steamboat, this silky fish soup is freshly boiled for at least two hours daily and elevated with the use of Chinese angelica for flavour and nourishment. Served with prawn rolls, a special homemade chilli sauce and steamed rice.

来自于黄埔庆鱼头炉餐馆的原始配方。每天新鲜熬煮两小时以上,更加上了滋补当归调味。暖心鲜甜的鱼汤,配上香脆的炸虾枣,特制辣椒酱和米饭,绝对不容错过。

## BAK KUT TEH — 32

肉骨茶

A well-loved traditional dish in Singapore, using the original recipe from Legendary Bak Kut Teh with fresh Indonesian pork and Sarawak peppercorn for the rich and slurp-worthy soup. This dish is served with fried ‘you tiao’ and hot tea.

除了使用发传人肉骨茶的原始配方以外,也采用新鲜的印尼猪肉和东马沙撈越花椒熬出香喷喷的高汤。可配炸油条和热茶一起享用。

## ROTI PRATA — 18

印度煎饼

In collaboration with renowned Springleaf Prata Place, this Indian flat bread is made with stretched dough that is fried with ghee for a crisp outer layer and fluffy inside. It is complemented with classic dhalcha and fish curry.

与驰名 Springleaf Prata Place 合作呈现的印度煎饼。将柔软的面团拉伸后,再用酥油煎至外脆内酥,配上传统 Dhalcha 和咖喱鱼享用。

## BEEF RENDANG — 26

牛肉任当

Cooked by Rumah Makan Minang, a specialist of Indonesian Minangkabau cuisine, this aromatic Beef Rendang dish is served with brown rice, eggplant and emping.

由印尼 Minangkabau 餐的美食专家 Rumah Makan Minang 烹制的牛肉任当是新加坡旅游局精心挑选出的本地美食必访地点之一。芳香的牛肉任当配上糙米饭,茄子和马来式的炸饼,您千万不要错过。

## 3-TIER LOCAL SIGNATURE AFTERNOON TEA SET

当地特色的三层下午茶套餐

Indulge in one of the most elegant Local Afternoon Tea experiences. With a selection of succulent local delicacies, complete this mid-day pleasure with your choice of tea, coffee, Kopi Tarik or Teh Tarik. Each tea set comes with two cups of beverages.

精致优雅的当地下午茶体验,氛围令人沉醉。当地美食,鲜美多汁 精华汇聚,您也可任选两杯茶,咖啡或拉茶,尽享休闲舒适的午后时光。

MONDAY TO FRIDAY  
星期一至五

FROM 3PM TO 5PM  
下午 3 点至下午 5 点半

SATURDAY, SUNDAY, PUBLIC HOLIDAYS  
星期六、星期天、公定假期

FROM 3PM TO 5PM  
下午 3 点至下午 5 点

## BIBIK'S PERANAKAN FEAST 周末娘惹筵宴

Enjoy a feast of 8 classic Peranakan dishes that serves up delectable appetizers, main courses and quintessential Nyonya desserts and kuehs. Complete the experience with one serving of coffee or tea per person.

享受八种经典娘惹美食盛宴,其中包括美味的开胃菜、主菜以及典型的娘惹甜点和餐点。娘惹盛宴也包括每人一份咖啡或茶

SATURDAY, SUNDAY, PUBLIC HOLIDAYS  
星期六、星期天、公定假期

12PM TO 3PM  
中午12点至下午 3 点半

HERITAGE WEEKEND POP-UP  
星期六及星期天

12PM TO 4PM  
中午12点至下午 4 点

## SNACKS

### CHICKEN SATAY — 18

鸡肉沙嗲

Ollella Sate Ayam (Signature chicken satay), fresh grilled chicken skewers served with sweet savoury peanut gravy, cucumber and onions.

Ollella 招牌鸡肉沙嗲。传统鸡肉串烧,配上甜咸花生酱汁,切片青瓜和洋葱。

### SOON SOON HUAT CHICKEN & OTAH CURRY PUFF — 12

顺顺发脆皮咖喱鸡肉和乌达卜

East Coast Road's 3rd generation of handmade curry puffs. An original recipe by Madam Lim Sai Hiong, since 1992.

东海岸路驰名第三代手工制作脆皮咖喱鸡肉和乌达卜。来自1992年Madam Lim Sai Hiong 的原始配方。

### PRAWN ROLL — 16

炸虾枣

Juicy and tasty prawn rolls from Whampoa Keng, made with prawns, chestnut and a unique blend of fatty and lean pork meat. Served with a sweet sauce to balance the peppery flavours.

黄埔庆鱼头炉餐馆的招牌炸虾枣,香脆可口。用虾仁,马蹄以及肥瘦猪肉混合制成。蘸着甜酱吃可以平衡虾枣里柔和的胡椒味。

### KONG BAK PAU — 20

扣肉包

From Beng Hiang Restaurant, Hokkien style braised pork brisket in steamed Chinese bread.

来自于茗香福建餐馆。酥软、卤味香的福建式扣肉夹在蓬松柔软的荷叶包,咬上一口,齿颊留香。

### VEGETARIAN SPRING ROLL — 16

素春卷

Large homemade deep fried spring rolls by Chef Yong Jia with fresh coriander, stewed turnip, shiitake mushroom and carrot accompanied with a chilli dip.

主厨 Yong Jia 自制的炸春卷,加入新鲜的香菜、炖萝卜、香菇、胡萝卜,蘸着辣椒。

### FRIED CARROT CAKE — 18

炒萝卜糕

Chef Yong Jia's turnip cake stir-fried with pickled radish, egg and spring onion.

主厨 Yong Jia 的萝卜糕采用了腌萝卜干、鸡蛋和小葱一起煸炒。

### NYONYA CHICKEN CURRY - 22

娘惹咖喱

Tender chicken pieces braised in thick coconut curry and served with sliced French baguette, the Singaporean way.

一道独具浓厚新加坡风味的美食,浓郁椰子味的咖喱炖煮鸡块,搭配法式面包片。

### NGOH HIANG — 16

五香卷

Original recipe of Chef Sio Ming Fah, Beng Hiang Restaurant, served with their traditional special home-made dip.

源自茗香福建餐馆 Chef Sio Ming Fah 的原创配方。用五香粉腌制过的猪肉碎包裹在豆腐皮中,然后油炸。肥美酥脆的五香卷配上传统特制蘸酱,口感十足。

### KAYA TOAST — 12

咖喱吐司

Thin slices of crisp toasted bread served with slivers of savoury butter and a generous spread of homemade kaya, a traditional jam made with coconut and eggs.

酥脆的烤面包,包裹着可口黄油和一大抹由椰子和鸡蛋制成的咖喱酱。

## SWEETS

### CHENG TNG — 12

清汤

A refreshing dessert soup with dried longan, white fungus, ginkgo nuts, lotus seed, red dates serve warm or cold.

新加坡的经典甜汤。有龙眼干、白木耳、白果、莲子和红枣。清甜滋润。热吃冷吃均可。

### PULUT HITAM — 16

黑糯米粥

Sweetened black glutinous rice porridge inspired by HarriAnns, drizzled with coconut milk and served warm.

来自 HarriAnns 的香甜黑糯米粥。加入椰奶后,趁热上桌。

### NYONYA KUEH — 16

娘惹糕

A selection of popular local desserts in the traditional HarriAnns Peranakan style.

非常受欢迎的当地甜点,以传统 HarriAnns 娘惹风格烹制而成。

 Pork 含猪肉 |  Nuts 含豆类 |  Shellfish 含贝类 |  Eggs 含鸡蛋 |  Dairy 含乳制品 |  Vegetarian 素

Prices are subject to 10% service charge and prevailing government taxes including GST. 所有标价需另加10%服务费及政府消费税。