

## ~Crabs~



Chilli Crab



Black Pepper Crab

C	METHODS OF PREPARATION	烹饪方式	SEASONAL PRICE/KG
1	BLACK PEPPER CRAB 🌶️	黑胡椒蟹	
2	CHILLI CRAB 🌶️	辣椒蟹	
3	BUTTER CRAB	牛油蟹	
4	MILKY CHEESE CRAB (NEW!)	芝士蟹	
5	STEAMED CRAB	蒸蟹	
6	SALTED EGG CRAB (DRY)	干咸蛋蟹	
8	FRAGRANT CHILLI CRAB (NEW!) 🌶️	干香蟹	

C7	MINI BUN (6 PCS/ PLATE)	小馒头	\$3.50
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## ~Hot Platen~



HotPlate - Seafood with Fried Tofu and Egg

PLEASE SELECT ONE OF THE FOLLOWING:			
HP1	BEEF	铁板牛肉	\$18 / \$28
HP6	CHICKEN	铁板鸡肉	\$15 / \$24
METHOD OF PREPARATION			
A	BLACK PEPPER 🌶️	黑胡椒	
B	GINGER & SPRING ONION	姜葱	
C	KUNGPO 🌶️	宫宝	
HP7	HOTPLATE - SEAFOOD WITH FRIED TOFU & EGG	铁板海鲜豆腐	\$13 / \$20
HP8	HOTPLATE KAMPUNG TOFU WITH SAMBAL & MINCED CHICKEN 🌶️	铁板叁芭家乡豆腐	\$13 / \$20
HP9	CLAYPOT TOFU WITH SEAFOOD	砂煲海鲜豆腐	\$15 / \$24

## ~PRAWNS~



Cereal Butter Prawn



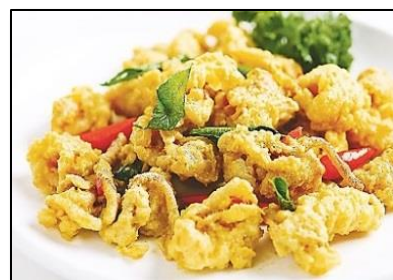
Salted Egg Prawn

<b>P1</b>	CEREAL BUTTER PRAWN	麦片虾	\$30 / \$42
<b>P2</b>	BLACK PEPPER PRAWN 🌶️	黑胡椒虾	\$30 / \$42
<b>P3</b>	NONYA STYLE PRAWN 🌶️🌶️	娘惹虾	\$30 / \$42
<b>P4</b>	SALTED EGG PRAWN (DRY)	干咸蛋虾	\$30 / \$42
<b>P5</b>	SAMBAL CHILLI PRAWN 🌶️	叁芭虾	\$30 / \$42
<b>P6</b>	SALAD PRAWN	沙拉虾	\$30 / \$42
<b>P7</b>	SWEET & SOUR PRAWN	酸甜虾	\$30 / \$42
<b>P8</b>	ASSAM CHILLI PRAWN 🌶️	亚叁虾	\$30 / \$42
<b>P9</b>	CLAYPOT CURRY PRAWN 🌶️	砂煲咖喱虾	\$30 / \$42
<b>P10</b>	PRAWN FRITTERS	炸虾球	\$30 / \$42
<b>P11</b>	FRAGRANT CHILLI PRAWN (NEW!) 🌶️	干香虾	\$30 / \$42

## ~CuttleFish~



Fried Baby Squid



Salted Egg Sotong

<b>S1</b>	CRISPY CEREAL SOTONG	麦片苏东	\$18 / \$30
<b>S2</b>	FRIED SOTONG RING	炸苏东圈	\$18 / \$30
<b>S3</b>	FRIED MILKY CHEESE SOTONG (NEW!) 🌶️	芝士炸苏东	\$18 / \$30
<b>S4</b>	FRAGRANT CHILLI SOTONG (NEW!) 🌶️	干香苏东	\$18 / \$30
<b>S5</b>	NONYA STYLE SOTONG 🌶️🌶️	娘惹苏东	\$18 / \$30
<b>S6</b>	ASSAM SOTONG 🌶️	亚叁苏东	\$18 / \$30
<b>S7</b>	SAMBAL CHILLI SOTONG	叁芭苏东	\$18 / \$30
<b>S8</b>	FRIED SOTONG WITH SALTED EGG (DRY) 🌶️	干咸蛋炸苏东	\$18 / \$30
<b>S9</b>	FRIED BABY SQUID 🌶️	炸苏东仔	\$18 / \$30

~Fish~



Curry Fish Head



Fried Tigarasa Fish

TYPES OF FISH		鱼类	
<b>S</b>	SEA BASS ( SIAKAP )	金目卢	
<b>G</b>	GROUPEL ( KERAPU )	石班	
<b>RG</b>	RED GROUPEL	红班	ADD \$14 / \$20
METHODS OF PREPARATION		烹饪方式	SMALL/LARGE
<b>F1</b>	STEAMED - TEOCHEW STYLE	潮州蒸	\$30 / \$36
<b>F2</b>	STEAMED - HONG KONG STYLE	港式蒸	"
<b>F3</b>	STEAMED - NONYA STYLE 	娘惹蒸	"
<b>F4</b>	STEAMED - THAI STYLE WITH GARLIC 	泰式蒸	"
<b>F5</b>	STEAMED - ASSAM PEDAS SAUCE 	亚叁蒸	"
<b>F6</b>	FRIED - THREE FLAVORS (TIGARASA) 	三味炸	\$28 / \$34
<b>F7</b>	FRIED - SWEET & SOUR SAUCE	酸甜炸	"
<b>F8</b>	FRIED - THAI CHILI SAUCE 	泰式炸	"
<b>F9</b>	FRIED - OYSTER SAUCE	油炸	"

<b>F10</b>	CURRY FISH HEAD 	咖哩鱼头	\$26
<b>F11</b>	ASSAM PEDAS FISH HEAD 	亚叁鱼头	\$26
<b>F12</b>	NONYA FISH HEAD 	娘惹鱼头	\$26
<b>F13</b>	FRIED SLICED FISH - THREE FLAVORS (TIGARASA) 	三味炸鱼片	\$16 / \$25
<b>F14</b>	FRIED SLICED FISH - SWEET & SOUR SAUCE	酸甜炸鱼片	\$16 / \$25
<b>F15</b>	FRIED SLICED FISH - THAI CHILLI SAUCE 	泰式炸鱼片	\$16 / \$25
<b>F16</b>	SLICE FISH - BLACK PEPPER 	黑胡椒鱼片	\$16 / \$25
<b>F17</b>	SLICE FISH - SPRING ONION	姜葱鱼片	\$16 / \$25
<b>F18</b>	SLICE FISH - NONYA SAUCE 	娘惹鱼片	\$16 / \$25
<b>F19</b>	FRIED SLICED FISH - FRAGRANT CHILLI SAUCE (NEW!) 	干香鱼片	\$16 / \$25
<b>F20</b>	FRIED SLICED FISH WITH SPECIAL SAUCE (NEW!)	特酱炸鱼片	\$16 / \$25

# ~Chicken~

<b>CK1</b>	MALA CHILLI CHICKEN (NEW!) 🌶️	麻辣鸡丁	\$14 / \$24
<b>CK2</b>	GREEN CURRY CHICKEN 🌶️	青咖喱鸡块	\$18 / \$28
<b>CK3</b>	FRAGRANT CHILLI CHICKEN (NEW!) 🌶️	干香鸡丁	\$14 / \$24
<b>CK4</b>	SAMBAL CHILLI CHICKEN 🌶️	叁芭鸡丁	\$14 / \$24
<b>CK5</b>	FRIED DRY CURRY WINGS 🌶️	咖喱粉炸鸡翅	\$16 / \$26
<b>CK6</b>	PRAWN PASTE CHICKEN	虾酱鸡中翅	\$14 / \$24
<b>CK7</b>	SPECIAL MARMITE CHICKEN DRUMLETS	博星鸡	\$20 / \$30
<b>CK8</b>	THAI CHILLI CRISPY CHICKEN 🌶️	泰式炸鸡	\$16 / \$26
<b>CK9</b>	SWEET & SOUR CHICKEN	酸甜鸡	\$14 / \$24
<b>CK11</b>	LEMON CRISPY CHICKEN	柠蒙炸鸡	\$16 / \$26
<b>CK13</b>	SALTED EGG CHICKEN (DRY) 🌶️	干咸蛋炸鸡	\$20 / \$30
<b>CK15</b>	GOLDEN CHICKEN IN THAI CHILLI [FRI-SUN ONLY] 🌶️	烤鸡泰式酱	\$18 / \$32
<b>CK16</b>	GOLDEN CHICKEN IN BEAN SAUCE [FRI-SUN ONLY]	豆酱烤鸡虾饼	\$18 / \$32
<b>CK17</b>	GOLDEN CHICKEN WITH PRAWN CRACKERS [FRI-SUN ONLY]	金黄烤鸡	\$18 / \$32



Special Marmite Chicken Drumlets



Lemon Crispy Chicken



Golden Chicken in Bean Sauce



# ~Vegetables~










Kailan with Shitake Mushroom



KangKong with Sambal Balachan

TYPE OF VEGETABLES		菜类	
V1	BABY KAILAN	小芥兰	
V5	KANGKONG [A / D only]	翁菜	
V20	LONG BEAN WITH DRIED SHRIMP [A / D only]	菜豆	
V28	SWEET POTATO LEAVES [A / D only]	番薯叶	
METHOD OF PREPARATION		煮法	SMALL/LARGE
A	STIR-FRIED - GARLIC	炒蒜茸	\$9 / \$14
B	STIR-FRIED - SALTED FISH [V1 only]	炒咸鱼	\$13 / \$20
C	STIR-FRIED - BEEF [V1 only]	炒牛肉	\$15 / \$24
D	STIR-FRIED - SAMBAL 	炒叁芭	\$10 / \$15

V7	KANGKONG THAI STYLE 	泰式炒翁菜	\$9 / \$14
V8	LADYFINGER WITH SAMBAL 	羊角豆炒叁芭	\$10 / \$15
V9	BROCCOLI WITH SHITAKE MUSHROOM	西兰花炒香菇	\$12 / \$18
V10	BROCCOLI WITH KING PRAWN	西兰花炒大虾	\$24 / \$36
V11	BROCCOLI WITH SCALLOP	西兰花炒带子	\$24 / \$36
V12	CHAP CHOY WITH SEAFOOD	海鲜杂菜	\$12 / \$18
V13	CHAP CHOY WITH BEEF	牛肉杂菜	\$15 / \$24
V14	LOHAN MIXED VEGETABLES (VEGETARIAN)	罗汉杂菜	\$12 / \$18
V15	CURRY MIXED VEGETABLES IN MINIWOK 	咖喱杂菜	\$12 / \$18
V16	CABBAGE WITH DRIED SHRIMPS	包菜炒虾米	\$8.50 / \$14
V17	CABBAGE WITH SAMBAL 	包菜炒叁芭	\$8.50 / \$14
V18	BITTERGOURD WITH DRIED SHRIMPS	苦瓜炒虾米	\$8.50 / \$14
V19	SPINACH (PER LENG) WITH SHITAKE MUSHROOM	菠菜炒香菇	\$8.50 / \$14
V22	BEANSPROUT WITH SALTED FISH	豆芽炒咸鱼	\$10 / \$15
V23	PETAJ WITH SAMBAL & IKAN BILIS 	臭豆炒叁芭	\$16 / \$26
V24	BRINJAL WITH MINCED CHICKEN & SALTED FISH	鱼香茄子	\$10 / \$15
V25	BRINJAL WITH DRIED SHRIMPS & SAMBAL 	茄子炒叁芭	\$10 / \$15
V26	MALA MIXED CHILLI MUSHROOMS (NEW!) 	麻辣杂菇	\$10 / \$15
V27	BRAISED ABALONE WITH SEASONAL GREENS	鲜菇鲍鱼	\$ 75



Tom Yam Prawn Soup

## ~SOUPS~



Spicy Lala Soup with Chilli padi and ginger

<b>SP1</b>	SEAFOOD & VEGETABLE SOUP	海鲜菜汤	\$8 / \$16
<b>SP2</b>	CHICKEN & VEGETABLE SOUP	鸡肉菜汤	\$8 / \$16
<b>SP3</b>	SLICED FISH & VEGETABLE SOUP	鱼片菜汤	\$12.50 / \$24
<b>SP4</b>	FISH BALL & TUNGHON SOUP	鱼圆东粉汤	\$8 / \$16
<b>SP5</b>	SALTED VEGETABLE SEAFOOD & TOFU SOUP	咸菜海鲜豆腐汤	\$8 / \$16
<b>SP6</b>	BITTER GOURD WITH SEAFOOD & EGG SOUP	苦瓜蛋汤	\$8 / \$16
<b>SP7</b>	TOM YAM CHICKEN SOUP (CLEAR / RED) 🌶️	冬炎鸡肉汤	\$12 / \$20
<b>SP8</b>	TOM YAM SEAFOOD SOUP (CLEAR / RED) 🌶️	冬炎海鲜汤	\$13 / \$24
<b>SP9</b>	TOM YAM SLICED FISH SOUP (CLEAR / RED) 🌶️	冬炎鱼片汤	\$13 / \$24
<b>SP10</b>	TOM YAM PRAWN SOUP (CLEAR / RED) 🌶️	冬炎虾汤	\$15 / \$25
<b>SP11</b>	SPICY LALA SOUP WITH CHILLI PADI & GINGER 🌶️🌶️	啦啦上汤	\$10 / \$18
<b>SP12</b>	SHARK'S FIN SOUP	鱼翅蟹肉汤	\$28 / \$48
<b>SP13</b>	SHREDDED SCALLOP WITH SHITAKE MUSHROOM & CRAB MEAT SOUP	带子蟹肉蘑菇汤	\$28 / \$48
<b>SP14</b>	WHITE PEPPER CHICKEN & MUSHROOM SOUP (NEW!) 🌶️	白胡椒鸡肉汤	\$10 / \$18

## ~Hotpot Sets~

<b>PLEASE SELECT SOUP BASE (UP TO 2):</b>			
<b>CHICKEN / TOMYUM 🌶️ / MALA 🌶️</b>			
<b>PLEASE SELECT ONE OF THE FOLLOWING:</b>			
			<b>SMALL/LARGE</b>
<b>L1</b>	SEAFOOD & VEGETABLE SET	海鲜火锅套	\$28 / \$42
<b>L2</b>	CHICKEN & VEGETABLE SET	鸡肉火锅套	\$26 / \$40
<b>L3</b>	BEEF & VEGETABLE SET	牛肉火锅套	\$28 / \$42
<b>ADDITIONAL VEG \$3, CHICKEN/SEAFOOD \$5, BEEF \$8</b>			



Egg Omelette with Prawn

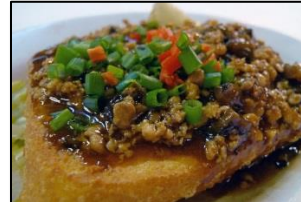
## ~Omelette~

<b>E1</b>	PLAIN EGG OMELETTE	煎蛋	\$6.50
<b>E2</b>	EGG OMELETTE WITH ONION	洋葱煎蛋	\$6.50
<b>E3</b>	OMELETTE WITH CHYE PO (PRESERVED RADISH)	菜朴煎蛋	\$7.50
<b>E4</b>	OMELETTE WITH BITTERGOURD	苦瓜煎蛋	\$7.50
<b>E5</b>	EGG OMELETTE WITH CHICKEN FLOSS	鸡肉松煎蛋	\$8
<b>E6</b>	EGG OMELETTE WITH PRAWN	粉虾煎蛋	\$15
<b>E7</b>	STEAMED EGG CUSTARD WITH SEAFOOD (NEW!)	日式蒸蛋	\$2.50/CUP

## ~Specials~



Fried Yu Tiao



Kampung Tofu





Yam Ring Basket

<b>M1</b>	FRIED FISH BALLS	炸鱼丸	\$8.50
<b>M2</b>	FRIED YU TIAO WITH MINCED FISH PASTE	炸油条	\$10
<b>M3</b>	FRIED TOFU WITH THAI CHILLI 🌶️	泰式炸豆腐	\$10
<b>M4</b>	KAMPUNG TOFU WITH MINCED CHICKEN & MUSHROOM	家乡碎鸡豆腐	\$12
<b>M5</b>	TOFU WITH CRAB MEAT & EGG WHITE	蟹肉豆腐	\$12
<b>M6</b>	FRIED BEANCURD WITH SALTED EGG	干咸蛋炸豆干	\$12
<b>M7</b>	FRIED TOFU WITH DARK & THAI CHILLI SAUCE 🌶️	双酱炸豆腐	\$10
<b>M8</b>	YAM RING BASKET WITH SEAFOOD & CASHEW NUTS	佛本漂香	\$25
<b>M9</b>	PROSPERITY POT WITH ASSORTED SEAFOOD AND SEASONAL GREENS	海味堡	\$36
<b>M10</b>	DELUXE COLD DISH (5 VARIETIES)	五味冷盘	\$58

# ~Lunch Bento Sets\*~

(Comes with 2 Sides, 1 Dessert and 1 Coffee/Tea/Can Drink)

**\*[12pm to 3.30pm, Mon to Fri only]**

<b>L1</b>	STEAMED RICE WITH FISH (BLACK PEPPER, SWEET & SOUR OR SPRING ONION & GINGER)		蒸饭鱼肉套餐	\$9.50
<b>L2</b>	STEAMED RICE WITH CHICKEN (BLACK PEPPER, SWEET AND SOUR, SAMBAL CHILLI OR DRIED CHILLI)		蒸饭鸡肉套餐	\$9.20
<b>L3</b>	FRIED RICE SET	[SEAFOOD/CHICKEN]	炒饭套餐	\$8.50
<b>L4</b>	FRIED SAMBAL MEE GORENG SET 	[SEAFOOD/CHICKEN]	干炒叁芭面套餐	\$8.50
<b>L5</b>	FRIED DARK SOYA RICE SET	[SEAFOOD/CHICKEN]	黑酱油炒饭套餐	\$8.50
<b>L6</b>	FRIED TOMYUM MAGGI SET 	[SEAFOOD/CHICKEN]	干炒冬炎快熟面套餐	\$8.50

# ~Kids Menu~

(Strictly for 12 years old and below only)

(Comes with Jelly & Drink)



<b>K1</b>	CHICKEN NUGGETS WITH FRIES & FISHBALLS		炸拉格鸡块和薯条	\$5.80
<b>K2</b>	CHICKEN PORRIDGE		鸡肉粥	\$5.80
<b>K3</b>	FRIED RICE WITH NUGGETS		炒饭和炸拉格鸡块	\$5.80
<b>K4</b>	FISHBALL NOODLE SOUP		鱼圆面汤	\$5.80




# ~Ricen~



Fried Rice

PLEASE SELECT ONE OF THE FOLLOWING:			SMALL/LARGE
<b>SF</b>	SEAFOOD	海鲜	\$5 / \$15
<b>C</b>	CHICKEN	鸡肉	\$5 / \$15
<b>B</b>	BEEF	牛肉	\$7 / \$21
<b>KSF</b>	KAMPUNG SEAFOOD (WITH LONG BEAN & IKAN BILIS) [R2/R3 only]	菜豆海鲜	\$6 / \$18
<b>KC</b>	KAMPUNG CHICKEN (") [R2/R3 only]	菜豆鸡肉	\$6 / \$18
<b>KB</b>	KAMPUNG BEEF (") [R2/R3 only]	菜豆牛肉	\$8 / \$24
<b>V</b>	VEGETARIAN [R2 /R8 /R9 only]	斋菜	\$5 / \$15
<b>PLEASE SELECT METHOD OF PREPARATION:</b>			
<b>R2</b>	FRIED (NASI GORENG)	炒饭	
<b>R3</b>	FRIED WITH SAMBAL CHILLI  [SF/C/B only]	叁芭炒饭	
<b>R4</b>	FRIED TOMYUM STYLE  [SF/C/B only]	冬炎炒饭	
<b>R8</b>	HONG KONG STYLE GRAVY (MUI FAN) [SF/C/B/V only]	烩饭(湿)	*NO LARGE
<b>R9</b>	FRIED WITH DARK SOYA SAUCE (TRADITIONAL)	黑酱油炒饭	
	<b>ADD IKAN BILIS</b>	加江鱼仔	\$1.50
	<b>ADD SUNNY EGG</b>	加荷包蛋	\$0.70

<b>R5</b>	PINEAPPLE FRIED RICE WITH SEAFOOD & CHICKEN FLOSS	泰式黄梨炒饭	\$6.50 / \$19.50
<b>R6</b>	FRIED RICE WITH SEAFOOD & SALTED FISH	咸鱼海鲜炒饭	\$6.50 / \$19.50
<b>R7</b>	CURRY FRIED RICE WITH SEAFOOD 	咖哩粉海鲜炒饭	\$6 / \$18
<b>R1</b>	STEAMED RICE	蒸饭	\$0.70
<b>R10</b>	STEAMED BROWN RICE	蒸糙米饭	\$1.00

# ~Noodles~



Stir Fried Seafood Mee Goreng



Hong Kong Style Kway Teow

PLEASE SELECT ONE OF THE FOLLOWING:			SMALL/LARGE
<b>SF</b>	SEAFOOD	海鲜	\$5 / \$15
<b>C</b>	CHICKEN	鸡肉	\$5 / \$15
<b>F</b>	SLICE FISH [not applicable to N4-7]	鱼片	\$6.50 / \$19.50
<b>B</b>	BEEF	牛肉	\$7.50 / \$22.50
<b>V</b>	VEGETARIAN [not applicable to N6, N7, N9]	斋菜	\$5 / \$15
<b>PLEASE SELECT METHOD OF PREPARATION:</b>			
<b>N1</b>	HONG KONG STYLE - (GRAVY)	港式(湿)	
<b>N2*</b>	CRISPY NOODLE (HONG KONG STYLE)	港式(湿)	
<b>N3*</b>	HOKKIEN STYLE MEE (BROWN SAUCE)	福建面(湿)	*NO LARGE
<b>N4</b>	STIR FRIED (GORENG) - (DRY)	干炒	
<b>N5</b>	FRIED WITH TOMATO - (DRY)	干炒番茄	
<b>N6</b>	FRIED WITH SAMBAL CHILLI - (DRY) 🌶️	干炒叁芭	
<b>N7</b>	FRIED WITH TOM YUM - (DRY) 🌶️	干炒冬炎	
<b>N8</b>	CLEAR (SOUP)	清(汤)	*NO LARGE
<b>N9</b>	TOM YUM (SOUP) 🌶️	冬炎(汤)	*NO LARGE
<b>PLEASE SELECT TYPE OF NOODLES (*excluding N2/N3):</b>			
<b>A</b>	KWAY TEOW (HOR FUN)	河粉	
<b>B</b>	MEE	面	
<b>C</b>	BEE HOON	米粉	
<b>D</b>	VERMICELLI ( TUNG HOON )	冬粉	
<b>E</b>	MAGGI	快熟面	