

享受.食堂

# THE CANTEEN

★ BY ENJOY ★

9 2026



LUNAR NEW YEAR

## MENU

BY CHEF JOEL ONG

**29 JAN TO  
05 MAR 2026**

**HENG ONG HUAT**

**383 JLN BESAR  
KAM LENG HOTEL  
209001**

[www.enjoyeating.sg](http://www.enjoyeating.sg)  
@CanteenByEnjoy

## Fortune Yu Sheng 招财鱼生

福

	Regular	Large
Salmon Sashimi 三文鱼	42.80	62.80
Braised Abalone 鲍鱼	58.80	78.80
Vegetarian Salmon 素鱼	42.80	62.80
Additional 加:		
Salmon 三文鱼	8pc - 12	16pc - 22
Braised Abalone 鲍鱼	4pc - 15	8pc - 26



## STARTERS

<b>Achar</b> 酸甜甜甜很开胃 娘惹腌菜	4.80
Pickled cucumber, carrot, pineapples in a spicy sweet sauce with grated peanuts.	
<b>Keropok</b> 衰不了虾饼	5.80
Freshly fried prawn crackers served with our house sambal.	
<b>Coleslaw</b> 一位上校的凉拌菜	5.80
A homemade Asian slaw that is a lovely, refreshing starter or accompaniment.	

## SEAFOOD

<b>White Pepper Crab</b> 蟹蟹你的爱 白胡椒蟹肉 🍷	38.80
Chunks of crab meat wok-fried in Chef's buttery and indulgent white pepper sauce. Served with crispy mantou chips.	
<b>Salt Baked Whole Barramundi</b> 盐烤尖吻鲈鱼 春	48.80
Baked in salt to highlight the freshness and natural sweetness of the fish.	
<b>Steamed Barramundi Fillet</b> 我是一只潮州鱼 蒸鲈鱼片	28.80
Local farm to table Barramundi fillet steamed Teochew-style.	
<b>Salted Egg Cereal Prawns</b> 黄金流沙咸蛋麦片虾球 春	28.80
Why not both? Prawns fried in an umami-laden rich golden lava gravy made with real salted egg and topped with that addictive crunchy cereal.	
<b>Chilli Prawns</b> 不能不吃“虾” 新式辣椒大虾 🍷	26.80
Chef Joel's take on the classic Singapore Style Chilli Crab Sauce but with easy to eat de-shelled prawns instead! Heavenly with mantou.	
Fried Mini Mantou 2.40 for 4pc	

## SEAFOOD

- Har Jeong Sotong 鱿鱼的滔滔不绝 虾酱苏东**  **16.80**  
Crispy squid marinated in our signature prawn paste. Umami-packed, addictive, and perfect with our house oyster mayo.
- Steamed Garlic Squid 蒜不完苏东粉** **16.80**  
A classic chinese dish with fresh squid on loads of fragrant garlic and tang hoon.

## MEAT

- Manuka Glazed Kurobuta Pork Belly**  **20.80**  
麦卢卡蜜汁黑豚花腩  
(4pc) Grilled tender premium Kurobuta pork belly glazed with Manuka honey.
- Te Kah 红烧高跟靴 外婆卤猪脚**  **16.80**  
Grandma's recipe braised pork leg served with braised tau kwa and egg.
- Teppanyaki Beef 牛一片一片一片一片 黑椒牛肉片** **24.80**  
Prime cut beef seared on a hot pan, served with house black pepper sauce and beansprouts.
- Chef Joel's Lor Ark (Braised Duck) 瑞气陈香卤鸭**  **(H)29.80**  
Tender duck braised in a special 18 herb recipe that was first introduced at Chef Joel's inaugural private dining menu. **(W)58.80**
- Chicken Chop 很急的鸡爸 香烤鸡扒**  **14.80**  
The classic and comforting grilled chicken chop taken to the next level with our deeply flavoured house mushroom sauce.
- Har Jeong Kai 虾要飞啊飞 虾酱鸡中翅** **14.80**  
Crispy prawn paste marinated mid joint wings.
- Curry Chicken 鸡泡沫浴露 娘惹咖喱鸡** **14.80**  
A Singaporean favourite. Tender fresh whole chicken leg, potatoes and tau pok cooked in a rich coconut curry.

## VEGETABLES

- Golden Crab Roe White Jade Cabbage**  **18.80**  
蟹黄金玉翠海鲜白菜  
Sweet white jade cabbage cooked in a golden crab roe seafood sauce topped with crab meat and prawns.
- Wok Hei Cabbage 火气十足高利菜**  **12.80**  
A simple dish infused with wok hei that has become an absolute crowd favourite.

## RICE & NOODLES

**Seafood Fried Rice** 依然饭特西 海鲜炒饭 (S) 15.80 / (L) 29.80

A wok hei infused plate of fried rice with chunks of seafood goodness - prawns, squid, crab, and a rich, dark caramel flavour from premium soy sauce.

**Hokkien Mee** 来自新加坡的面 福建炒虾面 🍑 (S) 15.80 / (L) 29.80

The most epic Hokkien Mee in Singapore. With fresh prawns, squid and roast pork.

**Prawn Ramen** 可以虾吃的虾面 🍑 15.80

Chef Joel's Hae Mee inspired by Japanese Ramen. Chewy rice noodles bathed in a luxuriously creamy prawn bisque, slow-cooked from sweet wild-caught prawns.

**Canteen Rice** 老鼠爱大米 猪油捞饭 4.80

Go old school with steamed jasmine rice, fragrant pork lard, house braising sauce and a fried egg.

**Fragrant Yam Rice** 芳香芋头饭 🍀 3.00

Fragrant steamed rice with yam, mushroom and dried shrimp.

**Jasmine White Rice** 泰国香米 1.50

Sometimes simple is best.

## SIDES

**Crispy Mushrooms** 香脆菌菇搭酸梅粉及松露蛋黄酱 🍑 12.80

Crispy tempura battered mixed mushrooms with sour plum seasoning and served with a truffle mayo.

**Otah** 旺你鱼生 香烤乌达 🍑 11.80

Smoky grilled handmade mackerel otah served with a special "Ong" pineapple relish.

**Ngoh Hiong** 汁多多肉棍 香炸五香 10.80

Hand rolled in house with minced kurobuta and crab meat.

**Wonton** 嘎嘎脆的云吞 10.80

8pc. Handmade crispy wontons filled with juicy minced pork. Served with house Kicap manis.

**Satay** 傻的鸡 沙爹 🍑 9.80

5pc. Enjoy's signature chunky chicken satay served with a rich peanut sauce.

**Tahu Telur** 炸弹豆腐 9.80

Indonesian-style fried tofu and egg with house kicap manis.

## DESSERT

**Chendol Panna Cotta CoCo** 李香蘭 煎蕊布丁 🍑 8.00

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

**Teochew Orh Ni** 甜甜蜜蜜芋泥白果 🍀 6.00

Sweet and creamy yam paste served with coconut milk and ginkgo nuts.

## DRINKS

Signature Cold Brew Tea 冷泡上等茶  
(1L bottle, Sugarless) (1L 瓶装, 无糖)

Osmanthus Oolong 桂花乌龙 9.90

High Mountain Oolong Green 高山翠雲乌龙 9.90

Enjoy Thai Milk Tea 泰式冰奶茶 3.90

Assam Boi 酸酩酸梅 3.90

Chrysanthemum Luo Han Guo 菊花罗汉果 Iced 3.90 / Warm 4.30

Pure Coconut Water 纯椰水 3.90

Coke / Zero 可乐 / 无糖 2.90

Sprite 雪碧 2.90

Bottled Water 瓶装水 2.00

## SPECIALTY COFFEE

Americano 黑咖啡 Hot 4.00 / Iced 5.00

Caffe Latte 拿铁 Hot 4.50 / Iced 5.50

Flat White 馥芮白 Hot 5.50

## ALCOHOLIC

Terra Pure Malt Lager 330ml 啤酒 9.00

Beer Bucket (5 Bottles) 啤酒5支 38.00

Jinro Soju (Original / Grape) 韩国烧酒 17.00 / 16.00

House Gin & Tonic 金汤力 6.00

## WINES

Please request for our wine list or scan the QR to order online!