

APPETISERS 开胃菜

**FILIAL PIE TEE** 娘惹鲜虾小金杯 **16**

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

BLACK DOG QUAIL EGG 黑狗醋铁蛋 **7**

Eight quail eggs served chilled. Inspired by the black vinegar braise that Grandpa loves.

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.

PITAN TOFU 皮蛋豆腐 **13**

Homemade century egg paste paired with silky soft tofu and topped with tobiko and crab meat. Served chilled.

SOUPS 汤 INDIVIDUAL PORTION 一人份

ENJOY FOUR TREASURES SOUP 黄焖四宝羹 **18**

Rich, dense and flavourful soup featuring abalone, scallop, fish maw and crab meat.

**XO WHITE FISH SOUP** XO白兰地白鱼汤 **12**

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

PERANAKAN BAKWAN KEPITING SOUP 娘惹螃蟹猪肉丸汤 **12**

Clear soup with hand-made pork and crab meatballs.

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SIDES 配菜



HAINANESE CHICKEN SATAY 海南鸡肉沙爹 11

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



KING KONG BAK PAU 金刚扣肉包 24 / 36

King Kong of flavour – pillowy mantou with braised pulled pork with house-smoked thick cut Kurobuta pork belly. Served with homemade slaw, honey mustard and house garlic chilli. (Served 4pc or 6pc)

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 16

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.

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.

PORK STOMACH AND RIND DRY BKT

新式干肉骨茶炒猪肚猪皮

22

Taking you slightly off the beaten track with a dry Bak Kut Teh style pork stomach and rind cooked in aromatic spices, cured threadfin and a red date soy sauce. Rustic food at its best.

ROSE SAKURA CHICKEN

玫瑰春鸡

38

Mei Gui Mei Gui Wo Ai Ni. Whole Sakura spring chicken brined in a floral spa and roasted to perfection. Served with chef's very unique sesame rose sauce.

HAKKA 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

16

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 48

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



CRISPY WITH CHEF JOEL'S RED CURRY SAUCE 香辣椰浆红咖喱汁 28 WHOLE 48

Deep fried and covered with a rich, red coconut curry sauce.

STEAMED IN SUPERIOR SOY SAUCE 港式蒸 28 WHOLE 48

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

SEAFOOD 海鲜



SINGAPORE STYLE CHILLI PRAWNS 新加坡招牌辣椒酱大虾 28

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

BLACK GARLIC PRAWNS 黑蒜炒虾球 26

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

SALTED EGG BOSTON LOBSTER 咸蛋波士顿龙虾 48

Whole boston lobster wok fried with salted egg.



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



UGLY CABBAGE IN FISH SAUCE 丑高丽菜 16

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

SAUTEED ASPARAGUS AND MUSHROOMS WITH TRUFFLE 松露芦笋炒鲜菇 22

Crunchy asparagus and mushrooms complemented with aromatic truffle oil.

TRIO EGG SPINACH 三色苋菜 17

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

SAYUR LODEH 新式椰浆咖喱蔬菜 17

A comforting Indonesian vegetable stew of rich coconut curry.

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.

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RICE AND NOODLES 饭和面



GRANDMA'S TE KAH BEE HOON 猪脚米粉 17 / 38

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 / 39

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 / 39

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



CHEF JOEL'S MEE KIA 总厨幼面 17

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 17

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

JASMINE WHITE RICE 泰国香米 1.80

Steamed rice.

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.

TEOCHEW ORH NI 芋泥白果 5

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

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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DRINKS 饮料

HOMEMADE 自制

| | |
|---------------------------|-----|
| THAI MILK TEA | 3.9 |
| CHRYSANTHEMUM LUO HAN GUO | 3.9 |
| PANDAN LEMONGRASS | 3.9 |
| BARLEY | 3.9 |

PREMIUM CHINESE TEA 上等中国茶

| | |
|---------|-------|
| PU ER | 3/PAX |
| JASMINE | 3/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 |
| FIJI WATER | 5 | TONIC WATER | 3.5 |
| PERRIER SPARKLING WATER | 5 | SODA WATER | 3.5 |

SPECIALTY COFFEE 精品咖啡

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

DRAUGHT BEERS 鲜啤酒

| | |
|----------|----|
| TIGER | 15 |
| HEINEKEN | 15 |
| GUINNESS | 15 |

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 炸鸡/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 **11**
5 skewers of succulent grilled chicken served with a thick pineapple and peanut dipping sauce.
- HAR JEONG KAI WINGS** 虾酱炸中翅 **16**
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 WINE LIST

REDS

Podere Edoardo Chianti 12 / 62

Tuscany, Italy. Varietal: 90% Sangiovese, 5% Canaiolo, 5% Colorino.

100% Vegan. 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.

Sangiovese 2016, 105

Mendocino

From Mendocino, USA. Private label by winemaker Meredith Sarboraria.

Reminiscent of a Brunello, rich and dark with sturdy tannins that age well. Flavours of dark red fruit, mahogany, earth and black tea leaves.

Chateau Puyanche Francs 105 Cotes de Bordeaux

Bordeaux, France. Varietal: Merlot 80%, Cabernet Sauvignon 20%.

Rating: 88 by Wine Enthusiast.

This ripe, smoky wine has some serious layers of youthful tannins. It is a wine for aging, densely textured while also having juicy black-currant fruits.

Dominique Portet Fontaine 72

Cabernet Sauvignon

Yarra Valley, Australia. Varietal: 86% Cabernet Sauvignon, 6% Merlot, 5% Cabernet Franc, 2% Petit Verdot and 1% Malbec.

Cabernet that has clear, juicy, concentrated fruit with soft, silky tannins.

Cabernet Franc 2015, 105 Alexander Valley

From Alexander Valley, USA. Private label by winemaker Meredith Sarboraria.

A sophisticated wine with a medium body. Suede-like tannin, flavours of dark red fruit, redwood and a touch of flowers.

Cabernet Franc 2016, 105 Mendocino

From Livermore Valley, USA. Private label by winemaker Meredith Sarboraria.

Nicely balanced, medium body. Flavours of berry fruits and slightly toasted oak.

Syrah 2017, 105 Amador County

From Amador County, USA. Private label by winemaker Meredith Sarboraria.

A traditional Syrah with a good mouthfeel and oak flavour. Yeast, sweet raspberry and white pepper on the nose.

Cora Shiraz 62

Riverland, Australia. Varietal: Shiraz.

Densely coloured with a full body. It has a highly aromatic nose and a floral lifted palate.

Best with meat dishes, roasted or grilled. Suited to every-day drinking for all occasions.

Pizzolato Pinot Nero 62 Venezia

Veneto, Italy. Varietal: Pinot Nero.

Pale ruby red color with a slight garnet hue.

Aroma reminiscent of berries, blackberry, plum jam with notes of licorice. On the palate, the wine is delicate, fruity and typically acidulous. Its light tannin gives it a full and pleasantly long taste.

ENJOY WINE LIST

REDS

Degani Amarone della Valpolicella Classico 105

Veneto, Italy. Varietal: 40% Corvina, 30% Rondinella, 25% Corvinone, 5% Altre.

Rating: 90 by Vinous, 92 Gilbert Gaillard.

The Amarone della Valpolicella Classico wafts up from the glass with a dark and inviting bouquet that blends rich cherry and plum sauces and hints of cinnamon and mocha. This washes across the palate with silky elegance, well balanced by tart red and hints of blue fruit, along with zesty acidity and tactile minerality. There's admirable balance and poise here, especially considering the vintage, as it tapers off to notes of bitter coffee and inner purple florals.

Agostino Bosco Barolo Del Comune di La Morra 108

Piedmont, Italy. Varietal: Nebbiolo.

Rating: 90 by Vinous.

The Barolo del Comune di La Morra is a very pretty, fruity wine to drink now and over the next handful of years. It is very nicely balanced, with plenty of sweet red cherry/red plum fruit pushed forward. Mocha, spice, licorice and dried flowers linger.

Emilio Moro Finca Resalso 68

Ribera del Duero, Spain. Varietal: Tempranillo.

Rating: 90/100 by Jeb Dunnuk.

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.

Barbera 2016, Livermore Valley 105

From Livermore Valley, USA. Private label by winemaker Meredith Sarboraria.

Nicely balanced, medium body. Flavours of berry fruits and slightly toasted oak.

ENJOY WINE LIST

WHITES / SPARKLING

Obiz Traminer Aromatico 12 / 65

Friuli, Italy. Varietal: Gewurztraminer.

Shiny straw yellow color. The nose is intense and complex, with notes reminiscent of rose hips and thyme, slightly fruity with light hints of citrus, mineral. The mouthfeel is full correspondence to the scent, fresh and fragrant, remarkable persistence on the palate.

Domaine Weinbach 118

Gewurztraminer Cuvee Theo

From Alsace, France.

Varietal: Gewurztraminer.

Powerful aromas of ripe lemons, orange zest, rose petals, ginger spice and lychee. Savoury texture that bathes the palate through to the last drop.

Domaine Seguinot 84

Bordet Chablis

From Burgundy, France. Varietal: Chardonnay.

Very pretty pale golden yellow in color with light greenish glints. Bright, luminous and limpid. The nose is reminiscent of the scented freshness of a lovely summer's morning. The taste is perfect harmony of maturity, mellowness and vivacity. The flowers and fruit reappear, enhanced by charming biscuity notes. The mineral touch, fine and airy, shows through well on the finish to accompany thirst and pleasure right to the end.

Dominique et Janine 85

Crochet Sancerre

Loire, France. Varietal: Sauvignon Blanc.

The nose is bright and fresh with lemon, fresh grass, and hints of bell pepper and olive brine. The palate is quite full, yet fresh and zippy all at the same time. The mineral and chalk notes give lift to the easy going fruit flavors.

Pigro Pinot Grigio Venezia 60

Trentino, Italy. Varietal: Pinot Grigio.

Deep golden-yellow color, with a rich, warm and inviting aroma of ripe fruits and honey. On the palate, strong sensation of minerality in harmony with its natural softness.

Henri Giraud Esprit Nature 128

NV Champagne

Champagne, France.

Varietal: 80% Pinot Noir, 20% Chardonnay

Mingling aromas of yellow orchard fruit and peach with nuances of toasted bread, candied peel, white flowers, clear honey and fresh almonds. Medium to full-bodied, fleshy and enveloping, it's elegantly vinous, with lively acids and a long, delicately oak-inflected finish. Fermented in barrels, some 20% of the blend derives from domaine holdings.

Philipponnat Royale 158

Reserve Brut NV

Champagne

Champagne, France. Varietal: 65% Pinot Noir, 30% Chardonnay, 5% Pinot Meunier.

The first nose reveals vine blossom, linden and fresh, lightly toasted bread. After breathing, aromas of summer berries, citrus fruit and honey develop.

Pizzolato Spumante 68

Prosecco Brut

Veneto, Italy. Varietal: Glera.

This sparkling organic and vegan wine comes from the Glera grapes on the plains of Treviso. A traditional sparkling wine, it has a very bright straw yellow colour and a harmonious, fruity taste reminiscent of rennet apples. Excellent with light dishes.

Pizzolato Spumante 55

Moscato Dolce

Piedmont, Italy. Varietal: Moscato.

100% organic. 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.