

starters

鴨絲卷	duck pancakes (serves 2) shredded duck meat, beansprouts and chives cooked in a savoury sauce with hints of french brandy and mustard, served in thin crepe wraps.	12
生菜包	sang choi bao (v*) (serves 2) minced chicken, water chestnuts, zha cai, celery stir-fried and served in a fresh lettuce wrap.	12
各式沙嗲串	satay sticks (4 sticks - beef, chicken or mixed) singaporean style marinated pieces of chicken/beef, barbecued and served with a sweet peanut sauce.	10
炸拼盤	mix entree a selection of classic chinese starters. spring roll, curry puff, sesame prawn toast and fried won-tons; served with sweet & sour	10
泰式炸魷魚	thai fried squid green curry battered squid, deep-fried and served with a wedge of lemon and thai sweet chilli	8
馬拉豆乾	tofu goreng (v) fried tofu pieces cut into quarters, garnished with a beansprout, pineapple and cucumber salad, topped with a thick sweet sauce and crushed peanuts.	8
香煎雞粟餅	chicken and corn cakes (4 pieces) minced chicken and corn shaped into small patties, pan-fried and served with sweet chilli sauce.	10
春卷	vegetable spring rolls (v) (2 pieces) assorted vegetables in a crispy fried spring roll wrapper served with sweet sour sauce.	5
咖喱角	vegetable curry puffs (v) (2 pieces) home-styled crispy pastry puff stuffed with a curry filling of diced carrots and potatoes.	6
點心	dim sum (2 pieces) a classic chinese dumpling - finely diced pork, chives and water chestnuts wrapped within a wonton pastry, served either steamed or fried.	6

dishes marked **(v)** are vegetarian
(v*) denotes vegetarian variation
available upon request

chef's note

our **singapore laksa** is not a curry laksa, which is served at other establishments. our broth is instead brewed laboriously with authentic ingredients such as candle nuts, laksa leaves and dried shrimp

soup & singapore laksa

雲吞湯	wonton soup pork dumplings served in a clear chicken broth with shallots.	7
雞蓉粟米湯	sweet-corn soup (v*) old favourite! sweet-corn combined with chicken broth and thickened with egg white – served with your choice of either chicken or crab meat.	7
酸辣湯	chinese hot sour soup (v*) szechuan styled hot sour soup cooked with black fungus, sliced tofu, chinese barbecue pork, zha cai and chilli oil.	8
泰式冬蔭功	tom yum goong famous thai hot sour soup. prawns, mushrooms served in a broth brewed with tamarind, lemongrass, chilli, ginger and kaffir lime leaves.	8
蔬菜豆腐湯	vegetable tofu soup (v) mix of vegetables and sliced silken tofu served in a light chicken broth. please notify us if a clear broth is preferred.	7
雜錦雲吞 / 蛋麵湯	combination wonton or egg noodle soup combination of chicken, beef and prawns cooked with chinese vegetables submerged in a clear chicken broth, served with either wontons or egg noodles.	17
新加坡喇沙	singapore laksa thick rice vermicelli noodles, beansprouts, tofu puffs and your choice of topping served in a spicy coconut milk based broth. The broth is traditionally brewed with dried-shrimp.	
雜菜	vegetable laksa	13
雞肉	chicken laksa	16
雜錦	combination laksa (chicken, beef, prawns)	18
蝦球	prawn laksa	20
海鮮	seafood laksa (prawns, squid, ling fish fillet)	20

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seasonal new specials

口水雞	kou shui chicken slow poached chicken thighs, deboned and topped with sauce made of garlic, chillies, shao xing wine and sesame sauce; sprinkled with roasted peanuts.	18
XO醬炒帶子 蝦球	scallops and prawns in xo sauce succulent scallops, tiger prawns and fresh snowpeas stir-fried in an xo paste made of chillies, garlic, dried scallops and dried shrimp.	24
海南雞	hai nam chicken poached chicken thighs (2 cuts) served with sliced cucumber, tomatoes and two delightful dipping sauces: ginger & shallots, and a chilli, citrus garlic sauce.	22
照燒酿茄子	stuffed eggplant teriyaki style fresh purple eggplants stuffed with prawn & chicken, deep-fried and drizzled with a sweet teriyaki sauce.	19
芥末牛柳	barbecue fillet steak pan-fried fillet steak, snowpeas and onions tossed in a sweet house-made barbecue sauce made of chilli, oyster sauce and a dash of japanese wasabi.	20
燒汁魷魚	crispy squid rings in hoisin calamari rings cooked in lou sui (soy sauce broth), then lightly battered and crispy fried; coated in a sweet hoisin sauce.	18
古法魚片	steamed ling fish fillets in ginger and shallots our take on the classic dish. ling fish fillets served on a bed of silken tofu pieces, sliced cloud ear fungus and dressed with ginger, shallots and seasoned soya sauce.	20
肉骨茶	bak kut teh a chinese herbal soup, cooked labourisly with a combination of herbs, spices and tender pork ribs. This soup is intensley flavourful with a pungent herbal fragrance.	16

signature dishes

黑椒蒜香牛柳	fillet steak in peppercorn & garlic fillet steak pan-fried and cooked with indian black peppercorn, enriched with butter.	20
椒鹽軟殼蟹	soft shell crab tempura battered pieces of soft shell crab crisp-fried and tossed in the wok with fresh chilli, rock salt, pepper, shallots and garlic.	24
家鄉豆腐	kampong tofu fresh mushrooms, eggplant, capsicum and tofu, stuffed with finely minced prawn mince. pan-fried and tossed in a light savory gravy and served on a bed of bukchoy.	21
星洲咖喱魚	singapore curry fish lightly battered barramundi fillet, fried till a crispy coating and tossed in a creamy curry made with eggplant and tomatoes.	21
金沙骨	newton's pork chops tender pork chops wok-fried until golden brown and topped with a sweet barbecue sauce.	18
特製芝麻雞	crunchy sesame chicken sesame coated chicken breast, deep fried and topped with la pasa's tangy sauce, served on a bed of pickled shredded cabbage and carrots.	17
潮洲鹵水鴨	teow cheow duck twice cooked duck breast marinated with five spiced powder, garlic, cinnamon and star anise served on a bed of pickled salad.	19
煙脂雞	inchi chicken chicken thigh cuts coated with a marinade of belacan, fish sauce and garlic, deep fried and served with crispy onions and a bed of salad.	18
星洲辣椒蝦	singapore chilli king prawns braised king prawns stir fried in a tomato based chilli ribboned with beaten egg.	21

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mains

chef's note

hai nan chicken rice is considered as one of the 'national dishes' of singapore. in singapore this dish is served at almost all local food outlets and food stalls. there is even established franchises and branch outlets which focus in selling this popular dish

鎮江蜜牛	zesty steak thinly sliced rump fillet, fried in a crunchy coating and tossed in a sweet tangy thick syrup.	17
金香雞	ayam mas berwagi chicken thigh cuts marinated in curry, coriander powder and fresh garlic, crisp-fried and tossed in a sweet pungent glaze.	18
蜜桃炸蝦	prawns with peach king prawns lightly battered, deep-fried served with peach quarters and a mustard peach sauce.	20
亞參魚	ikan assam ling fish fillet cooked within a hot and sour broth blended with tamarind, ginger & lemon grass along with chili & garlic.	19
海鮮五色菜	seafood rainbow vegetables tiger prawns, ling fish fillet and squid stir-fried and tossed in the wok with a variety of fresh vegetables including snowpeas, red capsicum, baby corn, cloud ear fungus and cauliflower.	20
明爐燒鴨	cantonese roast duck a typical chinese barbecue delicacy! marinated duck on bone, roasted until the skin turns reddish brown and served with a plum sauce.	19
海南雞飯	hai nan chicken rice poached chicken (maryland cut) served with chicken rice, cucumber and tomato slices and two delightful dipping sauces: ginger & shallot and a chilli, citrus garlic sauce. served with a light chicken broth.	15
橙汁脆皮鴨	duck with orange duck half, battered and deep-fried till a crispy coating and smothered with a thick orange sauce.	19
香辣鳳梨蝦	nonya pineapple king prawns braised tiger prawns cooked nyonya style with a spicy curry base together with pineapple, capsicum and onions.	21

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mains cont'd

馬拉三巴醬類	sambal our house made sambal chilli, made of minced onions, garlic, belacan, dried-shrimp and fresh chilli, stir-fried with king prawns, squid, eggplant, green beans or okra.	
蝦球	udang	21
魷魚	sotong	17
三樣	three kinds (green beans, eggplant and okra)	16
椒鹽類	rock salt chilli king prawn, squid or bean curd lightly battered, deep-fried and tossed in the wok with fresh chilli, rock salt, pepper, toasted garlic and shallots. served on a bed of crispy vermicelli.	
蝦球	king prawn	20
魷魚	squid	17
豆腐	bean curd	13
香蒜辣椒類	garlic chilli prawns, chicken and beef stir fried in the wok with fresh garlic and our house made chilli sauce.	
雞	chicken	16
雜錦	combination	18
豆腐煲類	bean curd hot pot fried tofu pieces sautéed with seasonal asian vegetables with the choice of combination or seafood selection. served in a bubbling clay pot.	
雜錦一品煲	combination (chicken, beef, prawns)	18
雜錦海鮮煲	seafood (prawns, squid, ling fish fillet)	20
香茅辣椒	chilli lemongrass stir fried with your choice selection, onions, carrot and celery tossed with our own home-made chilli sauce and freshly minced lemongrass.	
海鮮	seafood (ling fish fillet, king prawns, squid)	20
雜錦	combination (chicken, beef, prawns)	18
雞 / 牛	chicken / beef	16

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chef's note

our delicious curries are all made in house by our singaporean chef. try our curries with a serving of rice or dip them with our crispy roti bread.

curries & sides

馬拉香葉牛肉	beef rendang indonesian-styled curry. beef shin stewed until tender with kaffir leaves, cinnamon stalks, galanga, tumeric and coconut milk.	17
咖喱羊肉	curry mutton singapore style marinated pieces of lamb cubes, stewed in a rich coconut based curry with potatoes.	17
馬拉排骨	babi pedas pork steaks fillet tossed with green beans, capsicum and onions in a fragrant creamy curry with hints of chilli.	18
咖喱雞	curry ayam chicken fillets tossed in a smooth rich gravy infused with coconut milk, chilli and a mixture of spices.	17
印度煎餅	roti paratha (2 pieces) indian roti bread, pan-fried till a crispy layer. ideal for dipping with curries!	6
蔥油餅	shallot pancake (2 pieces)	6
炒蘿蔔糕	fried carrot cake house made carrot cake, cut into pieces and stir-fried with scrambled eggs, soya and shallots. cooked either black or white.	8

chef's note

belacan is a shrimp paste which is a commonly used ingredient in southeast asian cooking. the paste is made from fermented ground shrimp, and is a essential ingredient in many curries and sauces of singaporean cuisine.

vegetables & rice

娘惹雜菜 **nyonya chap chai** 15
chinese mushrooms, tofu, bean curd sheets and a mix of asian vegetables cooked in a chinese-malay sauce.

馬拉盞炒 **green beans or eggplant belacan** 14
四季豆 / 茄子 fresh green beans or eggplant tossed in the wok with belacan, fresh chilli and soya. a strong flavoured traditional malay dish.

荷豆冬菇 **chilli beansprouts and snow peas** 15
beansprouts, snow peas and shredded chinese mushrooms stir-fried with garlic soya sauce and fresh chilli.

蠔油時菜 **steamed chinese greens** 12
classic chinese side dish - steamed chinese broccoli drizzled with a dark sauce made of soya and oyster sauce.

蠔油冬菇菜 **shitake mushrooms** 13
chinese shitake mushrooms cooked in a thick oyster sauce and served on a bed of garlic scented baby bukchoy.

蔬菜腰果 **mix vegetables with cashews** 13
a mixture of seasonal chinese vegetables stir-fried in a light sauce and topped with lightly salted cashew nuts.

白飯 **steamed rice 2.5 per head**

雞飯 **chicken rice 3.5 per head**
long grain rice cooked in chicken stock with fresh ginger and pandan leaves.

椰飯 **coconut rice 3 per head**
white rice steamed with coconut milk, chicken stock and pandan leaves delivering a fragrant, green-tinged fluffy rice.

楊州炒飯 **fried rice (v*) small - 7 large - 9**
soft rice stir-fried with scrambled eggs, peas, prawns, chinese barbecue pork and soya sauce.

—— 馬拉炒飯
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nasi goreng (v*) 13
malaysian styled fried rice cooked with minced beef, egg, peas, potato, tomato and sambal chilli.

noodles

chef's note

sambal chilli contains extracts of dried shrimp. therefore when ordering vegetarian options of the nasi goreng / mee goreng. please inform our staff if it is not suitable to your requirements.

炒貴刁	char kueh teow (v*) flat rice noodles stir-fried in dark soy sauce with prawns, eggs, beansprouts, fish cake, green leafy vegetables, and sliced chinese sausage.	14
暹羅米粉	mee siam pan fried vermicelli topped with beansprouts, chives, tofu puffs and prawns served in a light gravy made of tamarind juice, dried-shrimp & garlic. a spicy sour and sweet flavour!	14
福建炒蝦麵	fried hokkien mee thin rice vermicelli and yellow egg noodles stir-fried with garlic, prawns, sliced fish cakes, beansprouts and shallots.	14
馬拉炒麵	mee goreng (v*) traditional malaysian stir-fried yellow egg noodles cooked with potato, egg, minced beef, peas, tomato and sambal chilli.	14
星洲炒米	singapore noodles (v*) thin vermicelli rice noodle stir-fried dry style with chicken, prawn, beansprouts, onion, shallots, chilli, curry and egg.	14
豉油王炒米	char bee hoon (v) quick stir-fry of thin rice vermicelli noodles, bean sprouts, shallots and scrambled eggs.	12
各式炒粉麵	char fun / char mee wok fried soft rice noodles or crispy egg noodles served with a topping of your choice.	
雜錦	combination (chicken, beef, prawn)	18
海鮮	seafood (prawn, squid, ling fish fillet)	20

classic favourites

咕嚕肉	sweet and sour pork pork cubes coated with batter, deep-fried and tossed with pineapple, cucumber, carrots and sweet sour sauce.	14
腰果雞球	chicken vegetables and cashews stir-fried chicken with seasonal chinese vegetables and topped with roasted lightly salted cashew nuts.	16
豉椒牛肉	chilli and black bean beef sliced beef stir-fried with capsicum, onions, green beans and carrots, sautéed in a black bean sauce with fresh chillies.	16
蒙古牛肉	mongolian beef sliced beef cooked in a sweet savory sauce with sliced leeks and onions.	16
各式沙嗲	satay a stir-fry with onions, shallots in a spicy peanut sauce, cooked with a selection of your choice.	
雞 / 牛	chicken, beef	16
蝦球 / 海鮮	king prawn, seafood	20

*something you wish to order which is not on the menu?
please inform our staff, as our chefs could possibly
accomodate to your requirements.*

sweet endings

椰汁黑糯米	pulut hitam black glutinous sticky rice, drizzled with coconut cream and served with a scoop of ice cream.	7
炸香蕉	pisang goreng crispy fried banana with vanilla ice cream topped with crushed peanut, coconut cream & condensed milk.	10
生果雪酪	fruit sorbet ice shavings made from a range of tropical fruit, served with ice cream and sauces.	12
炸雪糕	fried ice cream ball of ice cream, wrapped in a layer of mandarin cake and breadcrumbs deep fried and served with a topping of your choice.	8
姆姆喳喳	mo mo cha cha coconut milk sago served hot with cubes of sweet potato and taro.	6
雪糕新地	ice cream sundae strawberry, caramel or chocolate; three scoops of varied flavoured ice cream catered according to the flavour choice.	9