

APPETISERS



FILIAL PIE TEE

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).

NONYA ACHAR

5

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

PRAWN KEROPOK

5

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

PITAN TOFU

13

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

CRISPY FISH MAW SALAD

12

Crispy chunks of fish maw tossed with onions and tomatoes in a spicy, tangy sauce.

SIDES



HAINANESE CHICKEN SATAY

11

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

JUMBO KUROBUTA AND CRAB

16

NGOH HIONG

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

CRAB MEAT OMELETTE

16

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

HAR JEONG SOTONG KIA

16

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

SHIOK MINCED PRAWN PATTIES

12

Three handmade patties lightly breaded and fried to a nice golden brown.

SOUPS

-INDIVIDUAL PORTION



XO WHITE FISH SOUP

12

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

PERANAKAN BAKWAN

12

KEPITING SOUP

Clear broth with hand-made pork and crab meatball.

TEOCHEW FISH MAW SOUP

12

A rich, dense and flavourful soup featuring fish maw, crab meat and shimeji mushrooms.

SEAFOOD



SINGAPORE STYLE

28

CHILLI PRAWNS

Fresh prawns cooked in a sauce inspired by the famous Singapore chilli crab. Great for mantou dipping! (60¢ per mantou, minimum order of four)

BLACK GARLIC PRAWNS

26

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

SAUTEED SEAFOOD OTAH

24

Otah paste sautéed with chunks of fresh seafood (fish, squid, prawn, crab meat) and herbs to create a stunning medley of flavours.

STEAMED SPICY LIME SQUID

24

Fresh squid steamed and drizzled with a spicy lime dressing to enhance its natural flavour.

EAT,
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MERRY

ENJOY

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VEGETABLES AND TOFU



UGLY CABBAGE IN FISH SAUCE 15

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

SAUTEED ASPARAGUS AND MUSHROOMS WITH TRUFFLE OIL 22

Crunchy asparagus and mushrooms complemented with aromatic truffle oil.

TRIO EGG SPINACH 17

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

HAKKA STEAMED TOFU 17

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

RICE AND NOODLES



GRANDMA'S TE KAH SMALL - 17

BEE HOON LARGE - 38

Tender braised pig trotter wok-fried with rice vermicelli. A secret recipe passed down from Chef Joel's beloved Grandma.

SILKY EGG SEAFOOD SMALL - 19

CRISPY HOR FUN LARGE - 39

Flat rice noodles fried to a crisp, topped with pork, prawns, fish fillet, squid and shitake mushrooms in a rich egg sauce. Simply awesome!

SUPREME SEAFOOD SMALL - 19

FRIED RICE LARGE - 39

With egg, crab meat, prawns, squid, scallops and tobiko.



CHEF JOEL'S MEE KIA 2.0 17

A much raved about dish by Chef Joel throughout his career. Given a reinvention to celebrate the opening of ENJOY's flagship!

TINPOT PRAWN TANG HOON 21

Cooked under high heat so the glass noodles absorb all the wonderful flavours of the fresh prawns.

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

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DESSERTS



MSW X COCO ICE CREAM 10

The unbeatable richness of top grade Mao Shan Wang coupled with the light and refreshing taste of fresh coconut. Perfectly balanced. As all things should be.



CHENDOL PANNA COTTA 8

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

TEOCHEW ORH NI 5

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

HOMEMADE ALMOND PASTE 5

Made from scratch with real almonds.

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DRINKS

HOMEMADE

THAI MILK TEA	3.9
ICED LEMON TEA	3.9
PANDAN LEMONGRASS	3.9
BARLEY	3.9

PREMIUM CHINESE TEA

PU ER TEA	3 / PAX
JASMINE TEA	3 / PAX
GREEN TEA	3 / PAX

OTHERS

ORANGE JUICE	3.9
LIME JUICE	3.9
COCONUT WATER	3.9
FIJI WATER	4
COKE	3.5
COKE ZERO	3.5
SPRITE	3.5
TONIC WATER	3.5
SODA WATER	3.5

BEERS AND SOJU

ASAHI DRAUGHT	12
CONNORS STOUT DRAUGHT	12
TERRA PURE MALT LAGER	12 / 50 FOR 5
AMBER NECTAR LAGER	12 / 50 FOR 5
JINRO ORIGINAL SOJU	18
JINRO FLAVOURED SOJU	17

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