

白沙路
BUGIS STREET
Brasserie
S I N G A P O R E A N C H I N E S E

Bugis Street, named after the legendary seafaring merchants from the Island of Sulawesi, was once one of the more notorious areas of Singapore. Recently it has been transformed and now boasts a bustling street life with boutiques, market stalls and open-air bars and restaurants.

Long after European explorers arrived in the Indonesian Archipelago in search of riches, the Bugis people had gained a reputation as masters of the seas. The hardy Bugis sailors constructed and controlled fleets of sailing ships to support the spice and cargo trade that thrived in these islands.

With the friendship of the Makassar traders in the port of Ujung Pandang, the Bugis sailors carried spice and cargo to and from the 13,000 islands of the Archipelago. At major trading centres their cargo was traded with Chinese and Arab merchants, who then started their treks to the markets of Europe and the ancient Chinese dynasties.

Today, these proud Bugis people still build the massive sailing schooners which carry large quantities of cargo to the colourful ports across the Archipelago.

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Soups

Seafood tofu soup 海鮮豆腐湯	6.50
With prawns, squid, fish cakes, tofu and vegetables in clear stock	
Hot and sour soup 酸辣湯	6.50
With shredded chicken, shrimps, tofu, mushrooms and bamboo shoots	
Won ton soup 云吞湯	6.50
Parcels of minced marinated pork and prawn in clear chicken stock	
Chicken noodle soup 雞面湯	5.00
Crab meat and sweetcorn soup 蟹肉粟米湯	6.00
Chicken sweetcorn soup 雞粒粟米湯	5.50
Mixed vegetable soup 雜菜湯	5.00

Dim sum

Mixed dim sum basket (8 pcs) 點心拼盤	12.00
Har gao, sui mai, prawn and chive, and siu loong bao	
Steamed prawn dumplings (4 pcs) 蝦餃	5.50
Steamed sui mia (4 pcs) 燒賣	5.50
Prawn and pork stuffed in a thin pastry	
Siu loong bao, pork dumpling(4pc) 小籠包	5.50
Prawn and chive dumpling (3pc) 鮮蝦韭菜餃	5.50

Starters

Bugis Street platter 白沙浮招牌熱拼	23.00
Seaweed, vegetable spring rolls, spare ribs, prawns on toast, chicken satay	
Salt and pepper king prawns 椒鹽大蝦	9.00
Diced roast duck 生菜鴨粒包	9.00
Wrapped in iceberg lettuce	
Tofu goreng 香脆豆腐拌沙嗲醬	8.00
Deep fried tofu, bean sprouts, cucumber and satay sauce topping	
Salt and pepper squid 椒鹽鮮魷	7.50
Sesame prawns on toast 芝麻蝦多士	7.50
Deep-fried prawn rolls (4 pcs) 迷你蝦卷	7.50
Salt and pepper spare ribs 椒鹽排骨	7.50
Grilled king prawns 干燒大蝦	9.00
Vegetarian spring rolls 素菜春卷	7.00
Pork ribs in capital sauce 京都排骨	7.50
Grilled pork dumpling (4 pcs) 香煎鍋貼	7.00
Fried mussels 炒青口	9.00
in chilli sauce / black bean sauce / ginger and spring onion sauce	
Crispy aromatic duck 香酥鴨 (1/4)	15.00
Served with cucumber, spring onions, pancake and hoi-sin sauce (1/2) 25.00	

Signature dishes

Taiwanese-style chicken 沙煲三杯雞	14.50
Slow-cooked chicken with ginger and garlic served in a hot pot	
Sizzling beef 鐵板黑椒牛	15.00
With black pepper	
King prawns and okra 馬拉盞炒大蝦羊角豆	15.00
Cooked with blachan paste and fresh chilli	

Cantonese and Szechuan specialities

Seafood

Scallops with mange tout 帶子炒荷豆	15.00
Kung po scallops 宮保帶子	15.00
Cooked with dry chilli in a sweet and spicy sauce	
Szechuan king prawns 四川醬炒大蝦	15.00
In spicy chilli sauce with green and red peppers	
Sizzling mixed seafood 鐵板豉椒三鮮	15.00
Prawns, squid and mussels in black bean sauce	
King prawns 薑蔥炒大蝦	15.00
With ginger and spring onions	
Salt and pepper king prawns 椒鹽大蝦	15.00
Sambal king prawns 三巴醬炒大蝦	15.00
Chilli fish paste cooked with tomatoes and onions	
Glazed kung po king prawns 宮保大蝦	15.00

Steamed fillet sea bass (half) 姜蔥蒸鮭魚	14.00
With fresh ginger and spring onions (2x fillets) 23.00	

Meat

Sweet and sour chicken 咕嚕雞	12.50
Szechuan chicken 四川醬炒雞	12.50
In spicy chilli sauce	
Kung po chicken 宮保雞	12.50
In a sweet and spicy sauce, cooked with dry chilli and peanuts	
Chicken in black bean sauce 豉椒雞	12.50
Beef with vegetables 蚝油炒牛	13.50
In oyster sauce	
Szechuan beef 四川醬炒牛	13.50
In spicy chilli sauce	
Stir-fried beef 薑蔥炒牛	13.50
With ginger and spring onions	
Beef in black bean sauce 豉椒炒牛	13.50
Stir-fried duck 薑蔥炒鴨	13.50
With ginger and spring onions	
Chinese roast duck 燒鴨	13.50
Served on a bed of Chinese leaves and gravy	

All prices are GBP (£) inclusive of 20% VAT

Ma - po tofu (spicy) 麻婆豆腐 🌶️ 🌶️	12.50
Slow-cooked minced pork and tofu	
Sweet and sour pork 咕嚕肉	12.50
Pork with mushroom 双菇炒肉片	12.50
And bamboo shoots	
Char-sui roast pork 叉烧	12.50
Served on a bed of Chinese leaves and gravy	
Stir-fried long bean 干煸四季豆	12.50
With minced pork	
Half-hainanese chicken 半只海南雞	17.00

Singaporean and Malaysian specialities

Hainanese chicken rice 海南雞飯	13.50
Poached corn-fed chicken served with broth and chicken-flavoured rice	
Fried beehoon 星州炒米	11.00
Stir-fried vermicelli, pork, seafood and vegetables	
Penang char kway teow 🌶️ 🌶️ 檳城炒粿條	11.00
Flat rice noodles stir fried with Chinese pork sausage, prawns, fish cake and bean sprouts	
Singapore laksa 新加坡喇沙 🌶️ 🌶️	12.00
Thick vermicelli, seafood, chicken in spicy coconut soup	
Nasi lemak 咖喱雞椰汁飯 🌶️ 🌶️	12.00
Coconut rice, spicy anchovies, egg, peanuts, and chicken curry	
Nasi goreng 馬來式炒飯 🌶️ 🌶️	11.00
Spicy fried rice with chicken, shrimps, vegetables and topped with a fried egg	
Ho Jien 蚝煎	13.00
Oyster omelette	
Satay chicken (6 skewers) 沙嗲串燒雞	10.00
Served with peanut sauce	
Kang kung blachan 馬來盞通心菜 🌶️ 🌶️	12.00
Water convolvulus in spicy sambal sauce	
Singapore mee-po (pork) 新加坡撈面	11.00
Thick won ton noodles, shredded char-sui, chicken and fish cake, soup on the side	
Chicken ho fun 豉椒雞河	11.00
Stir fried thick flat rice noodles and black bean sauce	
Beef ho fun 豉椒牛河	11.00
Stir-fried thick flat rice noodles and black bean sauce	
Beef kway teow 干炒牛河	11.00
Stir-fried thick flat rice noodles, beansprout, onions and beef	

Seafood ho fun 三鮮炒河	13.00
Flat rice noodles, prawns, squid, fish cakes and vegetables in light gravy	
Seafood udon 海鮮炒烏冬	13.00
Japanese noodles braised with prawns, squid, fish cakes and vegetables	
Mee goreng (spicy) 馬來式炒油面 🌶️ 🌶️	11.00
Thick yellow noodles, beef and chicken, stir fried with a light hint of sambal chilli	
Prawn mee soup 鮮蝦湯面 🌶️	12.00
Thick yellow noodles, seafood, pork and vegetables in prawn-flavoured soup	
Chairman's hokkien mee 福建炒面	11.00
Braised thick yellow noodles in brown sauce, with seafood, pork and vegetables	
Malaysian chicken curry 馬來式咖喱雞 🌶️	12.50
Chicken on the bone cooked with potatoes	
Chicken and lemon grass 香茅雞 🌶️	12.50
Boneless chicken with lemon grass, chilli and plum sauce	
Chairman's nonya-style pork 娘惹炒豬肉	12.50
Quick-fried sliced pork, onions, black pepper and sweet chilli sauce	
Assam king prawns 亞參大蝦 🌶️ 🌶️	16.00
Prawns cooked in Assam paste, chopped onions, chilli, okra and a splash of lime juice	

Vegetables

Stir-fried mixed vegetables 炒雜菜	8.50
Broccoli, snow peas, bean sprouts, carrots and baby corn	
Special monks' vegetables 罗汉齋	9.00
Tofu, pak choi, mushrooms, water chestnut and bamboo shoots in light gravy	
Chinese leaves 薑汁 / 蚝油 / 蒜茸炒紹菜	8.50
White soft cabbage	
Choi sum 薑汁 / 蚝油 / 蒜茸炒菜心	11.00
Long green leaves	
Pak choi 薑汁 / 蚝油 / 蒜茸炒白菜	9.00
Chinese white cabbage with green leaves	
Kai-lan 薑汁 / 蚝油 / 蒜茸炒芥蘭	12.00
Chinese broccoli with a bitter taste	
English broccoli 薑汁 / 蚝油 / 蒜茸炒西蘭花	9.00
Steamed soft tofu 豉油王蒸豆腐	8.00
With spring onions and soya sauce	
Okra cooked in Szechuan chilli sauce	11.00
川醬炒羊角豆 🌶️ 🌶️	
or in dry shrimp blachan and fresh chilli	11.00
馬拉盞炒羊角豆 🌶️ 🌶️	

🌶️ light spicy 🌶️ 🌶️ medium spicy

All prices are GBP (£) inclusive of 20% VAT

Rice

Steamed rice 白饭	4.00
Egg-fried rice 蛋炒饭	6.00
Prawn-fried rice 大蝦炒饭	11.00
Beef-fried rice 牛碎炒饭	9.00
Chicken-fried rice 雞丝炒饭	9.00
Coconut-flavoured rice 椰汁蒸饭	5.00
Seafood-fried rice 海鮮炒饭	11.00
Hainanese chicken-flavoured rice 雞味饭	5.00
Yang chow fried rice 楊州炒饭	10.00
Mixed vegetable fried egg rice 杂菜炒饭	8.50

Noodles

King prawn fried noodles 大蝦炒面	11.00
Mixed seafood fried noodles 海鮮炒面	11.00
Sliced pork fried noodles 豬肉炒面	10.00
Sliced beef fried noodles 牛肉炒面	10.00
Shredded chicken fried noodles 雞丝炒面	10.00
Mixed vegetable fried noodles 杂菜炒面	9.00
Noodles and bean sprouts 芽菜炒面	9.00

Set menu (Minimum 2 people to share)

新加坡套餐 每位 (至少兩位用)
Taste of Singapore 25.00 per person

Singapore laksa 喇沙  

Sambal fish 三巴鱼  

Curry chicken 咖哩雞 

Nonya-style pork 娘惹炒豬肉

Steamed rice 白饭

Gula melaka 椰糖布丁

广东套餐 每位 (至少兩位用)
Taste of Canton 28.00 per person

Seafood tofu soup 海鮮豆腐湯

Sweet and sour chicken 咕嚕雞

King prawns with ginger and spring onions 姜冲大蝦

Salt and pepper squid 椒盐鲜鱿 

Egg-fried rice 蛋炒饭

Fruit salad with ice cream 杂果加雪糕

北京套餐 每位 (至少兩位用)
Taste of Peking 32.00 per person

Hot and sour soup 酸辣湯 

Aromatic crispy duck 香酥鴨

Kung po king prawns 宮保大蝦 

Sizzling beef and black bean sauce 铁板豉椒牛

Seasonal mixed vegetables 炒杂菜

Egg-fried rice 蛋炒饭

Lychee with ice cream 荔枝雪糕

 light spicy   medium spicy

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Bottled beers and ciders 啤酒

	330 ml Bottle	
Tiger (Singapore)		5.00
Tsing Tao (China)		5.00
Heineken (Holland)		5.00
Meantime (London)		5.00
Deuchars IPA (Scotland)	500 ml	5.00

Cocktails 雞尾酒 10.00

Lychee cocktail

Lychee liquor and vodka, shaken with ice

Martini

Gin or vodka with a hint of dry vermouth

Whisky Sour

Bourbon, lemon juice, syrup

Singapore Sling

Gin, Triple sec and cherry brandy with lime juice, sweetened with pineapple juice

Soft drinks 汽水

Orange juice	300 ml	3.75
Apple juice	300 ml	3.75
Pineapple juice	300 ml	3.75
Cranberry juice	300 ml	3.75
Mango juice	300 ml	3.75
Coca-Cola	300 ml	3.75
Diet Coke	300 ml	3.75
Coke Zero	300 ml	3.75
Lemonade	300 ml	3.75
Tonic water	250 ml	3.75
Bitter lemon	250 ml	3.75
Ginger ale	250 ml	3.75

Mineral waters 礦泉水

Small Sparkling water	330 ml	2.75
Small Still water	330 ml	2.75
Large Sparkling water	750 ml	4.95
Large Still water	750 ml	4.95

Bugis beverages 白沙浮,飲品

Plum soda 酸梅蘇打冰	3.85
Chin Chow 仙草/涼粉	3.85
Chin Chow and soya mixed 仙草+豆漿	3.85
Soya milk 豆漿	3.85
Iced lemon tea 冰檸檬茶	3.85
Iced fresh lime juice 冰青檸語梅水 and salty plums water	4.50
Iced coffee 冰咖啡	4.50
Young coconut water 椰青水	4.50
Tehtarik (hot or cold) 馬來拉茶 pulled tea or condensed milk tea	3.95
Jia Duo Bao (herbal tea) 加多寶	3.00
Jasmine tea with honey 茉莉蜜茶	3.30
Passion fruit green tea 百香綠茶	3.30

Oriental wines 中日式米酒

Saki	¼ bottle 7.50	½ bottle 12.00	btl 23.00
ShoaHsing	¼ bottle 7.50	½ bottle 12.00	btl 23.00
Lychee liqueur (25ml)			4.00
Plum wine (25ml)			4.00

Oriental Tea 中日式茶 (per person/每位)

Jasmine Tea 茉莉茶	1.50
Oolong Tea 烏龍茶	1.50
Po Nee (Pu'erh) Tea 普洱茶	1.50
Twinings Pure Green Tea 綠茶	1.50

Caffé Musetti 意大利咖啡

Espresso	3.50
Double espresso	4.50
Cappuccino	3.95
Americano	3.80
Flat white	3.80
Mocha	3.80
Hot chocolate	3.80

White wine 白葡萄酒類

Il Banchetto Bianco NV

Italy

Light and fresh with an easy-drinking style and plenty of pear, citrus and apple fruit notes.

125ml 4.00 175ml 5.00 250ml 6.50 Bottle 18.00

Tasari, Inzolia Terre Siciliane IGT

Sicily, Italy

Light-bodied and crisp, with delicate flavours of citrus fruits and apples.

125ml 6.00 175ml 7.50 250ml 9.00 Bottle 24.50

San Abello Sauvignon Blanc

Bottle 26.00

Central Valley, Chile

Dry with tropical gooseberry and lime notes with a delicious finish.

I Fiori Lamberti Pinot Grigio

Bottle 30.00

Italy

Light and refreshing white wine with beautiful aromas and flavours of apple, pear and lemon.

Red wine 紅葡萄酒類

Il Banchetto Rosso NV

Italy

Fresh, dry red with some classic Sangiovese character.

125ml 4.00 175ml 5.00 250ml 6.50 Bottle 18.00

La Picoutine Carignan Grenache

France

Soft, full-bodied and fruity red wine, beautifully balanced with good length of flavor.

125ml 6.00 175ml 7.50 250ml 9.00 Bottle 24.50

Fico Grande Romagna Sangiovese

Bottle 26.00

Italy

Lovely sour cherry and red fruit characteristics with a hint of spice.

Solarena, Barrel-Aged Tempranillo

Bottle 27.00

Carinena, Spain

Intense and velvety with flavours of ripe raspberries, bramble fruit and sweet notes of vanilla.

Rosé 桃紅葡萄酒

La Maglia Rosa, Pinot Grigio Blush

Italy

Subtle red fruit flavours – delicate and delicious.

125ml 4.00 175ml 5.00 250ml 6.50 Bottle 18.00



Spirits 白酒精

4.50 (single-25ml)

8.50 (double-50ml)

Pimm's No.1

Beefeater Gin

Bombay Sapphire Gin

Absolute Vodka

Captain Morgan

Bacardi Rum

Sambuca

Olmaca Tequila la blanco

Vermouths 苦艾酒

8.00 (double-50ml)

Campari Bitters

Martini Rosso Vermouth

Martini Extra Dry Vermouth

Whiskey 威士忌

5.00 (single-25ml)

10.00 (double-50ml)

Glenmorangie The Original 10yr

Jameson Blended Irish

Johnnie Walker Red Label

Bell's Blended Scotch

Chivas Regal Blended Scotch 12yr

Jack Daniel's Tennessee

Brandy 白蘭地

6.50 (single-25ml)

12.50 (double-50ml)

Martell VS

Liqueur 飯後酒

4.00 (single-25ml)

8.00 (double-50ml)

Tia Maria

Baileys Original Irish Cream

Drumbuie

Measure of 250ml is given for a glass of white or red wine as the standard serving measure. We do offer servings of 125ml and 175ml on selected wines only. There may be occasional price and vintage changes to the wine list. Please ask a member of staff for more details

All prices are GBP (£) inclusive of 20% VAT

Wine vintage may be subject to change due to availability