

THE SIGNATURES

AVAILABLE FROM 12PM TO 10PM
(LAST ORDER AT 9:45PM)

HAINANESE BEEF NOODLE — 22
海南牛肉粉

This Hainanese-style dish was popularised by Wah Eng Beef Noodle in the 1970s. Noodles are served in thick gravy and topped with beef slices, tendon, pickled vegetables and peanuts. A light herbal beef broth with beef balls, and tangy chilli sauce are served alongside.

海南牛肉粉在‘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、牛筋、酸菜和花生。附上清甜牛肉汤及牛肉丸，以及特制的辣椒酱，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

Free range corn-fed chicken is poached in the old-school style using a traditional Hainanese recipe by Chef Yong Jia. The fragrant rice is cooked in chicken stock and served with 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。

IKAN ASSAM PEDAS — 26
亚参酸辣鱼

A zesty dish using Chef Yong Chun's recipe. Seabass, lady fingers and eggplant are cooked in broth with tamarind and sambal garam assam.

鲈鱼、羊角豆和茄子浸泡在鲜甜开胃的汤汁里一起熬煮，加上罗望子汁和参巴亚参盐调味而成。源自于Chef Yong Chun的私人配方。

BAK CHOR MEE — 28
肉脞面

A luxurious take on Bak Chor Mee, and signature fish maw soup from Seng Kee Mushroom Minced Meat Noodle. The broth is chock-full of quality threadfin fish maw, minced pork, pork slices and egg topped with stewed mushroom slices.

这道肉脞面源自于胜记香菇肉脞面的招牌鱼肚汤配方。猪骨和鳎目鱼干的鲜汤里，满满的都是上等马鲛鱼肚、猪肉碎、猪肉片和鸡蛋，上覆炖蘑菇片。

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。

FISH SOUP — 28
鱼汤

Adapted from the original recipe of the Whampoa Keng Fish Head Steamboat, this silky fish soup is elevated with the use of Chinese angelica for flavour and nourishment. Served with prawn rolls, 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。

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。

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 sea bass 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。

PRAWN NOODLE SOUP — 26
蝦面汤

From Da Dong Prawn Noodle in Joo Chiat, with over 5 decades of history. Yellow noodles and prawns are served with beansprouts and kang kong in a robust pork and prawn broth.

面条、豆芽和空心菜浸泡在香浓美味的虾汤里。源自于如切拥有五十多年历史的大東蝦麵。

AYAM BUAH KELUAK — 26
黑果焖鸡

A signature dish of the Peranakans made with Chef Yong Jia's family recipe. Boneless chicken is braised in a lightly spicy aromatic garam assam spice paste, and buah keluak nuts filled with minced prawns and pork mixed with the moreish nut pulp.

这是一道用了去骨鸡和搅碎的黑果肉与亚参盐焗而成的经典娘惹菜。黑壳果里塞了搅碎的黑果肉，虾肉和猪肉。这个煮法源自于Chef Yong Jia 的婆婆世代相传的家族配方。

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 with a selection of succulent delicacies. Complete this mid-day pleasure with your choice of freshly-brewed 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

SNACKS

SATAY — 18
沙嗲

Half dozen chicken or pork satay with peanut gravy, cucumber and onions

六枝传统鸡肉或猪肉串烧(沙嗲)，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軟的荷叶包，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. Served with soft-boiled 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。

 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。