

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.

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.

SOUPS -INDIVIDUAL PORTION

ITEK TIM 12
Also known as Kiam Chye Ark, this duck soup with tart flavours will certainly whet your appetite.



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
KEPITING SOUP** 12
Clear broth with hand-made pork and crab meatball.

**ENJOY FOUR
TRESAURES SOUP** 18
Rich, dense and flavourful soup featuring abalone, scallop, fish maw and crab meat.

MEAT



**BLACK PEPPER ANGUS
BEEF TENDERLOIN** 36
Wok-fried with onion, garlic and bell pepper in a punchy, homemade black pepper sauce.



CHEF JOEL'S BBQ PORK CHEEK 20
Smoky, succulent premium pork cheek grilled to charred perfection and served with a Chef Joel's Isaan-inspired special sauce.

**HAINANESE KUROBUTA
PORK CHOP** 22
Everyone's favourite comfort food taken to the next level with juicy kurobuta pork and plum wine marinated tomatoes.

**HAKKA CLAYPOT
RED RICE WINE CHICKEN** 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 15
Crispy, fried, fresh mid joints marinated with fermented shrimp paste, an all time zi-char classic!

FISH

- LOCAL SEA-FARMED BARRAMUNDI



SALT BAKED WHOLE BARRAMUNDI 48

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



CRISPY WITH CHEF JOEL'S FILLET - 26

RED CURRY WHOLE - 48

Deep fried Barramundi coated with a rich, red coconut-based curry sauce.

STEAMED IN SUPERIOR FILLET - 26

SOY SAUCE WHOLE - 48

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

SEAFOOD



SIGNATURE WHITE PEPPER PORTION - 128

LIVE ALASKAN KING CRAB HALF CRAB - 238

Divine-tasting live Alaskan King Crab tossed in a classic local white pepper sauce full of umami!



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.

WOK FRIED SALTED EGG 48

BOSTON LOBSTER

Whole Boston lobster wok fried with salted egg.



SMOKED COD OTAH 26

Grilled spicy fish paste with chunks of smoked cod, otah is a delicious local dish loved throughout South East Asia.

GRILLED ROJAK SQUID 24

KANG KONG

Our take on this local classic affectionately known as Jiu He Eng Cai features smoky grilled rojak squid atop Kang Kong.

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.

SAYUR LODEH 17

A comforting Indonesian vegetable stew of rich coconut curry.

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.

EAT,
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DESSERTS



POPIAH GARDEN

14

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

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.

MAO SHAN WANG

8

ICE CREAM

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.

ARTISANAL BELGIAN

5

DARK CHOCOLATE GELATO

Low-fat and made in-house without any artificial flavourings or additives. Decadence without guilt.

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DRINKS

HOMEMADE

THAI MILK TEA	3.9
CHRYSANTHEMUM LUO HAN GUO	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
PERRIER SPARKLING WATER	5
COKE	3.5
COKE ZERO	3.5
SPRITE	3.5
TONIC WATER	3.5
SODA WATER	3.5

DRAUGHT BEERS

TIGER	14
HEINEKEN	14
GUINNESS	14

BOTTLED LOCAL CRAFT BEERS

CHECK WITH CREW FOR THE LATEST RANGE

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

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STIR-FRY SUPPER MENU

9:30pm to Midnight Daily

MAINS

EGG FRIED RICE	19
Choice of chicken or shrimp	
KO LO YOKE RICE	19
Sweet and sour stir-fry. Choice of chicken or shrimp, egg, jasmine rice	
CRAB MEAT OMELETTE RICE	19
Crab meat chunks, omelette, jasmine rice	
SEAFOOD BEEHOON	22
Shrimp, squid, crab meat chunks, rice vermicelli	

SIDES

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.	
HAINANESE CHICKEN SATAY	11
Five skewers of succulent grilled chicken served with a thick concoction of pineapple and peanut dipping sauce.	
HAR JEONG KAI WINGS	15
Crispy, fried, fresh mid joints marinated with fermented shrimp paste, an all time zi-char classic!	
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.	
SEASONAL VEGETABLES	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.