



ROOTS & REMEDIES 养生药膳

These dishes blend time-honoured herbal ingredients, thoughtfully chosen with Come Here TCM Clinic, into comforting, flavour-forward recipes. Nourishing, aromatic, and rooted in our Asian heritage.

HERBAL SOUPS 养生药膳汤

BLACK CHICKEN SOUP 熟地石料黑鸡汤 13

with 熟地, 黑枣, 石斛, 黑枸杞, 茯苓, 川芎 / Nourishes blood and improves circulation, complexion and eye health

WHITE CHICKEN SOUP 红枣杜仲老鸡汤 13

with 杜仲, 党参, 玉竹, 黄芪 / Supports female vitality and resilience, maintains mobility

BLACK BEAN PIG TAIL SOUP 五指巴戟天猪尾汤 13

with 五指毛桃, 杜仲, 肉苁蓉, 巴戟天 / Nourishes the kidneys and supports hair and skin health

MOREL PORK TRIPE SOFT BONE SOUP 羊肚菌猪肚软骨汤 13

with 羊肚菌, 红枣, 山药, 云芝 / Strengthens the stomach, aids digestion

ANGELICA OXTAIL SOUP 当归陈皮牛尾汤 13

with 胡桃, 当归, 陈皮 / Supports brain vitality, aids digestion

YANG SHENG KITCHEN 养生药膳菜



GRANDPA'S BRAISED PORK TROTTER 肿厨外公的猪蹄 16

with 黄芪, 黄酒, 玉竹 / Promotes blood circulation, relieves fatigue and dry throat.

CLAYPOT LIVER AND KIDNEY 最硬的菜(砂锅猪肝猪肾) 17

with 黄精, 巴戟天, 杜仲 - Improves male Qi, supports healthy circulation

5-GINSENG BAKED 五参大补药材窑鸡 HALF 21

KAMPUNG CHICKEN 五参大补药材窑鸡 WHOLE 39

with 党参, 肉苁蓉, 红景天, 黄芪, 人参 / Improves vitality and stamina, strengthens lungs and immune system

TAU CHEO STEAMED 蒸鱼 FILLET 29

LOCAL BARRAMUNDI Nick中医师的蒸鱼 WHOLE 49

with 山茱萸, 柏子仁, 百合 / Improves vitality and energy and nourishes the brain



ENJOY X CHU COLLAGEN MINI HOTPOT

享受 X CHU胶原小火锅

In collaboration with local brand Chu Collagen.

Choose your soup base -

Rich Collagen / Umami Prawn / Lemak Laksa

KUROBUTA PORK SET 黑猪肉小火锅套餐 38.80

Steamboat set with Kurobuta shabu and house-marinated pork slices

WAGYU BEEF SET 日本和牛小火锅套餐 38.80

with 黄精,巴戟天,杜仲 - Improves male Qi, supports healthy circulation

SEAFOOD SET 海鲜小火锅套餐 38.80

Steamboat set with prawns, squid, lala, local barramundi slices and Hokkaido scallops

LIVE SEAFOOD 活海鲜

For the discerning seafood lover, we offer a rotating selection of premium live seafood specially sourced for freshness and flavour.

MARKET PRICE

Please allow at least 48 hours' advance notice for us to prepare your selection at its peak.

FISH - SOON HOCK, GIANT GROUPE, GOLDEN SNAPPER, CORAL TROUT

鱼类 - 笋壳、龙胆石斑、金目鲈、红斑

ALASKAN KING CRAB 阿拉斯加帝王蟹

AUSTRALIAN LOBSTER 澳洲龙虾

BOSTON LOBSTER 波士顿龙虾

GEODUCK 象拔蚌

RAZOR CLAM 竹蛏



SOUPS 汤

SALTED VEG DUCK SOUP 咸菜鸭汤 23

(Sharing Portion). This hit dish first appeared in Chef Joel's inaugural Chef's table private dining menu. Served with prime rib.

SG BAK KUT TEH WITH FISH MAW 新式鱼鳔肉骨茶 26

(Sharing Portion) Classic Singapore-style Bak Kut Teh with prime rib and fish maw.

COLD 冷菜



CLASSIC YU SHENG 酸橘汁淹生鱼 18

A raw fish salad of Cantonese origins made popular by the Four Heavenly Kings of Singapore. Chef Joel provides a modern reinterpretation.

FRESH HYOGO OYSTERS 兵库生蚝 24

(Half dozen) Reach oyster heaven with our homemade seafood chilli.

WINGED BEAN SALAD WITH DRIED CUTTLEFISH 四角豆拌干鱿鱼 9

Crisp winged beans in a spicy and tangy dressing meets the umami of dried cuttlefish.

BLACK DOG QUAIL EGG 黑狗醋铁蛋 8

(8pc) Inspired by the Bulldog black vinegar braise that Grandpa loves.

**STEAM 蒸****SLICED CHICKEN WITH BENTONG
GINGER AND SALTED FISH**

咸鱼文冬姜蒸鸡

12

Tender chicken slices steamed with fragrant Bentong ginger and a touch of salted fish umami. Bright, punchy flavours that hit all the right notes.

SLICED BEEF WITH CINCALOK DIP

娘惹牛肉片

18

Juicy sliced beef served classically with our house-made cincalok dip. A bold, addictive pairing that'll keep you coming back for more.

**MINCED PORK WITH MUSHROOMS
AND WATER CHESTNUT**

享家肉饼

10

A homestyle favourite: savoury minced pork cooked with earthy mushrooms and crunchy water chestnuts.

SEAFOOD STEAMED EGG

海鲜蒸蛋

18

Silky smooth steamed egg hiding treasures of fresh seafood. Finished with chef's conpoy sauce.

**STEAMED LOCAL
BARRAMUNDI**本地海殖尖吻鲈鱼 - 可选
港式蒸，亚叁，潮州蒸**FILLET 29****WHOLE 49**

Choice of HK-style, Teochew-style or Assam. Proudly sea-farmed in local waters for optimum quality and freshness.

**CORAL LOBSTER WITH
GARLIC AND VERMICELLI**

蒜蓉粉丝蒸青龙虾

52

A whole coral lobster steamed to juicy perfection, served atop vermicelli that drinks up every drop of sweet lobster essence and garlic aroma. Decadent and aromatic.

SQUID LALA GARLIC VERMICELLI

鱿鱼沙白蒸粉丝

18

Springy squid and fresh lala piled over a bed of fragrant vermicelli, all soaked in garlicky soy goodness.

LIVE LALA WITH GARLIC AND GINGER

蒜蓉姜丝蒸沙白

22

Plump live white venus clams steamed with garlic, ginger, and a splash of superior broth. Clean, briny sweetness with a warming lift, simple but shiok.





FLAME 烧



LIVE MUD CRAB 活蟹 - 可选煮法

MARKET PRICE

Choice of Signature Chilli, Signature White Pepper, Salted Egg, Curry Butter, Kam Heong, Steamed with Chinese Wine, Salt-baked

KAM HEONG CORAL LOBSTER 甘香青龙虾 52

Premium coral lobster wok-tossed in our punchy kam heong sauce. Smoky, spicy, and full of umami, with every chunk coated in glorious curry-leaf aroma.

CURRY BUTTER PRAWN 咖喱奶黄虾 29

Crispy Ang Kar prawns tossed in a rich curry butter sauce that's creamy, fragrant, and ridiculously addictive.



SPRING ONION MIRIN LALA 姜葱味醃沙白啦啦 22

Fresh lala wok-fried with fragrant spring onion and finished with mirin that combines perfectly with the natural sweetness of the clams.



SALT BAKED WHOLE BARRAMUNDI 盐烤尖吻鲈鱼 49

Baked in salt to highlight the freshness and natural sweetness of the fish.

BLACK PEPPER 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 SHORT RIB RENDANG 劳斯莱斯南洋仁当牛小排 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.

72H BRAISED WAGYU BEEF
CHEEK WITH FOIE GRAS 72小时烩和牛脸颊及煎法式鸭肝 52

Wagyu beef cheek braised for 72 hours, accompanied with a decadent slice of pan-seared foie gras. Served with a Manuka Kumquat glaze.

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.



SIDES 配菜



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.

SMOKED COD OTAH 南洋香薰鳕鱼乌达 22

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

HAR JEONG SQUID 虾酱鱿鱼 16

Crispy squid marinated in our signature prawn paste. Umami-packed, addictive, and perfect with our house oyster mayo.



ENJOY OYSTER OMELETTE 享受蚝煎 20

Crispy omelette with plump, fresh oysters. Best paired with our homemade seafood chilli for an unbeatable flavour and texture combo.

CRAB MEAT OMELETTE 蟹肉煎蛋 18

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

PRAWN KEROPOK 鲜炸虾饼干 5

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

NONYA ACHAR 娘惹泡菜 5

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

FRIED MINI MANTOU 酥炸小馒头 24

(4pc) Crisp on the outside, pillowy on the inside. Perfect accompaniment to any of our saucy specialties.



VEGETABLES 蔬菜

HEAVENLY KING GRILLED EGGPLANT 四大天王领导 16

Chef Joel's fresh take on this classic zichar dish features smoky grilled eggplant topped with sambal petai, okra and winged bean.

SAYUR LODEH 新式椰浆咖喱蔬菜 15

A comforting Indonesian vegetable stew of rich coconut curry.

NONYA CHAP CHYE 16 WITH CHU PRAWN SOUP CHU 虾汤娘惹什菜

Braised mixed vegetables elevated with Chu prawn stock for extra sweetness and depth. A homely Nonya favourite with a premium umami punch.

BRAISED BABY WONG BOK WITH 22 SEAFOOD IN CHU COLLAGEN 享家干贝蟹肉虾仁娃娃菜

Silky Baby Wong Bok braised in rich Chu collagen broth, topped with sweet crab meat, fresh prawns and conpoy. Light, nourishing, and luxurious.

RICE AND NOODLES 饭和面



HOME CRAB BEE HOON 享家肿厨螃蟹米粉 98

Big crab, soft bee hoon, and a broth that hugs your soul. Rich, sweet, and slurp-till-dry good, Chef Joel's latest signature creation will have you coming back again and again.

ENJOY SEAFOOD WHITE BEE HOON 享家海鲜白米粉 19 SMALL 19 LARGE 38

A childhood favourite elevated with premium seafood that will leave you wanting more.

SUPREME SEAFOOD FRIED RICE 19 SMALL 19 LARGE 38

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

FRAGRANT YAM RICE 3 芳香芋头饭

Fragrant steamed rice with yam, mushroom and dried shrimp.

STEAMED JASMINE RICE 1.8 泰国香米

Steamed Thai jasmine rice.

EAT.
DRINK
AND
BE
MERRY

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THE
TASTE
OF
SG

新
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DESSERTS 甜品



MSW DURIAN PENGAT 榴莲啊榴莲 12.8

Non-durian lovers stay away. Thick, creamy durian pengat that hits you with full-on durian power. Downright Shiok!



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.

GINGER MILK CURD WITH OSMANTHUS HONEY 冷的撞奶 8

Chilled ginger-infused milk curd drizzled with floral osmanthus honey and topped with candied walnuts. The perfect balance of comfort and elegance.

TEOCHEW ORH NI 甜甜蜜蜜芋泥白果 6.8

A traditional Teochew dessert. Sweet yam paste with coconut milk and ginkgo nuts.

EAT,
DRINK
AND
BE
MERRY



THE
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DRINKS 饮料

HOMEMADE 自制

THAI MILK TEA

ICED 3.9

CHRYSANTHEMUM LUO HAN GUO

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

ROSE PU ER

10.90

CHINESE TEA 中国茶

PU ER / JASMINE

3/PAX

OTHERS 汽水和果汁

ORANGE JUICE

3.9

COKE

3.5

LIME JUICE

3.9

COKE ZERO

3.5

100% COCONUT WATER

5

SPRITE

3.5

ACQUA PANNA WATER

5

TONIC WATER

3.5

PERRIER SPARKLING WATER

5

SODA WATER

3.5

SPECIALTY COFFEE 精品咖啡

AMERICANO (HOT/ICED)

4/5

CAPPUCINO

4.5

FLAT WHITE

5.5

CAFE LATTE (HOT/ICED)

4.5/5.5

DRAUGHT BEERS 鲜啤酒

HEINEKEN / GUINNESS

15

WINES/SAKE/CRAFT BEERS

CHECK WITH OUR FRIENDLY CREW

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