

享受.食堂

THE CANTEEN

★ BY ENJOY ★



LOCAL
MENU
BY CHEF JOEL ONG

HENG ONG HUAT
383 JLN BESAR
KAM LENG HOTEL
209001

www.enjoyeating.sg
@CanteenByEnjoy

STARTERS

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

SEAFOOD

- White Pepper Crab** 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.
- Steamed Barramundi** 我是一只潮州鱼 蒸鲈鱼片 **28.80**
Local farm to table Barramundi fillet steamed Teochew-style.
- Sambal Stingray** 魔鬼中的天使 叁峇烤魔鬼鱼 **24.80**
The smoky fragrance of Enjoy's homemade sambal chilli makes this beloved local street food favourite.
- Chilli Prawns** 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
- Salted Egg Prawns** 金沙霹雳咸蛋虾 **26.80**
Crispy, juicy prawns doing the salted egg dance – golden, buttery, and paradoxically balanced salty-sweet chaos. Warning: may cause serious cravings and spontaneous finger-licking.
- 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.
- Har Jeong Sotong Kia** 虾酱苏东仔 **16.80**
Deep fried baby squid marinated in prawn paste and served with oyster mayo. Oceanic umami in every bite.

MEAT

- Char Siew** 甜蜜蜜你笑的甜蜜蜜 叉烧 🍷 20.80
Thick cuts of juicy pork with house char siew marinade, wok-roasted the old-fashioned way for a well-balanced caramelisation.
- 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.
- T 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.
- Soy Sauce Chicken** 七里香鸡鸡 🍷 (H) 20.80 / (W) 38.80
Perfectly cooked, tender and soaked in Chef Joel's secret soy sauce blend that whispers sweet nothings of garlic, ginger, and spice.
- 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

- 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.
- Four Ong Vegetables** 凤梨参巴四旺菜 14.80
A wok fried medley of long bean, ladyfinger, wingbean and tomato in Chef Joel's flavourful Pineapple Sambal sauce.
- Trio Egg Nai Bai** 三个丑皮蛋 三色奶白 14.80
Nai bai cooked in a superior stock with fresh, salted and century eggs.

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 Pasta 来自意大利的面 蒜香鲜虾意面 15.80

Who doesn't like pasta? Al dente fettucine cooked with prawn stock, fragrant garlic oil and fresh prawns.

Wonton Mee 来自神厨的面 松露馄饨面 🍑 15.80

Enjoy's take on the classic Wonton Mee - Secret sauce egg noodles with Char Siew, crispy wontons, truffle onsen egg, vegetables and of course crispy pork lard!

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.

Canteen Noodles 笑容满面 猪油捞面铺 🍑 4.80

Da bomb. Springy mee pok blessed by lard, tossed with special sauce and crowned with a fried egg. Pro tip - perfect with our Soy Sauce Chicken.

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.
- Chicken 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.

DRINKS

Cold Brew Osmanthus Oolong Tea 1L (Sugarless) 冷泡桂花乌龙茶 (1L)	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	2.50
Sprite 雪碧	2.50
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

The Canteen Draught Lager Pint 鲜啤酒	14.00
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!