

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 crab meat, 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

ENJOY FOUR TREASURES SOUP 黄焖四宝羹 18

(Individual Portion) Rich, dense and flavourful soup featuring abalone, scallop, fish maw and crab meat.



XO WHITE FISH SOUP XO白兰地白鱼汤 18

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

PERANAKAN BAKWAN KEPITING SOUP 娘惹螃蟹猪肉丸汤 18

Clear soup with hand-made pork and crab meatballs and fish maw.

EAT.
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SIDES 配菜



HAINANESE CHICKEN SATAY 海南鸡肉沙爹 12

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 17

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

17

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 49

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 29 WHOLE 49

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

STEAMED IN SUPERIOR SOY SAUCE 港式蒸 29 WHOLE 49

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 29

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 29

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 18 / 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 18

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 21

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 WITH BUTTERNUT SQUASH AND SHALLOT OIL 胡桃南瓜芬芳葱油芋泥 8

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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HOMEMADE 自制

THAI MILK TEA	ICED 3.9
CHRYSANTHEMUM LUO HAN GUO	ICED 3.9 / WARM 4.3
PANDAN LEMONGRASS	ICED 3.9 / WARM 4.3
BARLEY	ICED 3.9 / WARM 4.3

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 鸡肉/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 **12**
5 skewers of succulent grilled chicken served with a thick pineapple and peanut dipping sauce.
- HAR JEONG KAI WINGS** 虾酱炸中翅 **17**
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

享受
EATING HOUSE AND BAR

WINE LIST

Prices are subject to an additional 10% service charge and prevailing GST.
Wines are subject to rolling vintage, takeaway bottles enjoy a 15% discount.

HOUSEPOUR - WHITE



SGD 12
PER GLASS

SGD 62
PER BOTTLE

Ara, Sauvignon Blanc

Grapes Varietal: Sauvignon Blanc

COUNTRY	REGION	TYPE
New Zealand	Marlborough	White Wine

A pretty nose of dragon fruit, peaches and colored flowers. Medium-bodied with brightness and a gentle approach. Subtle and nuanced but with a sneaky amount of concentration that keeps the rather pretty palate fresh and fruitful through a long finish.

HOUSEPOUR - RED



SGD 12
PER GLASS

SGD 62
PER BOTTLE

Podere Edoardo, Chianti

Grapes Varietal: 90% Sangiovese, 5% Canaiolo, 5% Colorino

COUNTRY	REGION	TYPE
Italy	Tuscany	Red Wine

Ruby color. 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.

SPARKLING



SGD 128
PER BOTTLE

Henri Giraud, Esprit Nature "G"

Grapes Varietal: 80% Pinot Noir, 20% Chardonnay

COUNTRY	REGION	TYPE	RATINGS
France	Champagne	Sparkling	JS 95

A juicy and flavorful Champagne with phenolics and a brightness and energy. Full with lots of flavors like sliced pineapple, dried peach and stone, yet it is fresh and vibrant. New label and bottle. Henri Giraud DNA in this. About 80% pinot noir and 20% chardonnay.

SPARKLING



SGD 55
PER BOTTLE

Pizzolato, Spumante Moscato Dolce So Easy

Grapes Varietal: Moscato

COUNTRY	REGION	TYPE
Italy	Veneto	Sparkling

Yellow color with golden and brilliant reflections. 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.

SPARKLING



SGD 68
PER BOTTLE

Pizzolato, Spumante Prosecco Brut M-Use

Grapes Varietal: Glera

COUNTRY	REGION	TYPE
Italy	Veneto	Sparkling

Open with alluring aromas of jasmine, beeswax, and Bosc pear. The juicy, elegant palate delivers green apple, lemon zest, and hazelnut alongside bright acidity and refined, persistent bubbles.

WHITE



SGD 72
PER BOTTLE

Gundertloch, Villa Riesling QBA

Grapes Varietal: Riesling

COUNTRY	REGION	TYPE
Germany	Rheinhessen	Riesling

Yellow color with golden and brilliant reflections. 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.

WHITE



SGD 84
PER BOTTLE

Dominique et Janine Crochet, Sancerre

Grapes Varietal: Sauvignon Blanc

COUNTRY	REGION	TYPE
France	Loire	White Wine

Rich range of flavors that transcribe perfectly the expression of sauvignon born in a beautiful soil lemon, grapefruit, ivy, boxwood. The mouth is no exception soft attack, she then shows full and silky. An aromatic back on white flowers and citrus, a lovely minerality on the finish.

WHITE



SGD 84
PER BOTTLE

Seguinot Bordet, Chablis

Grapes Varietal: Chardonnay

COUNTRY	REGION	TYPE
France	Burgundy	White Wine

The Domaine Seguinot-Bordet Chablis displays a pale golden yellow color with greenish glints. It offers a fresh, aromatic nose reminiscent of a summer morning. The taste is a harmonious blend of maturity, mellowness, and vivacity, featuring floral, fruity, and biscuity notes. The finish is marked by a fine mineral touch, providing a satisfying experience from start to end.

WHITE



SGD 65
PER BOTTLE

Obiz, Pinot Grigio

Grapes Varietal: Pinot Grigio

COUNTRY	REGION	TYPE	RATINGS
Italy	Friuli	White Wine	2 glasses by Gambero Rosso

Straw yellow color with light greenish reflections. The nose is fruity with clean hints of apple and pear, pleasant mineral scents, elegant and intense. The taste is dry, fresh, with a solid structure and a good persistence.

RED



SGD 72
PER BOTTLE

Dominique Portet, Fontaine Cabernet Sauvignon

Grapes Varietal: 86% Cabernet Sauvignon, 6% Merlot, 5% Cabernet Franc

COUNTRY	REGION	TYPE	RATINGS
Australia	Yarra Valley	Red Wine	JH 93

Lifted aromas of ripe blackberry and currant mingle with notes of tobacco, spiced cedar and dried bay leaf. Elegant and medium-bodied, the savory palate features notes of red currant and blackberry over hints of cedar, tobacco and dried bay leaf. Fine tannins with an elegant finish of medium length.

RED



SGD 84
PER BOTTLE

Head, Red Shiraz

Grapes Varietal: Shiraz

COUNTRY	REGION	TYPE	RATINGS
Australia	South Australia	Red Wine	JH 94 & V91

Influenced by La Nina weather conditions, benefited from a mild and cool year. This allowed the vines to produce shiraz with powerful tannins and rich flavors. The wine exhibits a mid-palate richness and grand texture, reminiscent of the aromatic prettiness found in the 2018 vintage.

RED



SGD 68
PER BOTTLE

Emilio Moro, Finca Resalso

Grapes Varietal: Tempranillo

COUNTRY	REGION	TYPE	RATINGS
Spain	Ribera del Duero	Red Wine	GP 90

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.

RED



SGD 84
PER BOTTLE

Vina Muriel, Tinto Reserva

Grapes Varietal: Tempranillo

COUNTRY	REGION	TYPE
Spain	Rioja	Red Wine

Bright red cherry color of medium intensity. Intense, deep and complex aromas of ripe red fruits, combined with aromas from the barrel aging (spices, coffee and vanilla). On the palate, it is balanced and elegant, with a high level of freshness and a long, deep and pleasant finish.

RED



SGD 93
PER BOTTLE

Couvent des Jacobins, Le Menut des Jacobins - Saint Emilion Grand Cru

Grapes Varietal: Merlot

COUNTRY	REGION	TYPE
France	Bordeaux	Red Wine

This wine presents blackberry and cherry aromas and flavors, accompanied by layers of spices and roasted coffee notes. It boasts a fine, silky texture with firm and tightly wound characteristics. The finish is long and chewy, enhancing the overall tasting experience.

RED



SGD 68
PER BOTTLE

Puyanche - Francs Cotes de Bordeaux

Grapes Varietal: Merlot and Cabernet Sauvignon

COUNTRY	REGION	TYPE	RATINGS
France	Bordeaux	Red Wine	WE 88

The wine shows aromas of ripe plum and currant, with nuances of cedar, leather, and pipe tobacco. Rounded and approachable, there is a pleasant grip to the tannins that hold the palate firm. Black cherry and plum flavors on entry yield to exotic spices, cigar box, and a touch of earth.

RED



SGD 105
PER BOTTLE

Degani, Amarone della Valpolicella Classico

Grapes Varietal: 40% Corvina, 30% Rondinella, 25% Corvinone and 5% Altre

COUNTRY	REGION	TYPE	RATINGS
Italy	Veneto	Red Wine	JS 90

Clear and fresh nose of berries, prunes, vanilla and liquorice. Rich, full-bodied and firm. The palate is well-structured, beautifully balanced with soft tannins and offers a velvety mouthfeel. Ripe plum and cherry flavours with notes of raisins, chocolate, almond nuts, liquorice and pepper spice.

RED



SGD 105
PER BOTTLE

Tenuta di Bibbiano, Chianti Classico Riserva

Grapes Varietal: Sangiovese

COUNTRY	REGION	TYPE	RATINGS
Italy	Tuscany	Red Wine	JS 93 & WS 91

A complex mix of cherry, plum, leather, iron and tobacco flavors align with a firm structure in this balanced version, which combines fruity and savory elements in an appealing way, with fine length. Best from 2023 through 2027. 7,500 cases made.

RED



SGD 90
PER BOTTLE

Ara, Resolute Pinot Noir

Grapes Varietal: Pinot Noir

COUNTRY	REGION	TYPE
New Zealand	Marlborough	Red Wine

Ara Resolute is a well-balanced wine with red cherry and blueberry notes, silky tannins, and vanilla-oak complexity. Crafted from select Pinot Noir rows in Marlborough, it culminates in a firm, juicy finish with distinctive acidity, representing Ara's purest expression of place.