A La Carte Menu
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 Ujing 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 across the Archipelago.

### Starters

- Chicken Sweetcorn Soup ......................................... 4.60
  *Diced breast of chicken, corn kernels, egg*

- Hot and Sour Soup ................................................... 5.00
  *Shredded chicken, egg, shrimps, tofu, mushrooms and bamboo shoots*

- Seafood Tofu Soup .................................................... 5.00
  *Prawns, squid, fish cakes, tofu and vegetables in egg white*

- Won T on Soup .......................................................... 5.10
  *Parcels of minced marinated pork and prawn in clear chicken stock*

- Mixed Vegetable Soup ................................................ 4.35
  *Water chestnuts, bamboo shoots, black fungus, mange tout, carrots*

### Soups

- Pork Ribs in Capital Sauce ......................................... 6.50
  *京都排骨*

- Vegetarian Spring Rolls served with sweet chilli sauce ........................................... 6.50
  *素菜春卷*

- Sesame Prawn Toast served with sweet chilli sauce ............................................ 6.60
  *芝麻蝦多士*

- Satay Chicken (6 skewers) served with peanut sauce ........................................... 8.60
  *沙嗲串烧鸡*

- Seaweed served with shredded dried fish .................................................. 3.80
  *炸菜丝*

- Grilled King Prawns served with roasted sesame seeds .................................... 7.20
  *干烧大蝦*

- Grilled Pork Dumplings (4 served with ginger, vinegar) .................................. 6.40
  *香煎锅贴*

- Salt and Pepper King Prawns ........................................ 8.40
  *椒盐大蝦*

- Salt and Pepper Spare Ribs .......................................... 6.50
  *椒盐排骨*

- Salt and Pepper Squid ............................................... 6.60
  *椒盐鲜鱿*

- Bugis Street Platter .................................................. 20.00
  *白沙浮招牌热拼*

- Crispy Aromatic Duck
  *¼ 6 pancake ...................................................... 12.50*
  *½ 12 pancake ..................................................... 23.50*
  *香酥鸭*

  *Served with cucumber, spring onions, pancakes and hoi-sin sauce*

- Prawn Crackers ......................................................... 2.50
  *虾片*
Stir-Fried Mixed Vegetables .............................. 7.55
Broccoli, snow peas, bean sprouts, carrots and baby corn

Special Monk’s Vegetables ............................... 7.80
Tofu, pak choi, mushrooms, water chestnut and bamboo shoots in light gravy

Choi Sum ............................................................... 8.95
薑汁/蚝油/蒜茸炒菜心
Long green leaves

Pak Choi ................................................................. 9.00
薑蒜茸炒白菜
Chinese white cabbage with green leaves

Kai-Lan ................................................................... 9.55
薑汁/蚝油/蒜茸炒芥兰
Chinese broccoli with a bitter taste

English Broccoli .................................................... 7.00
薑汁/蚝油/蒜茸炒冬菇西兰花
English broccoli with Chinese mushroom

Steamed Soft Tofu ........................................... 7.55
豉油王蒸豆腐
Soft tofu block with spring onions and soya sauce

Okra with Szechuan Sauce ............................... 9.20
川酱炒羊角豆

Okra with Blachanh ............................................. 9.30
马拉盏炒羊角豆

Aubergine with Minced Pork ............................ 8.90
鱼香茄子

Steamed Rice ....................................................... 3.15
白饭

Coconut Flavoured Rice ................................. 3.75
椰汁蒸饭

Prawn Fried Rice ............................................... 9.90
大虾炒饭

Beef-Fried Rice ................................................... 7.00
牛碎炒饭

Chicken-Fried Rice ............................................. 6.90
雞丝炒饭

Seafood-Fried Rice .............................................. 8.20
海鲜炒饭

Mixed Vegetable Fried Egg Rice ....................... 5.10
杂菜炒饭

Hainanese Chicken-Flavoured Rice ............. 4.00
鸡味

Egg-Fried Rice ..................................................... 4.10
蛋炒饭

King prawn Fried Noodles ............................. 9.80
大蝦炒面

Sliced Beef Fried Noodles ..................... 8.20
牛肉炒面

Shredded Chicken Fried Noodles ............... 8.10
雞丝炒面

Mixed Vegetable Fried Noodles ............... 6.95
杂菜炒面

Noodles and Beansprouts ...................... 6.45
芽菜炒面

Noodles & Rice

Steamed Rice ....................................................... 3.15
白饭

Coconut Flavoured Rice ................................. 3.75
椰汁蒸饭

Prawn Fried Rice ............................................... 9.90
大虾炒饭

Beef-Fried Rice ................................................... 7.00
牛碎炒饭

Chicken-Fried Rice ............................................. 6.90
雞丝炒饭

Seafood-Fried Rice .............................................. 8.20
海鲜炒饭

Mixed Vegetable Fried Egg Rice ....................... 5.10
杂菜炒饭

Hainanese Chicken-Flavoured Rice ............. 4.00
鸡味

Egg-Fried Rice ..................................................... 4.10
蛋炒饭

King prawn Fried Noodles ............................. 9.80
大蝦炒面

Sliced Beef Fried Noodles ..................... 8.20
牛肉炒面

Shredded Chicken Fried Noodles ............... 8.10
雞丝炒面

Mixed Vegetable Fried Noodles ............... 6.95
杂菜炒面

Noodles and Beansprouts ...................... 6.45
芽菜炒面
Assam Curried Sea Bass Fillets  ........................... 18.00
亞參鲈鱼
Assam filets de Bar de Mer au Curry

Malaysian Style Roast Pork .......................... 12.00
馬式叉烧
Porc Rôti de Style Malaisien

Butter Peppercorn Prawns Assam  .............. 13.80
薑汁/蚝油/蒜茸炒菜心
Crevettes Rau Beurre au Poivre

Chilli Chickens  ......................................... 12.80
辣子鸡
Poulet Au Piment

Tom Yum Goong (Prawns) Rice  .................. 15.00
冬阴功大虾汤米
Tom Yum Goong (Crevettes) soup riz vermicelle

Coconut Beef Rendang  ............................ 15.00
冷当牛肉
Rendang de boeuf à la noix de coco

Roast Duck with Plum Sauce  ................. 15.00
梅子烧鸭
Canard rôti avec sauce aux prunes

Pad Thai King Prawns  ...................... 13.50
大虾泰式炒河粉
Pad Thaïlandais Crevettes

Pad Thai Chicken  ......................................... 11.80
马拉盏炒羊角豆
Pad Thaïlandais Poulets

Hainanese Chicken Rice  ........................... 10.20
海南鸡饭
Poached corn-fed chicken served with broth and chicken-flavoured rice

Fried Beehoon  ............................................ 9.80
星卅炒米
Stir-fried vermicelli, pork, seafood and vegetables

Penang Char Kway Teow  ...................... 9.90
槟城炒贵刁
Flat rice noodles stir fried with Chinese pork sausage, prawns, fish cake and bean sprouts

Singapore Laksa  ............................. 9.90
新加坡喇沙
Thin vermicelli, seafood and chicken in a spicy coconut soup

Nasi Lemak  ............................................. 9.80
咖喱椰汁饭
Coconut rice, spicy anchovies, egg, peanuts and chicken curry

Nasi Goreng  ............................................... 9.00
马来式炒饭
Spicy fried rice with chicken, shrimps and vegetables, topped with a fried egg

Kang Kung Blachan  ......................... 9.70
馬来盏通心菜
Stir-fried water spinach in spicy sambal sauce

Chicken Ho Fun  ........................................ 9.80
豉椒鸡河
Stir-fried thick flat rice noodles and black bean sauce

Beef Ho Fun  ........................................ 9.80
豉椒牛河
Stir-fried thick flat rice noodles and black bean sauce

Seafood Ho Fun  ...................................... 10.00
三鮮炒河
Flat rice noodles, prawns, squid, fish cakes and vegetables in light gravy

Beef Kway Teow  ........................................ 9.80
干炒牛河
Stir-fried thick flat rice noodles, beansprouts, onions and beef

Mee Goreng  ........................................... 9.80
马来式炒油面
Thick yellow noodles, beef and chicken, stir fried with a light hint of sambal chilli

Prawn Mee Soup  ........................................ 9.80
鲜虾汤面
Thick yellow noodles, seafood, pork and vegetables in prawn-flavoured soup

Hokkienmee  ........................................... 9.80
福建炒面
Braised thick yellow noodles in brown sauce, with seafood, pork and vegetables

Malaysian Chicken Curry  .......................... 9.95
马来式咖喱鸡
Chicken cooked with potatoes

Chicken and Lemon Grass  ...................... 9.90
香茅鸡
Boneless chicken with lemon grass, chilli and plum sauce

Nonya-Style Pork  ..................................... 9.80
娘惹炒猪肉
Fried pork, onions, black pepper, sweet chilli sauce

Thai Red Chicken Curry  ......................... 9.95
泰式红咖喱鸡

Thai Green Prawn Curry  ...................... 13.50
泰式青咖喱虾
<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Beef in Black Bean Sauce</td>
<td>9.95</td>
</tr>
<tr>
<td>Beef with peppers, onions and black bean sauce</td>
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<tr>
<td>Beef with Vegetables</td>
<td>9.95</td>
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<tr>
<td>Hoi Sin炒牛</td>
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<tr>
<td>In oyster sauce</td>
<td></td>
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<tr>
<td>Stir-Fried Beef</td>
<td>9.95</td>
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<tr>
<td>藁葱炒牛</td>
<td></td>
</tr>
<tr>
<td>With ginger and spring onions</td>
<td></td>
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<tr>
<td>Szechuan Beef</td>
<td>9.95</td>
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<tr>
<td>四川酱炒牛</td>
<td></td>
</tr>
<tr>
<td>In spicy chilli sauce with peppers</td>
<td></td>
</tr>
<tr>
<td>Chicken in Black Bean Sauce</td>
<td>9.90</td>
</tr>
<tr>
<td>藁椒雞</td>
<td></td>
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<tr>
<td>With peppers and onions</td>
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<tr>
<td>Half Hainanese Chicken</td>
<td>15.50</td>
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<tr>
<td>半只海南雞</td>
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<tr>
<td>Poached corn-fed chicken</td>
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<tr>
<td>Kung Po Chicken</td>
<td>9.90</td>
</tr>
<tr>
<td>宫保雞</td>
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</tr>
<tr>
<td>in a sweet and spicy sauce, cooked with dried chilli and peanuts</td>
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<tr>
<td>Sweet and Sour Chicken</td>
<td>9.90</td>
</tr>
<tr>
<td>咕嚕雞</td>
<td></td>
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<tr>
<td>With peppers, onions and pineapple</td>
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<tr>
<td>Szechuan Chicken</td>
<td>9.90</td>
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<tr>
<td>四川酱炒</td>
<td></td>
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<tr>
<td>In spicy chilli sauce with peppers</td>
<td></td>
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<tr>
<td>Chinese Roast Duck</td>
<td>9.95</td>
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<tr>
<td>烧鸭</td>
<td></td>
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<tr>
<td>Served on a bed of Chinese leaves and gravy</td>
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<tr>
<td>Braised Pork Belly</td>
<td>9.80</td>
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<tr>
<td>烩猪五花肉</td>
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<tr>
<td>With dark soya sauce</td>
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<tr>
<td>Ma-Po Tofu</td>
<td>9.90</td>
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<tr>
<td>麻婆豆腐</td>
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<tr>
<td>Slow-cooked minced pork and tofu</td>
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<tr>
<td>Pork with Mushroom</td>
<td>9.90</td>
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<tr>
<td>双菇炒肉片</td>
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<tr>
<td>and bamboo shoots</td>
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<tr>
<td>Stir-Fried Long Bean</td>
<td>9.90</td>
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<tr>
<td>干煸四季豆</td>
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<tr>
<td>with minced pork</td>
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<tr>
<td>Sweet and Sour Pork</td>
<td>9.90</td>
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<tr>
<td>咕噜肉</td>
<td></td>
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<tr>
<td>With peppers, onions and pineapple</td>
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<tr>
<td>Scallops with Mange Tout</td>
<td>13.90</td>
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<tr>
<td>帶子炒荷豆</td>
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<tr>
<td>Kung Po Scallops</td>
<td>13.90</td>
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<tr>
<td>宫保帶子</td>
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<tr>
<td>In a sweet and spicy sauce, cooked with dried chilli and peanuts</td>
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<tr>
<td>Szechuan King Prawns</td>
<td>13.50</td>
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<tr>
<td>四川酱炒大蝦</td>
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<tr>
<td>In spicy chilli sauce with peppers</td>
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<tr>
<td>King Prawns</td>
<td>13.50</td>
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<tr>
<td>薑葱炒大蝦</td>
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<tr>
<td>With ginger and spring onions</td>
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<tr>
<td>Sambal King Prawns</td>
<td>13.50</td>
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<tr>
<td>三巴酱炒大蝦</td>
<td></td>
</tr>
<tr>
<td>Chilli &amp; fish paste cooked with tomatoes and onions</td>
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<tr>
<td>Steamed Sea Bass</td>
<td>20.00</td>
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<tr>
<td>姜葱蒸鲈鱼</td>
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<tr>
<td>Fresh ginger, spring onions</td>
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<tr>
<td>Sizzling Mixed Seafood</td>
<td>14.50</td>
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<tr>
<td>铁板豉椒三鮮</td>
<td></td>
</tr>
<tr>
<td>prawns, squid and mussels in black bean sauce</td>
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<tr>
<td>Glazed Kung Po King Prawns</td>
<td>13.50</td>
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<tr>
<td>宫保大蝦</td>
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<tr>
<td>in a sweet and spicy sauce, cooked with dried chilli and peanuts</td>
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<tr>
<td>Sweet and Sour King Prawn</td>
<td>13.50</td>
</tr>
<tr>
<td>咕嚕大蝦</td>
<td></td>
</tr>
<tr>
<td>With peppers, onions and pineapple</td>
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</tr>
<tr>
<td>Sweet and Sour Fish</td>
<td>14.00</td>
</tr>
<tr>
<td>咕噜鱼</td>
<td></td>
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<tr>
<td>With peppers, onions and pineapple</td>
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<tr>
<td>Sambal Fish</td>
<td>13.50</td>
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<tr>
<td>三巴酱鱼</td>
<td></td>
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<tr>
<td>chilli &amp; fish paste cooked with tomatoes and onions</td>
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<tr>
<td>Tamarind King Prawns</td>
<td>13.80</td>
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<tr>
<td>酸子炒大蝦</td>
<td></td>
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<tr>
<td>Stir fried with tamarind sauce</td>
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</tbody>
</table>
**Taste of Singapore** ............................... £ 21.00pp

Singapore laksa soup 喇沙汤
Please select options 请选择
  ① Sambal Fish 三巴鱼
  ② Curry chicken 咖喱鸡
  ③ Nonya style pork 娘惹炒猪肉
  ④ Stir-fried Mixed Vegetables 杂菜

Steamed rice 白饭
Sago Gula melaka 椰糖布丁

**Taste of Canton** ................................. £ 22.00pp

Seafood tofu soup 海鲜豆腐汤
Please select options 请选择
  ① Sweet and sour chicken 咕噜鸡
  ② King Prawns with ginger and spring onions 姜冲大蝦
  ③ Salt and pepper squid 椒盐鲜鱿

Egg fried rice 蛋炒饭
Fruit salad with ice cream 杂果加雪糕

**Taste of Peking** ................................. £ 29.00pp

Hot and sour soup 酸辣汤
¼ Aromatic crispy duck 香酥鸭
Please select options 请选择
  ① Kung po king prawns 宫保大蝦
  ② Beef in black bean sauce 铁板豉椒牛
  ③ Seasonal mixed vegetables 炒杂菜

Egg fried rice 蛋炒饭
Lychee with ice cream 荔枝加雪糕

Dishes on the Set Menu page cannot be substituted with those from another menu.

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**Banana Fritter with Ice Cream** .................... 4.20
炸香蕉, 香荚兰冰淇淋
Fine golden battered diced banana with vanilla flavour ice cream

**Fresh Fruit Salad with Ice Cream** .................. 4.00
什果，香荚兰冰淇淋
Chef’s monthly choice of fresh fruit salad with vanilla flavour ice cream

**Selection of Ice Cream** (3 scoop) .................. 4.00
草莓, 香荚兰, 巧克力
choice of strawberry, chocolate and vanilla flavour ice cream

**Lychee and Ice Cream** ............................. 4.20
荔枝果，香荚兰冰淇淋
Sweet Asian fruit served with vanilla flavour ice cream

**Glutinous Rice with Coconut Cream** ............. 4.20
紫糯米，椰奶
Purplish black glutinous rice served with coconut cream

**Sago Gula melaka** ................................. 4.20
西米, 椰奶, 椰糖
Tapioca, palm sugar and coconut cream

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**T a s t e  o f S i n g a p o r e  .......................... £ 21.00 p p**

**T a s t e  o f  C a n t o n  ............................. £ 22.00 p p**

**T a s t e  o f  P e k i n g  .............................. £ 29.00 p p**
Please advise your server if you have a specific allergy or special dietary requirement. We are happy to provide additional information regarding our menu items to assist with your choice. Most of our dishes contain soya and sesame. Menu items may vary depending on seasonal variation or market availability, so please check allergen information on each visit.

All prices include 20% VAT GBP (£) at the current rate. A discretionary service charge will be added to your bill for groups of 6 or over.