

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.

Courtfield Road London SW7 4LH Tel:+44 (0) 20 7331 6211

ISSUE:.16.11.2019

Soups		Signature dishes	
Seafood tofu soup 海鲜豆腐湯 With prawns, squid, fish cakes, tofu and vegetables in clear stock	6.50	Taiwanese-style chicken 沙煲三杯雞	15.50
Hot and sour soup 酸辣湯	6.50	Sizzling beef 鐵板黑椒牛 With black pepper	16.00
mushrooms and bamboo shoots		King prawns and okra 馬拉蓋炒大蝦羊角豆 ٩	•
Won ton soup 云吞湯 Parcels of minced marinated pork and prawn	6.50	Cooked with blachan paste and fresh chilli	16.00
in clear chicken stock Chicken noodle soup 雞面湯	5.00	Cantonese and Szechuan specia	alities
Crab meat and sweetcorn soup 蟹肉栗米湯			
Chicken sweetcorn soup	5.50	Seafood	
·	5.00	Scallops with mange tout 带子炒荷豆	16.00
Mixed vegetable soup 杂菜湯	5.00	Kung po scallops 宫保带子	16.00
Dim sum	40.00	Szechuan king prawns 四川酱炒大蝦 <a> In spicy chilli sauce with green and red pepper</a>	16.00
Mixed dim sum basket (8 pcs) 點心拼盤 Har gao, sui mai, prawn and chive,	12.00	Sizzling mixed seafood 铁板豉椒三鲜	16.00
and siu loong bao		Prawns, squid and mussels in black bean sau	
Steamed prawn dumplings (4 pcs) 蝦餃	5.50	King prawns 薑葱炒大蝦	16.00
Steamed sui mia (4 pcs) 燒賣	5.50	With ginger and spring onions	10.00
Prawn and pork stuffed in a thin pastry Siu loong bao, pork dumpling(4pc)小籠包	5.50	Salt and pepper king prawns 椒盐大蝦	16.00
Prawn and chive dumpling (3pc)鮮蝦韭菜餃	5.50	Sambal king prawns 三巴酱炒大蝦 < Chilli fish paste cooked with tomatoes and onic	16.00
Tam and only damping (opo) in an inches	0.00	Glazed kung po king prawns 宫保大蝦 —	16.00
		Glazed Kuliy by Kiliy plawiis a K X W	10.00
Starters		31 31	
	0.4.00	Steamed fillet sea bass (half) 姜葱蒸鲈鱼	15.00
	24.00		15.00
Bugis Street platter 白沙浮招牌热拼 Seaweed, vegetable spring rolls, spare ribs,	24.00 9.00	Steamed fillet sea bass (half) 姜葱蒸鲈鱼 With fresh ginger and spring onions (2x fillets)	15.00
Bugis Street platter 白沙浮招牌热拼 Seaweed, vegetable spring rolls, spare ribs, prawns on toast, chicken satay Salt and pepper king prawns 椒盐大蝦 Diced roast duck 生菜鸭粒包		Steamed fillet sea bass (half) 姜葱蒸鲈鱼 With fresh ginger and spring onions (2x fillets)  Meat	15.00 25.00
Bugis Street platter 白沙浮招牌热拼 Seaweed, vegetable spring rolls, spare ribs, prawns on toast, chicken satay Salt and pepper king prawns 椒盐大蝦 Diced roast duck 生菜鸭粒包 Wrapped in iceberg lettuce	9.00 9.00	Steamed fillet sea bass (half) 姜葱蒸鲈鱼 With fresh ginger and spring onions (2x fillets)  Meat Sweet and sour chicken 咕噜雞	15.00 25.00 13.50
Bugis Street platter 白沙浮招牌热拼 Seaweed, vegetable spring rolls, spare ribs, prawns on toast, chicken satay Salt and pepper king prawns 椒盐大蝦 Diced roast duck 生菜鸭粒包 Wrapped in iceberg lettuce Tofu goreng 香脆豆腐拌沙嗲醬	9.00	Steamed fillet sea bass (half) 姜葱蒸鲈鱼 With fresh ginger and spring onions (2x fillets)  Meat Sweet and sour chicken 咕噜雞 Szechuan chicken 四川酱炒雞	15.00 25.00
Bugis Street platter 白沙浮招牌热拼 Seaweed, vegetable spring rolls, spare ribs, prawns on toast, chicken satay Salt and pepper king prawns 椒盐大蝦 Diced roast duck 生菜鸭粒包 Wrapped in iceberg lettuce Tofu goreng 香脆豆腐拌沙嗲醬 Deep fried tofu, bean sprouts, cucumber and	9.00 9.00	Steamed fillet sea bass (half) 姜葱蒸鲈鱼 With fresh ginger and spring onions (2x fillets)  Meat Sweet and sour chicken 咕噜雞 Szechuan chicken 四川酱炒雞 In spicy chilli sauce	15.00 25.00 13.50 13.50
Bugis Street platter 白沙浮招牌热拼 Seaweed, vegetable spring rolls, spare ribs, prawns on toast, chicken satay Salt and pepper king prawns 椒盐大蝦 Diced roast duck 生菜鸭粒包 Wrapped in iceberg lettuce Tofu goreng 香脆豆腐拌沙嗲醬 Deep fried tofu, bean sprouts, cucumber and satay sauce topping	9.00 9.00 8.00	Steamed fillet sea bass (half) 姜葱蒸鲈鱼 With fresh ginger and spring onions (2x fillets)  Meat Sweet and sour chicken 咕噜雞 Szechuan chicken 四川酱炒雞 In spicy chilli sauce Kung po chicken 宫保雞	15.00 25.00 13.50
Bugis Street platter 白沙浮招牌热拼 Seaweed, vegetable spring rolls, spare ribs, prawns on toast, chicken satay Salt and pepper king prawns 椒盐大蝦 Diced roast duck 生菜鸭粒包 Wrapped in iceberg lettuce Tofu goreng 香脆豆腐拌沙嗲醬 Deep fried tofu, bean sprouts, cucumber and satay sauce topping Salt and pepper squid 椒盐鲜鱿 ■	9.00 9.00 8.00 8.00	Steamed fillet sea bass (half) 姜葱蒸鲈鱼 With fresh ginger and spring onions (2x fillets)  Meat Sweet and sour chicken 咕噜雞 Szechuan chicken 四川酱炒雞 In spicy chilli sauce Kung po chicken 宫保雞 In a sweet and spicy sauce, cooked with	15.00 25.00 13.50 13.50
Bugis Street platter 白沙浮招牌热拼 Seaweed, vegetable spring rolls, spare ribs, prawns on toast, chicken satay Salt and pepper king prawns 椒盐大蝦 Diced roast duck 生菜鸭粒包 Wrapped in iceberg lettuce Tofu goreng 香脆豆腐拌沙嗲醬 Deep fried tofu, bean sprouts, cucumber and satay sauce topping Salt and pepper squid 椒盐鲜鱿 ❤ Sesame prawns on toast 芝麻蝦多士	9.00 9.00 8.00 8.00 7.50	Steamed fillet sea bass (half) 姜葱蒸鲈鱼 With fresh ginger and spring onions (2x fillets)  Meat Sweet and sour chicken 咕噜雞 Szechuan chicken 四川酱炒雞 In spicy chilli sauce Kung po chicken 宫保雞	15.00 25.00 13.50 13.50
Bugis Street platter 白沙浮招牌热拼 Seaweed, vegetable spring rolls, spare ribs, prawns on toast, chicken satay Salt and pepper king prawns 椒盐大蝦 Diced roast duck 生菜鸭粒包 Wrapped in iceberg lettuce Tofu goreng 香脆豆腐拌沙嗲醬 Deep fried tofu, bean sprouts, cucumber and satay sauce topping Salt and pepper squid 椒盐鲜鱿 一 Sesame prawns on toast 芝麻蝦多士 Deep-fried prawn rolls (4 pcs) 迷你蝦卷	9.00 9.00 8.00 8.00 7.50 7.50	Steamed fillet sea bass (half) 姜葱蒸鲈鱼 With fresh ginger and spring onions (2x fillets)  Meat Sweet and sour chicken 咕噜雞 Szechuan chicken 四川酱炒雞 In spicy chilli sauce Kung po chicken 宫保雞 In a sweet and spicy sauce, cooked with dry chilli and peanuts Chicken in black bean sauce 豉椒雞	15.00 25.00 13.50 13.50
Bugis Street platter 白沙浮招牌热拼 Seaweed, vegetable spring rolls, spare ribs, prawns on toast, chicken satay Salt and pepper king prawns 椒盐大蝦 Diced roast duck 生菜鸭粒包 Wrapped in iceberg lettuce Tofu goreng 香脆豆腐拌沙嗲醬 Deep fried tofu, bean sprouts, cucumber and satay sauce topping Salt and pepper squid 椒盐鲜鱿 ❤ Sesame prawns on toast 芝麻蝦多士 Deep-fried prawn rolls (4 pcs) 迷你蝦卷 Salt and pepper spare ribs 椒盐排骨 ❤	9.00 9.00 8.00 8.00 7.50 7.50 7.50	Steamed fillet sea bass (half) 姜葱蒸鲈鱼 With fresh ginger and spring onions (2x fillets)  Meat Sweet and sour chicken 咕噜雞 Szechuan chicken 四川酱炒雞 In spicy chilli sauce Kung po chicken 宫保雞 In a sweet and spicy sauce, cooked with dry chilli and peanuts	15.00 25.00 13.50 13.50 13.50
Bugis Street platter 白沙浮招牌热拼 Seaweed, vegetable spring rolls, spare ribs, prawns on toast, chicken satay Salt and pepper king prawns 椒盐大蝦 Diced roast duck 生菜鸭粒包 Wrapped in iceberg lettuce Tofu goreng 香脆豆腐拌沙嗲醬 Deep fried tofu, bean sprouts, cucumber and satay sauce topping Salt and pepper squid 椒盐鲜鱿 Sesame prawns on toast 芝麻蝦多士 Deep-fried prawn rolls (4 pcs) 迷你蝦卷 Salt and pepper spare ribs 椒盐排骨 Grilled king prawns 干烧大蝦	9.00 9.00 8.00 8.00 7.50 7.50 9.00	Steamed fillet sea bass (half) 姜葱蒸鲈鱼 With fresh ginger and spring onions (2x fillets)  Meat Sweet and sour chicken 咕噜雞 Szechuan chicken 四川酱炒雞 In spicy chilli sauce Kung po chicken 宫保雞 In a sweet and spicy sauce, cooked with dry chilli and peanuts Chicken in black bean sauce 豉椒雞 Beef with vegetables 蚝油炒牛 In oyster sauce Szechuan beef 四川酱炒牛	15.00 25.00 13.50 13.50 13.50
Bugis Street platter 白沙浮招牌热拼 Seaweed, vegetable spring rolls, spare ribs, prawns on toast, chicken satay Salt and pepper king prawns 椒盐大蝦 Diced roast duck 生菜鸭粒包 Wrapped in iceberg lettuce Tofu goreng 香脆豆腐拌沙嗲醬 Deep fried tofu, bean sprouts, cucumber and satay sauce topping Salt and pepper squid 椒盐鲜鱿 Sesame prawns on toast 芝麻蝦多士 Deep-fried prawn rolls (4 pcs) 迷你蝦卷 Salt and pepper spare ribs 椒盐排骨 Grilled king prawns 干烧大蝦 Vegetarian spring rolls 素菜春卷	9.00 9.00 8.00 8.00 7.50 7.50 7.50 9.00 7.00	Steamed fillet sea bass (half) 姜葱蒸鲈鱼 With fresh ginger and spring onions (2x fillets)  Meat Sweet and sour chicken 咕噜雞 Szechuan chicken 四川酱炒雞 In spicy chilli sauce Kung po chicken 宫保雞 In a sweet and spicy sauce, cooked with dry chilli and peanuts Chicken in black bean sauce 豉椒雞 Beef with vegetables 蚝油炒牛 In oyster sauce Szechuan beef 四川酱炒牛  In spicy chilli sauce	15.00 25.00 13.50 13.50 13.50 14.50 14.50
Bugis Street platter 白沙浮招牌热拼 Seaweed, vegetable spring rolls, spare ribs, prawns on toast, chicken satay Salt and pepper king prawns 椒盐大蝦 Diced roast duck 生菜鸭粒包 Wrapped in iceberg lettuce Tofu goreng 香脆豆腐拌沙嗲醬 Deep fried tofu, bean sprouts, cucumber and satay sauce topping Salt and pepper squid 椒盐鲜鱿 《 Sesame prawns on toast 芝麻蝦多士 Deep-fried prawn rolls (4 pcs) 迷你蝦卷 Salt and pepper spare ribs 椒盐排骨 《 Grilled king prawns 干烧大蝦 Vegetarian spring rolls 素菜春卷 Pork ribs in capital sauce 京都排骨	9.00 9.00 8.00 8.00 7.50 7.50 7.50 9.00 7.50	Steamed fillet sea bass (half) 姜葱蒸鲈鱼 With fresh ginger and spring onions (2x fillets)  Meat Sweet and sour chicken 咕噜雞 Szechuan chicken 四川酱炒雞 In spicy chilli sauce Kung po chicken 宫保雞 In a sweet and spicy sauce, cooked with dry chilli and peanuts Chicken in black bean sauce 豉椒雞 Beef with vegetables 蚝油炒牛 In oyster sauce Szechuan beef 四川酱炒牛 In spicy chilli sauce Stir-fried beef 薑葱炒牛	15.00 25.00 13.50 13.50 13.50 14.50
Bugis Street platter 白沙浮招牌热拼 Seaweed, vegetable spring rolls, spare ribs, prawns on toast, chicken satay Salt and pepper king prawns 椒盐大蝦 Diced roast duck 生菜鸭粒包 Wrapped in iceberg lettuce Tofu goreng 香脆豆腐拌沙嗲醬 Deep fried tofu, bean sprouts, cucumber and satay sauce topping Salt and pepper squid 椒盐鲜鱿 Sesame prawns on toast 芝麻蝦多士 Deep-fried prawn rolls (4 pcs) 迷你蝦卷 Salt and pepper spare ribs 椒盐排骨 Grilled king prawns 干烧大蝦 Vegetarian spring rolls 素菜春卷 Pork ribs in capital sauce 京都排骨 Grilled pork dumpling (4 pcs) 香煎锅贴	9.00 9.00 8.00 8.00 7.50 7.50 7.50 9.00 7.00 7.00	Steamed fillet sea bass (half) 姜葱蒸鲈鱼 With fresh ginger and spring onions (2x fillets)  Meat Sweet and sour chicken 咕噜雞 Szechuan chicken 四川酱炒雞 In spicy chilli sauce Kung po chicken 宫保雞 In a sweet and spicy sauce, cooked with dry chilli and peanuts Chicken in black bean sauce 豉椒雞 Beef with vegetables 蚝油炒牛 In oyster sauce Szechuan beef 四川酱炒牛 In spicy chilli sauce Stir-fried beef 薑葱炒牛 With ginger and spring onions	15.00 25.00 13.50 13.50 13.50 14.50 14.50
Bugis Street platter 白沙浮招牌热拼 Seaweed, vegetable spring rolls, spare ribs, prawns on toast, chicken satay Salt and pepper king prawns 椒盐大蝦 Diced roast duck 生菜鸭粒包 Wrapped in iceberg lettuce Tofu goreng 香脆豆腐拌沙嗲醬 Deep fried tofu, bean sprouts, cucumber and satay sauce topping Salt and pepper squid 椒盐鲜鱿 Sesame prawns on toast 芝麻蝦多士 Deep-fried prawn rolls (4 pcs) 迷你蝦卷 Salt and pepper spare ribs 椒盐排骨 Grilled king prawns 干烧大蝦 Vegetarian spring rolls 素菜春卷 Pork ribs in capital sauce 京都排骨 Grilled pork dumpling (4 pcs) 香煎锅贴 Fried mussels 炒青口	9.00 9.00 8.00 8.00 7.50 7.50 7.50 9.00 7.00 7.00 9.00	Steamed fillet sea bass (half) 姜葱蒸鲈鱼 With fresh ginger and spring onions (2x fillets)  Meat Sweet and sour chicken 咕噜雞 Szechuan chicken 四川酱炒雞 In spicy chilli sauce Kung po chicken 宫保雞 In a sweet and spicy sauce, cooked with dry chilli and peanuts Chicken in black bean sauce 豉椒雞 Beef with vegetables 蚝油炒牛 In oyster sauce Szechuan beef 四川酱炒牛  In spicy chilli sauce Stir-fried beef 薑葱炒牛 With ginger and spring onions Beef in black bean sauce 豉椒炒牛	15.00 25.00 13.50 13.50 13.50 14.50 14.50 14.50
Bugis Street platter 白沙浮招牌热拼 Seaweed, vegetable spring rolls, spare ribs, prawns on toast, chicken satay Salt and pepper king prawns 椒盐大蝦 Diced roast duck 生菜鸭粒包 Wrapped in iceberg lettuce Tofu goreng 香脆豆腐拌沙嗲醬 Deep fried tofu, bean sprouts, cucumber and satay sauce topping Salt and pepper squid 椒盐鲜鱿 Sesame prawns on toast 芝麻蝦多士 Deep-fried prawn rolls (4 pcs) 迷你蝦卷 Salt and pepper spare ribs 椒盐排骨 Grilled king prawns 干烧大蝦 Vegetarian spring rolls 素菜春卷 Pork ribs in capital sauce 京都排骨 Grilled pork dumpling (4 pcs) 香煎锅贴	9.00 9.00 8.00 8.00 7.50 7.50 7.50 9.00 7.00 7.00 9.00	Steamed fillet sea bass (half) 姜葱蒸鲈鱼 With fresh ginger and spring onions (2x fillets)  Meat Sweet and sour chicken 咕噜雞 Szechuan chicken 四川酱炒雞 In spicy chilli sauce Kung po chicken 宫保雞 In a sweet and spicy sauce, cooked with dry chilli and peanuts Chicken in black bean sauce 豉椒雞 Beef with vegetables 蚝油炒牛 In oyster sauce Szechuan beef 四川酱炒牛  In spicy chilli sauce Stir-fried beef 薑葱炒牛 With ginger and spring onions Beef in black bean sauce 豉椒炒牛 Stir-fried duck 薑葱炒鸭	15.00 25.00 13.50 13.50 13.50 14.50 14.50
Bugis Street platter 白沙浮招牌热拼 Seaweed, vegetable spring rolls, spare ribs, prawns on toast, chicken satay Salt and pepper king prawns 椒盐大蝦 Diced roast duck 生菜鸭粒包 Wrapped in iceberg lettuce Tofu goreng 香脆豆腐拌沙嗲醬 Deep fried tofu, bean sprouts, cucumber and satay sauce topping Salt and pepper squid 椒盐鲜鱿 Sesame prawns on toast 芝麻蝦多士 Deep-fried prawn rolls (4 pcs) 迷你蝦卷 Salt and pepper spare ribs 椒盐排骨 Grilled king prawns 干烧大蝦 Vegetarian spring rolls 素菜春卷 Pork ribs in capital sauce 京都排骨 Grilled pork dumpling (4 pcs) 香煎锅贴 Fried mussels 炒青口 in chilli sauce / black bean sauce / ginger ar spring onion sauce Crispy aromatic duck 香酥鸭 (1/4)	9.00 9.00 8.00 8.00 7.50 7.50 7.50 7.00 7.00 9.00 7.00	Steamed fillet sea bass (half) 姜葱蒸鲈鱼 With fresh ginger and spring onions (2x fillets)  Meat Sweet and sour chicken 咕噜雞 Szechuan chicken 四川酱炒雞 In spicy chilli sauce Kung po chicken 宫保雞 In a sweet and spicy sauce, cooked with dry chilli and peanuts Chicken in black bean sauce 豉椒雞 Beef with vegetables 蚝油炒牛 In oyster sauce Szechuan beef 四川酱炒牛  In spicy chilli sauce Stir-fried beef 薑葱炒牛 With ginger and spring onions Beef in black bean sauce 豉椒炒牛 Stir-fried duck 薑葱炒鸭 With ginger and spring onions	15.00 25.00 13.50 13.50 13.50 14.50 14.50 14.50 14.50
Bugis Street platter 白沙浮招牌热拼 Seaweed, vegetable spring rolls, spare ribs, prawns on toast, chicken satay Salt and pepper king prawns 椒盐大蝦 Diced roast duck 生菜鸭粒包 Wrapped in iceberg lettuce Tofu goreng 香脆豆腐拌沙嗲醬 Deep fried tofu, bean sprouts, cucumber and satay sauce topping Salt and pepper squid 椒盐鲜鱿 — Sesame prawns on toast 芝麻蝦多士 Deep-fried prawn rolls (4 pcs) 迷你蝦卷 Salt and pepper spare ribs 椒盐排骨 — Grilled king prawns 干烧大蝦 Vegetarian spring rolls 素菜春卷 Pork ribs in capital sauce 京都排骨 Grilled pork dumpling (4 pcs) 香煎锅贴 Fried mussels 炒青口 in chilli sauce — / black bean sauce / ginger ar spring onion sauce Crispy aromatic duck 香酥鸭 (1/4)	9.00 9.00 8.00 8.00 7.50 7.50 7.50 9.00 7.00 7.00 9.00	Steamed fillet sea bass (half) 姜葱蒸鲈鱼 With fresh ginger and spring onions (2x fillets)  Meat Sweet and sour chicken 咕噜雞 Szechuan chicken 四川酱炒雞 In spicy chilli sauce Kung po chicken 宫保雞 In a sweet and spicy sauce, cooked with dry chilli and peanuts Chicken in black bean sauce 豉椒雞 Beef with vegetables 蚝油炒牛 In oyster sauce Szechuan beef 四川酱炒牛  In spicy chilli sauce Stir-fried beef 薑葱炒牛 With ginger and spring onions Beef in black bean sauce 豉椒炒牛 Stir-fried duck 薑葱炒鸭	15.00 25.00 13.50 13.50 13.50 14.50 14.50 14.50

Ma - po tofu (spicy) 麻婆豆腐	13.50	Seafood ho fun 三鲜炒河	14.00
Slow-cooked minced pork and tofu		Flat rice noodles, prawns, squid, fish cakes	
Sweet and sour pork 咕噜肉	13.50	and vegetables in light gravy	11.00
Pork with mushroom 双菇炒肉片 And bamboo shoots	13.50	Seafood udon 海鲜炒乌冬 Japanese noodles braised with prawns, squid,	14.00
Char-sui roast pork 义烧	13.50	fish cakes and vegetables	
Served on a bed of Chinese leaves and gravy	10100	Mee goreng (spicy) 馬来式炒油面	12.00
Stir-fried long bean干煸四季豆 With minced pork	13.50	Thick yellow noodles, beef and chicken, stir frie with a light hint of sambal chilli	ed
Half-hainanese chicken 半只海南雞	18.00	Prawn mee soup鲜蝦湯面   ✓	13.00
Trail Traillations of Total 17/14 HXL	10.00	Thick yellow noodles, seafood, pork and vegetables in prawn-flavoured soup	
		Chairman's hokkien mee 福建炒面	12.00
Singaporean and Malaysian		Braised thick yellow noodles in brown sauce, with seafood, pork and vegetables	
specialities		Malaysian chicken curry 馬来式咖喱雞	14.00
Hainanese chicken rice 海南雞饭	14.50	Chicken and lemon grass 香茅雞◀	13.50
Poached corn-fed chicken served with broth	14.50	Boneless chicken with lemon grass, chilli and plum sauce	
and chicken-flavoured rice		Chairman's nonya-style pork 娘惹炒豬肉	13.50
Fried beehoon 星卅炒米	12.00	Quick-fried sliced pork, onions, black pepper	
Stir-fried vermicelli, pork, seafood and vegetab		sweet soy and a splash of rice vinegar.	
Penang char kway teow <b>《</b> 槟城炒粿條 Flat rice noodles stir fried with Chinese pork	12.00	Assam king prawns 亞多大蝦 — —	16.00
sausage, prawns, fish cake and bean sprouts		Prawns cooked in Assam paste, chopped onions, chilli, okra and a splash of lime juice	
Singapore laksa 新加坡喇沙 🕶 🕶	13.00	cinone, enim, enia ana a epiaen en inne jaree	
Thick vermicelli, seafood, chicken in spicy		N	
coconut soup	40.00	Vegetables	
Nasi lemak 咖喱雞椰汁饭 — — Coconut rice, spicy anchovies, egg, peanuts,	13.00	Stir-fried mixed vegetables 炒杂菜	8.50
and chicken curry		Broccoli, snow peas, bean sprouts, carrots and baby corn	
Nasi goreng 馬来式炒饭	12.00	Special monks' vegetables 罗汉斋	9.00
Spicy fried rice with chicken, shrimps,		Tofu, pak choi, mushrooms, water chestnut	0.00
vegetables and topped with a fried egg	4.4.00	and bamboo shoots in light gravy	
Ho Jien 蚝煎 Oyster omelette	14.00	Chinese leaves 薑汁/蚝油/蒜茸炒绍菜	8.50
Satay chicken (6 skewers) 沙嗲串烧雞	10.00	White soft cabbage	44.00
Served with peanut sauce		Choi sum 薑汁/蚝油/蒜茸炒菜心	11.00
Kang kung blachan 馬来盏通心菜 🕶 🕶	13.00	Long green leaves Pak choi 薑汁 / 蚝油 / 蒜茸炒白菜	9.00
Water convolvulus in spicy sambal sauce		Chinese white cabbage with green leaves	9.00
Singapore mee-po (pork) 新加坡捞面	12.00	Kai-lan 薑汁/蚝油/蒜茸炒芥兰	12.00
Thick won ton noodles, shredded char-sui, chicken and fish cake, soup on the side		Chinese broccoli with a bitter taste	
Chicken ho fun 豉椒雞河	12.00	English broccoli 薑汁/蚝由/蒜茸炒西兰花	9.00
Stir fried thick flat rice noodles and black bean	sauce	Steamed soft tofu 豉油王蒸豆腐	8.00
Beef ho fun 豉椒牛河	12.00	With spring onions and soya sauce	
Stir-fried thick flat rice noodles and black bean		Okra cooked in Szechuan chilli sauce	11.00
Beef kway teow 干炒牛河 Stir-fried thick flat rice noodles, beansprout,	12.00	川酱炒羊角豆 🕶 🕶	
		or in dry shrimp blachan and fresh chilli	11.00
onions and beef			

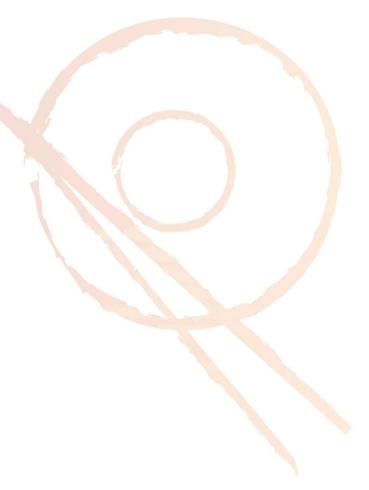
马拉盏炒羊角豆 🕶 🖜

## 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 海鲜炒饭	11.00
Hainanese chicken-flavoured rice 雞味饭	5.00
Yang chow fried rice 杨卅炒饭	10.00
Mixed vegetable fried egg rice 杂菜炒饭	8.50

## **Noodles**

King prawn fried noodles 大蝦炒面	12.00
Mixed seafood fried noodles 海鲜炒面	12.00
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



## Vegan and Vegetarian dishes

## Starter

Vegetable spring rolls 素菜春卷	7.00
cabbage, carrot, wood ear mushroom and glass	
noodle.	
Crispy tofu with salt & pepper 椒盐脆豆腐✓	8.00
tofu cube lightly coated with potato flour, quick to	oss
with garlic, chilli, onions, herbs, salt and pepper	
Shredded vegetables wrap 素菜薄皮包	9.00
with pancake (egg) and served with hoi-sin sauc	e
Tofu goreng 香脆豆腐拌沙嗲醬	8.00
served with satay peanut sauce	
Crispy sea weed 干貝鬆	5.00
Vegetable tempura 椒盐素菜天婦羅 ✓	7.00
vegetables lightly coated with potato flour, quick	toss
with garlic, chilli, onions, herbs, salt and pepper	

## Main course

Vegetable and tofu pot 素菜豆腐煲	12.00
cooked with garlic sauce	
Sichuan aubergine 四川酱炒茄子	10.00
stir-fried with chilli, garlic and yellow bean pas	ste
Steamed aubergine 姜葱蒸茄子	9.00
with ginger, spring onions and soy	
Stir fried pak choi 蒜茸炒白菜	9.00
with garlic sauce	
Chinese mushroom, broccoli 冬菇拌西蘭花	七 12.00
braied Chinese mushroom with broccoli and s	soy
Long bean with soya sauce 豉油王炒四季	₸10.00
Garden green with ho-fun noodle 菜園炒	河 10.00
brocoli, long bean, kai-lan, carrot and straw	
mushroom	
Mixed vegetable fried noodle 杂菜炒麵	9.00
Noodle with beansprouts 芽菜炒麵	9.00
Braised vermicelli noodle 素菜炆米	10.00
with shredded mixed vegetables	
Sautéed kai-lan with ginger 薑汁炒芥兰	12.00



## Set menu (Minimum 2 people to share)

# 新加玻套餐 每位 (至少兩位用) Taste of Singapore 26.00 per person

\*\*\*\*\*

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 29.00 per person

Seafood tofu soup 海鲜豆腐湯

Sweet and sour chicken 咕噜雞

King prawns with ginger and spring onions 姜沖大蝦

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 33.00 per person

Aromatic crispy duck 香酥鸭

\*\*\*\*\*

Kung po king prawns 宫保大蝦 

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

#### Bottled beers 啤酒

	330 ml BOTTIE
Tiger (Singapore)	5.00
Tsing Tao (China)	5.00
Heineken (Holland)	5.00
Meantime (London)	5.00
Deuchars IPA (Scotland)	500 ml <b>6.00</b>

## Cocktails 雞尾酒 12.00

#### 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
Pineapplejuice	300  ml  3.75
Cranberry juice	$300\mathrm{ml}3.75$
Mango juice	$300\mathrm{ml}3.75$
Coca-Cola	$300\mathrm{ml}3.75$
Diet Coke	$300\mathrm{ml}3.75$
Coke Zero	$300\mathrm{ml}3.75$
Lemonade	300  ml  3.75
Tonic water	$250\mathrm{ml}3.75$
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 <b>4.95</b>
Large Still water	750 ml <b>4.95</b>

## Bugis beverages 白沙浮,飲品

Plum soda 酸梅蘇打冰	3.85
Chin Chow 仙草/凉粉	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	4.50
and salty plums water	
Iced coffee 冰咖啡	4.50
Young coconut water 椰青水	4.50
Tehtarik (hot or cold) 馬來拉茶	3.95
pulled tea or condensed milk tea	
Jia Duo Bao (herbal tea) 加多寶	3.00
Sugar can & water chestnut 甘蔗馬蹄水	3.30

### Oriental wines 中日式米酒

Saki	1/4 bottle <b>7.50</b>	½ bottle 12.00	btl 23.00
ShoaHsing	1/4 bottle <b>7.50</b>	½ bottle 12.00	btl 23.00
Lychee lique	<b>Jľ</b> (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.

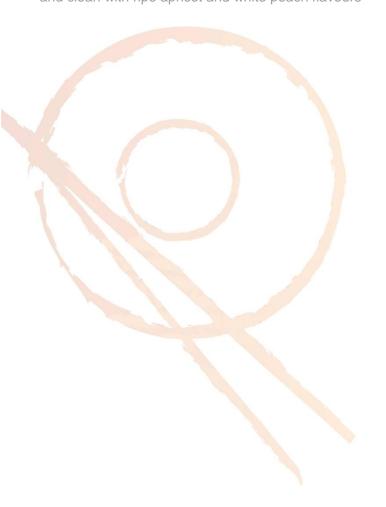
125ml 6.00 175ml 7.50 250ml 9.00 Bottle 24.50

# San Abello Sauvignon Blanc Bottle 26.00 Central Valley, Chile

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

## Argento Pinot Grigio Bottle 30.00 Arfentina

Offers delicate, floral aromas and tropical fruits. Light and clean with ripe apricot and white peach flavours



### Red wine 红葡萄酒類

## Il Banchetto Rosso NV

Italy

Fresh, dry red with some classic Sangiovese character.

 $125 \text{ml} 4.00 \qquad 175 \text{ml} 5.00 \qquad 250 \text{ml} \ 6.50 \qquad \text{Bottle} \ 18.00$ 

## La Picoutine Carignan Grenache

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)

GlenmorangieThe 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