

APPETISERS 开胃菜



FILIAL PIE TEE 娘惹鲜虾小金杯

16

(6pc) A peranakan appetiser Chef Joel regularly prepares for his family featuring fresh prawns, conpoy and stock-poached jicama in a handmade pastry shell.



CRISPY MUSHROOM SHAKER 香脆菌菇搭酸梅粉及松露蛋黄酱

14

Crispy tempura battered mixed mushrooms with aged plum powder and served with a truffle mayo.

FRESH HYOGO OYSTERS 兵庫生蚝

24

(Half dozen) Reach oyster heaven with these sweet and creamy oysters.

BLACK DOG QUAIL EGG 黑狗醋铁蛋

8

Inspired by the Bulldog black vinegar braise that Grandpa loves. Served chilled.

NONYA ACHAR 娘惹泡菜

5

Pickled cucumber, carrot, pineapples in a spicy sweet sauce with grated peanuts.

PRAWN KEROPOK 鲜炸虾饼干

6

Freshly fried prawn crackers served with our home-made sambal chilli.

SOUPS 汤

ENJOY FOUR TREASURES SOUP 黄焖四宝羹

18

(Individual Portion) Rich, dense and flavourful soup featuring abalone, scallop, fish maw and crab meat.



XO WHITE FISH SOUP XO白兰地白鱼汤

18

White, collagen-rich fish soup that is accomplished through 6-8 hours of preparation, with no milk added. Served with fresh cabbage and yam.

PERANAKAN BAKWAN KEPITING SOUP 娘惹螃蟹猪肉丸汤

18

Clear soup with hand-made pork and crab meatballs and fish maw.

PORK BLOOD CHIVES SOUP 猪红韭菜汤

18

Velvety pork blood curd and garlic chives in a nostalgic clear broth.

EAT.
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SIDES 配菜



HAINANESE CHICKEN SATAY 海南鸡肉沙爹 12

Five skewers of succulent grilled chicken served with a thick concoction of pineapple and peanut dipping sauce.



ENJOY OYSTER OMELETTE 享受蚝煎 20

Crispy omelette with four plump, fresh Hyogo oysters. Paired with sriracha chilli for an unbeatable flavour and texture combo.

JUMBO KUROBUTA AND CRAB NGOH HIONG 巨无霸黑猪蟹肉五香 17

A traditional Hokkien dish upsized and zhng-ed. Minced pork and crab meat hand-rolled in beancurd skin.

CRAB MEAT OMELETTE 蟹肉煎蛋 18

Chinese-style pan-fried omelette. Crispy, fluffy and full of real chunky crab meat.



HAR JEONG SOTONG KIA 虾酱苏东仔 17

Deep fried baby squid marinated in prawn paste and served with oyster mayo. Oceanic umami in every bite.

MEAT 肉



BLACK PEPPER ANGUS BEEF TENDERLOIN 黑胡椒酱爆牛柳粒 36

Wok fried with onions, garlic and bell peppers in a punchy, homemade black pepper sauce.



ROLLS ROYCE RENDANG BEEF SHORT RIB 劳斯莱斯南阳仁当牛小排 52

This Rolls Royce of Rendangs features a 48 hour melt-in-your-mouth USDA Prime Black Angus braised beef short rib in our proprietary aromatic rempah. Served with a wingbean kerabu and toasted coconut.

All prices subject to 10% service charge and prevailing government tax.

MEAT 肉

HAINANESE LAMB STEW 海南南乳炖羊肉雪梨 25

A traditional stew made with Nam Lu popular in Singapore since the British colonial times elevated with the addition of sweet winter pears.



CHEF JOEL'S BBQ PORK CHEEK 烤猪颈肉 22

Smoky, succulent premium pork cheek grilled to charred perfection and served with Chef Joel's Isaan-inspired special sauce.

HAINANESE KUROBUTA PORK CHOP 享受海南猪扒 22

Everyone's favourite comfort food taken to the next level with juicy kurobuta pork and plum wine marinated tomatoes.

KOPI GU YOU PORK RIBS 咖啡牛油排骨 22

Classic zichar coffee ribs, reimagined through Nanyang's richest drink. Caramel, butter and espresso giving the sauce its depth.

CAI BUAY STEWED PORK 菜尾焖猪肉 16

A slow-cooked preserved vegetable stew inspired by Chef Joel's grandparents. Soft, collagen-rich pork. Deep, comforting flavour.

HAKKA CLAYPOT RED RICE WINE CHICKEN 酒香红糟鸡 28

A Hakka heritage dish traditionally made from home-made glutinous rice wine. Known for its potent flavour and health benefits that include better blood circulation and metabolism.

HAR JEONG KAI WINGS 虾酱炸中翅 17

Crispy fried fresh mid joints marinated with shrimp paste, an all time zi-char classic!

FISH 鱼 LOCAL SEA-FARMED BARRAMUNDI 本地海殖尖吻鲈鱼



SALT BAKED WHOLE BARRAMUNDI 盐烤尖吻鲈鱼 49

Baked in salt to highlight the freshness and natural sweetness of the fish. Served with 6 different locally inspired sauces for a different experience in every bite.



CRISPY WITH CHEF JOEL'S 香辣椰浆红咖喱汁 FILLET 29 RED CURRY SAUCE WHOLE 49

Deep fried and coated with a rich, red coconut-based curry sauce.

STEAMED IN SUPERIOR 港式蒸 FILLET 29 SOY SAUCE WHOLE 49

This light steaming method results in tender and moist meat complemented with the fragrance from flavoured oils.

SEAFOOD 海鲜



WHITE PEPPER CRAB 享受白胡椒螃蟹 INDIVIDUAL 14 SHARING 88

De-shelled crab meat with Chef Joel's white pepper sauce on silky steamed egg.



SINGAPORE STYLE CHILLI PRAWNS 新加坡招牌辣椒大虾 29

Fresh prawns (de-shelled!) from the market cooked in Singapore's very own famous chilli crab sauce. Great for mantou-dipping!
Add 4 mini mantous for \$2.40

BLACK GARLIC PRAWNS 黑蒜炒虾球 29

Wok-fried prawns and black garlic in chef's sweet and sour sauce.

SMOKED COD OTAH 南阳香薰鳕鱼乌达 22

Grilled spicy fish paste with chunks of smoked cod, otah is a delicious local dish loved throughout South East Asia.

VEGETABLES AND TOFU 蔬菜和豆腐



FOUR HEAVENLY ONGS 四大天旺啊! 22

Petai fans rejoice as Chef Joel has concocted an appetite-whetting tangy pineapple sambal to elevate this local zichar classic!



UGLY CABBAGE IN FISH SAUCE 丑高丽菜 16

Its simple and unassuming appearance belies its strong, wok hei-infused flavour.

TRIO EGG SPINACH 三色苋菜 17

Spinach braised in superior stock with fresh, salted and century eggs.

STIR FRIED KAILAN WITH ROAST PORK 烧肉炒芥兰 22

Kailan wok-fried with house-made roast pork, garlic and chillies.

HAKKA STEAMED TOFU 客家蒸豆腐 17

Stuffed with pork, crab meat, prawn, mushrooms and topped with tobiko. A delicious, yet clean and light dish.

EAT.
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RICE AND NOODLES 饭和面



GRANDMA'S TE KAH BEE HOON 猪脚米粉 18 / 39

Tender braised pork leg wok-fried with vermicelli. Made from Grandma's secret recipe.

SILKY EGG CRISPY HOR FUN 滑蛋炸河粉 19 / 40

Crispy fried wide rice noodles served with prawns, pork and shitake mushrooms in a rich, silky egg sauce. Simply awesome!

SUPREME SEAFOOD FRIED RICE 海鲜炒饭 19 / 40

Wok fried rice with egg, crab meat, prawns, squid, scallop and tobiko.



OPEH LEAF HOKKIEN MEE 传统乌巴叶炒福建虾面 40

(Sharing Portion) Chef Joel's signature local Hokkien Mee served with fresh prawns, squid, clams and roast pork, traditionally wrapped in an opeh leaf.

ENJOY CHAR KWAY TEOW 享味新加坡炒粿条 19

Wok-fried kway teow and yellow noodles with deep wok hei, Chinese sausage, fish cake, bean sprouts and egg, finished with two plump Hyogo oysters and a fried egg. Rich, smoky and indulgent.

CHEF JOEL'S MEE KIA 总厨幼面 18

A much raved about dish by Chef Joel throughout his career. Secret sauce egg noodles with BBQ pork cheek, crab meat, vegetables and a sous vide truffle egg.

TINPOT PRAWN TANG HOON 冬粉大虾 21

Cooked under high heat so the vermicelli absorbs all the wonderful flavours in the claypot.

FRAGRANT YAM RICE 芳香芋头饭 3

Fragrant steamed rice with yam, mushroom and dried shrimp.

JASMINE WHITE RICE 泰国香米 1.80

Steamed Thai jasmine rice.

All prices subject to 10% service charge and prevailing government tax.

DESSERTS 甜品



POPIAH GARDEN 薄饼花园 15

Three scoops of gelato — Blue Pea Pandan Lemongrass, Sea Salt Horlicks and Soursop — on a popiah skin “lawn”, with shaved peanut candy “soil” and coriander “shrubs”.



CHENDOL PANNA COTTA 煎蕊布丁 8

An Italian twist on a classic Singaporean dessert. Pandan noodles and fragrant gula melaka atop sweet coconut cream pudding.

ENJOY ORH NI 胡桃南瓜芬芳葱油芋泥 8

A traditional Teochew dessert. Sweet yam paste with coconut milk, ginkgo nuts, butternut squash and fragrant shallot oil.

MAO SHAN WANG ICE CREAM 猫山王榴莲雪糕 8

Known as the King of Durians due to its intense flavour, this artisanal ice cream made with real MSW durian flesh is not for the faint of heart.

THAI COCONUT ICE CREAM 泰国椰子雪糕 7

Made artisanally with no artificial additives. A refreshing end to a delicious meal.

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HOMEMADE 自制

THAI MILK TEA	ICED 3.9
CHRYSANTHEMUM LUO HAN GUO	ICED 3.9 / WARM 4.3
PANDAN LEMONGRASS	ICED 3.9 / WARM 4.3
BARLEY	ICED 3.9 / WARM 4.3

SIGNATURE COLD BREW TEA 招牌冷泡上等中国茶

(SUGARLESS, SERVED IN 1L BOTTLE)

OSMANTHUS OOLONG	9.90
ORCHID DANCONG	10.90

CHINESE TEA 中国茶

PU ER / JASMINE	3/PAX
OSMANTHUS OOLONG	4/PAX

OTHERS 汽水和果汁

ORANGE JUICE	3.9	COKE	3.5
LIME JUICE	3.9	COKE ZERO	3.5
FRESH THAI COCONUT	7	SPRITE	3.5
ACQUA PANNA STILL WATER	5	TONIC WATER	3.5
PERRIER SPARKLING WATER	5	SODA WATER	3.5

SPECIALTY COFFEE 精品咖啡

ESPRESSO	3.8	CAPPUCINO	5.5
LONG BLACK (HOT/ICED)	4.5/6	CAFE LATTE (HOT/ICED)	5.5/6.5
FLAT WHITE	5.9		

DRAUGHT BEERS 鲜啤酒

TIGER / HEINEKEN / GUINNESS	15
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WINES/SAKE/CRAFT BEERS

CHECK WITH OUR FRIENDLY CREW

All prices subject to 10% service charge and prevailing government tax.

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LOCAL SUPPER MENU

9:30pm to 11:30pm (Last Order)

MAINS 主食

EGG FRIED RICE 蛋炒饭 鸡肉/虾仁 19

Egg Fried Rice, Choice of Fried Chicken or Shrimp

HAINANESE CHICKEN RICE 海南鸡饭 18

Poached Sakura Chicken, Vegetables, Nonya Achar, Fragrant Chicken Rice

XO FISH SOUP BEE HOON XO鱼片米粉 19

Fresh Barramundi Slice, Vegetables, Fish Bone Broth, Thick Rice Noodles

NONYA LAKSA 娘惹叻沙 19

Prawns, Tau Pok, Quail Egg, Fish Mousse, Beansprouts, Spicy Coconut Broth, Thick Rice Noodles

BAK KUT TEH 新式肉骨茶 19

Pork Rib, Pepper Broth, Braised Tau Pok, Braised Peanuts, Jasmine White Rice

SIDES 配菜

NONYA ACHAR 娘惹泡菜 5

Pickled cucumber, carrot, pineapples in a spicy sweet sauce with grated peanuts.

PRAWN KEROPOK 鲜炸虾饼干 6

Freshly fried prawn crackers served with our home-made sambal chilli.

HAINANESE CHICKEN SATAY 海南鸡肉沙爹 12

5 skewers of succulent grilled chicken served with a thick pineapple and peanut dipping sauce.

HAR JEONG KAI WINGS 虾酱炸中翅 17

Crispy, fried, fresh mid joints marinated with fermented shrimp paste.

JUMBO NGOH HIONG 巨无霸黑猪蟹肉五香 17

A traditional Hokkien dish of minced pork and crab meat hand-rolled in beancurd skin.

CRAB MEAT OMELETTE 蟹肉煎蛋 18

Fluffy Chinese style egg omelette filled with jumbo crab lumps!

SEASONAL VEGETABLES 清炒时菜 15

Stir fried seasonal vegetables.

All prices subject to 10% service charge and prevailing government tax.

ENJOY

享受
EATING HOUSE AND BAR

WINE LIST

Prices are subject to an additional 10% service charge and prevailing GST.
Wines are subject to rolling vintage, takeaway bottles enjoy a 15% discount.

HOUSEPOUR - WHITE



SGD 12
PER GLASS

SGD 62
PER BOTTLE

Ara, Sauvignon Blanc

Grapes Varietal: Sauvignon Blanc

COUNTRY	REGION	TYPE	RATINGS
New Zealand	Marlborough	White Wine	JS 91

A pretty nose of dragon fruit, peaches and colored flowers. Medium-bodied with brightness and a gentle approach. Subtle and nuanced but with a sneaky amount of concentration that keeps the rather pretty palate fresh and fruitful through a long finish.

HOUSEPOUR - RED



SGD 12
PER GLASS

SGD 62
PER BOTTLE

Podere Edoardo, Chianti

Grapes Varietal: 90% Sangiovese, 5% Canaiolo, 5% Colorino

COUNTRY	REGION	TYPE
Italy	Tuscany	Red Wine

Ruby color. Aromas of mixed berry fruit leather, strawberry, potters clay, rose hip jam, and roasted mushrooms with a crisp, dryish full body and a medium-long black pepper and caramelized squash finish. A tasty and balanced Chianti with great table-appeal.

SPARKLING



SGD 128
PER BOTTLE

Henri Giraud, Esprit Nature "G"

Grapes Varietal: 80% Pinot Noir, 20% Chardonnay

COUNTRY	REGION	TYPE	RATINGS
France	Champagne	Sparkling	JS 95

A juicy and flavorful Champagne with phenolics and a brightness and energy. Full with lots of flavors like sliced pineapple, dried peach and stone, yet it is fresh and vibrant. New label and bottle. Henri Giraud DNA in this. About 80% pinot noir and 20% chardonnay.

SPARKLING



SGD 55
PER BOTTLE

Pizzolato, Spumante Moscato Dolce M Use

Grapes Varietal: Moscato

COUNTRY	REGION	TYPE
Italy	Veneto	Sparkling

Pale golden in colour with brilliant reflections. Fresh and aromatic, with sweet floral notes and hints of ripe peach and yellow fruits. Soft and velvety on the palate, with a harmonious balance of sweetness and refreshing acidity.

SPARKLING



SGD 68
PER BOTTLE

Pizzolato, Spumante Prosecco Brut M-Use

Grapes Varietal: Glera

COUNTRY	REGION	TYPE
Italy	Veneto	Sparkling

Open with alluring aromas of jasmine, beeswax, and Bosc pear. The juicy, elegant palate delivers green apple, lemon zest, and hazelnut alongside bright acidity and refined, persistent bubbles.

WHITE



SGD 72
PER BOTTLE

Gunderloch, Villa Riesling QBA

Grapes Varietal: Riesling

COUNTRY	REGION	TYPE
Germany	Rheinhessen	Riesling

Yellow color with golden and brilliant reflections. Fresh and inviting bouquet, harmonious and penetrating with sweet floral notes and hints of yellow pulp jam such as peach. Velvety flavor, excellent balance between acidity and sweetness typical of the grape.

WHITE



SGD 84
PER BOTTLE

Dominique et Janine Crochet, Sancerre

Grapes Varietal: Sauvignon Blanc

COUNTRY	REGION	TYPE
France	Loire	White Wine

Rich range of flavors that transcribe perfectly the expression of sauvignon born in a beautiful soil lemon, grapefruit, ivy, boxwood. The mouth is no exception soft attack, she then shows full and silky. An aromatic back on white flowers and citrus, a lovely minerality on the finish.

WHITE



SGD 84
PER BOTTLE

Seguinot Bordet, Chablis

Grapes Varietal: Chardonnay

COUNTRY	REGION	TYPE
France	Burgundy	White Wine

The Domaine Seguinot-Bordet Chablis displays a pale golden yellow color with greenish glints. It offers a fresh, aromatic nose reminiscent of a summer morning. The taste is a harmonious blend of maturity, mellowness, and vivacity, featuring floral, fruity, and biscuity notes. The finish is marked by a fine mineral touch, providing a satisfying experience from start to end.

WHITE



SGD 65
PER BOTTLE

Obiz, Pinot Grigio

Grapes Varietal: Pinot Grigio

COUNTRY	REGION	TYPE	RATINGS
Italy	Friuli	White Wine	2 glasses by Gambero Rosso

Straw yellow color with light greenish reflections. The nose is fruity with clean hints of apple and pear, pleasant mineral scents, elegant and intense. The taste is dry, fresh, with a solid structure and a good persistence.

RED



SGD 72
PER BOTTLE

Dominique Portet, Fontaine Cabernet Sauvignon

Grapes Varietal: 86% Cabernet Sauvignon, 6% Merlot, 5% Cabernet Franc

COUNTRY	REGION	TYPE	RATINGS
Australia	Yarra Valley	Red Wine	JH 93

Lifted aromas of ripe blackberry and currant mingle with notes of tobacco, spiced cedar and dried bay leaf. Elegant and medium-bodied, the savory palate features notes of red currant and blackberry over hints of cedar tobacco and dried bay leaf. Fine tannins with an elegant finish of medium length.

RED



SGD 84
PER BOTTLE

Head, Red Shiraz

Grapes Varietal: Shiraz

COUNTRY	REGION	TYPE	RATINGS
Australia	South Australia	Red Wine	JH 94 & V91

Influenced by La Nina weather conditions, benefited from a mild and cool year. This allowed the vines to produce shiraz with powerful tannins and rich flavors. The wine exhibits a mid-palate richness and grand texture, reminiscent of the aromatic prettiness found in the 2018 vintage.

RED



SGD 68
PER BOTTLE

Emilio Moro, Finca Resalso

Grapes Varietal: Tempranillo

COUNTRY	REGION	TYPE	RATINGS
Spain	Ribera del Duero	Red Wine	GP 90

Deep cherry red in colour with a violet rim. It is honest, intense and very expressive on the nose. The primary aromas of Tempranillo, such as blackberry and blackcurrant, stand out. It is well-structured in the mouth with mellow tannins and well-balanced acidity.

RED



SGD 84
PER BOTTLE

Vina Muriel, Tinto Reserva

Grapes Varietal: Tempranillo

COUNTRY	REGION	TYPE
Spain	Rioja	Red Wine

Bright red cherry color of medium intensity. Intense, deep and complex aromas of ripe red fruits, combined with aromas from the barrel aging (spices, coffee and vanilla). On the palate, it is balanced and elegant, with a high level of freshness and a long, deep and pleasant finish.

RED



SGD 93
PER BOTTLE

Couvent des Jacobins, Le Menut des Jacobins - Saint Emilion Grand Cru

Grapes Varietal: Merlot

COUNTRY	REGION	TYPE
France	Bordeaux	Red Wine

This wine presents blackberry and cherry aromas and flavors, accompanied by layers of spices and roasted coffee notes. It boasts a fine, silky texture with firm and tightly wound characteristics. The finish is long and chewy, enhancing the overall tasting experience.

RED



SGD 68
PER BOTTLE

Puyanche - Francs Cotes de Bordeaux

Grapes Varietal: Merlot and Cabernet Sauvignon

COUNTRY	REGION	TYPE	RATINGS
France	Bordeaux	Red Wine	WE 88

The wine shows aromas of ripe plum and currant, with nuances of cedar, leather, and pipe tobacco. Rounded and approachable, there is a pleasant grip to the tannins that hold the palate firm. Black cherry and plum flavors on entry yield to exotic spices, cigar box, and a touch of earth.

RED



SGD 105
PER BOTTLE

Degani, Amarone della Valpolicella Classico

Grapes Varietal: 40% Corvina, 30% Rondinella, 25% Corvinone and 5% Altre

COUNTRY	REGION	TYPE	RATINGS
Italy	Veneto	Red Wine	JS 90

Clear and fresh nose of berries, prunes, vanilla and liquorice. Rich, full-bodied and firm. The palate is well-structured, beautifully balanced with soft tannins and offers a velvety mouthfeel. Ripe plum and cherry flavours with notes of raisins, chocolate, almond nuts, liquorice and pepper spice.

RED



SGD 105
PER BOTTLE

Tenuta di Bibbiano, Chianti Classico Riserva

Grapes Varietal: Sangiovese

COUNTRY	REGION	TYPE	RATINGS
Italy	Tuscany	Red Wine	JS 93 & WS 91

A complex mix of cherry, plum, leather, iron and tobacco flavors align with a firm structure in this balanced version, which combines fruity and savory elements in an appealing way, with fine length. Best from 2023 through 2027. 7,500 cases made.

RED



SGD 65
PER BOTTLE

Ara, Pinot Noir

Grapes Varietal: Pinot Noir

COUNTRY	REGION	TYPE
New Zealand	Marlborough	Red Wine

Ara Pinot Noir is an elegant wine with ripe cherry, blackberry and subtle spice, supported by fine tannins and balanced acidity. Crafted in Marlborough's Southern Valleys, it offers a silky palate and vibrant berry character. It finishes fresh, refined and lingering.