

FISH 魚

Seasonal Price 時價

House Specialty



娘惹亞參

GERAM ASSAM

Spicy tamarind gravy, flavoured with Bunga Kantan and Daun Kesum added with sweet pineapple slices for an irresistible taste that you'll crave for!



娘惹咖哩

NYONYA KARI

Fresh ground spices or "rempah" cook with coconut milk to spice up your curry taste bud.



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甘香辣味魚頭

KEPALA IKAN TUMIS CILI



Fried fish head with
house special chilli paste.



參巴魚

SAMBAL IKAN

Fish sauted in dried shrimp-shallot-chili paste,
tomato & onion wrapped in aluminium foil.

香煎亞參魚

ASSAM IKAN GORENG

Deep fried fish topped with house special made
sweet & sour tamarind sauce.



娘惹式醬油魚

IKAN TEMPRA

Deep fried fish sauted in soy sauces
together with ginger, onion and
garnished with fresh chilli.



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酸甜魚

IKAN MASAM-MANIS

Deep fried whole fish dressing with sweet & sour tomato sauce and complimented with shredded salad.



香芒魚

IKAN MANGGA

Deep fried whole fish dressing with lemongrass flavored sauce and manggo salad.



姜茸魚

IKAN STIM HALIA

Steamed fish topped with fresh blended ginger & onion paste.



特選醬油蒸魚

IKAN STIM "SUPERIOR" SOYA SOS

Steamed fish with superior soy sauce.

PRAWN 蝦

香酥蝦

REMPAH UDANG

Bake prawn in dried curry spices with rich fragrance of screwpine & curry leaves

甘香辣味蝦

UDANG TUMIS CILI

Prawn with chef's special sambal paste

亞參鮮蝦

UDANG GERAM ASSAM

Prawn cooked in spicy tamarind gravy flavored with lemongrass

參巴蝦

SAMBAL UDANG

Stir-fried shrimp in spicy dried shrimp-shallot chili paste with a touch of lime juice

椰香黃梨蝦

UDANG LEMAK NENAS

Prawn cooked in spicy coconut milk gravy & topped with tasty pineapple slices

香煎亞參蝦

ASSAM UDANG GORENG

Deep fried prawn topped with house made sweet & sour tamarind sauce

蝦碌

UDANG "HAR LOK"

Prawns cooked in tomato sauce and assorted vegetables



SQUID 蘇東



娘惹酥炸蘇東



NYONYA SOTONG GORENG

Crispy fried squid in Nyonya style



咖哩蘇東

GULAI SOTONG

Squid cooked in special Nyonya curry gravy & mixed vegetables



參巴蘇東

SAMBAL SOTONG

Stir-fried squid in dried shrimp-shallot-chili paste, tomato & onion



亞參蘇東

ASSAM SOTONG

Squid topped with home made sweet & sour tamarind sauce

甘香辣味蘇東

SOTONG TUMIS CILI

Sotong with chef's special sambal paste

CHICKEN 雞



仁當咖哩雞

RENDANG AYAM

Chicken slow simmered in curry paste, pounded fried coconut & spices.



彭泰雞

AYAM "PONG TAY"

Stewed chicken & potatoes in fermented soybean & shallot paste flavored with cinnamon bark.



甲必丹咖哩雞

KARI AYAM KAPITAN

Chicken slow-simmered in curry spices & coconut milk.



芒果雞柳

AYAM MANGGA

Chicken meat cook in mango flavored sauce and topped with mango salad.



CHICKEN 雞



香蘭葉雞



AYAM PANDAN

Marinated chicken cutlets wrapped in fragrant screwpine leaf and fried till golden brown.



胭脂雞

AYAM INCHI

Deep fried chicken meat marinated with shrimp paste and spices.



古魯雞柳

AYAM MASAM-MANIS

Chicken meat cooked in tomato sauce and assorted vegetables



傳統娘惹炸雞

INCHE KABIN

Deep fried chicken marinated in traditional Nyonya style & serve with dipping sauce.



芝麻炸雞

AYAM GORENG BIJAN

Fried chicken pieces coated with sweet and spicy sesame sauce.

MUTTON 羊肉

仁當羊肉

KAMBING MASAK RENDANG



Tender mutton cubes slow-simmered in curry spices & rich coconut milk

素咖哩羊肉

"Vegetarian" KARI KAMBING



Vegetarian mutton slow-simmered in curry spices & rich coconut milk

BEEF 牛肉

仁當牛肉

RENDANG DAGING

Juicy beef cuts slow-simmered in curry spices & rich coconut milk

香滷牛肉

DAGING KICAP

Stew beef in soy sauce & flavored spices



BEAN CURD 豆腐

家常豆腐

TAUHU KAMPUNG KU in CLAYPOT

Bean curd cooked with seafood,
mushroom, pea bean & baby corn



香炸豆腐

TAUHU GORENG

Deep fried bean curd topped with cucumber,
bean sprout salad & peanut sauce



魚香豆腐

TITEK MASAK TAUHU

Deep fried bean curd topped with minced
chicken meat, spring onions & salted fish

OMELETTE 蛋



菜脯煎蛋

TELUR GORENG "CHYE-POR"

Omelette with preserved radish, onion & shredded carrot



蝦子煎蛋

TELUR DADAR UDANG

Omelette with onion & shrimp



香葱煎蛋

TELUR DADAR

Omelette with onion, spring onion
& garnish with red cut chili

SOUP 湯



鹹菜鴨湯

ITEK TIM



Duck stew in savory salted mustard cabbage ("Kiam Chye") soup



海鮮酸辣湯

SUP ASSAM PEDAS

Sour & spicy savory soup with seafood, baby corn, cauliflower, cucumber sprinkled with spring onions

VEGETABLE 蔬菜



臭豆炒蝦

PETAI UDANG



蘆筍

ASPARAGUS



臭豆江魚仔

PETAI IKAN BILIS



四大天王

4 SEKAWAN

Stir-fried eggplant, petai,
long bean & lady finger.



**CHOICE OF
COOKING**



Sambal 參巴

Dried shrimp-shallot
-chilli paste.

or



Garlic 蒜蓉

or



Ginger 姜



蕹菜

KANGKONG



茄子

TERUNG



四季豆

KACANG BUNCIS



時蔬

**SEASONAL
VEGETABLES**



VEGETABLE 蔬菜

西蘭花雙菇 蚝油/蒜蓉

BROCCOLI MUSHROOM SOS TIRAM/ GARLIC

Stir-fried broccoli with mushroom in oyster sauce or garlic



娘惹什錦菜

NYONYA CHAP CHAI

Stew cabbage mushroom, dried lily buds, vermicelli and bean curd skin with bean paste



椰香咖哩菜

SAYUR LODAH

Mixed vegetable and deep fried bean curd stew in spicy coconut milk gravy



海鮮什錦菜

SAYUR CAMPUR SEAFOOD

Stir-fried cauliflower, broccoli, bean pea, baby corn, mushroom with seafood



菜膽 蚝油/蒜蓉/鹹魚

BABY KAILAN SOS TIRAM/ GARLIC/ IKAN MASIN

Stir-fried baby kailan topped with oyster sauce or in garlic or with toasted salted fish



鹹魚芽菜

TAUGEY IKAN ASIN

Stir-fried bean sprout & topped with crispy fried salted fish



SIDE ORDER 配菜



娘惹小金杯



KUIH PAI TEE
(1/2 dozen)

Top hats filled with shredded turnips, shrimp, eggs & Garnished with coriander leaves



香烤烏達魚

OTAK-OTAK

Grilled spicy marinated fish meat in banana leaf



甜酸芒果

KERABU MANGGA

Sweet & sour mango salad topped with peanuts & crispy anchovies



魷魚炒

(Sengkuang tumis sotong goreng) **JIU-HER CHAR**

Shredded fried yam bean with dried cuttlefish



參巴花生江魚仔

SAMBAL KACANG IKAN BILIS

Crispy ground nuts & anchovies coated with dried shrimp-shallot chili paste tastes sweet & spicy

白飯
NASI PUTIH KUKUS

Steamed white rice



甜酸辣開味菜

ACHAR-ACHAR

Sweet sour & spicy flavored pickled vegetables salad

酥炸鴻禧菇
CRISPY FRIED SHIMEIJI MUSHROOM

SINGLE ORDER

Not available on Sat, Sun & Public Holidays
after 6pm, except "Nasi Goreng".



NASI GORENG NYONYA (Normal / Spicy) 娘惹炒飯

Nyonya style fried rice

NASI KARI AYAM KAPITAN 甲必丹咖喱雞飯

Steamed white rice served with curry Kapitan chicken & pickled vegetable

NASI AYAM "PONG TAY" 彭泰雞飯

Steamed white rice served with "Pong Tay" chicken & pickled vegetable

NASI RENDANG KAMBING 仁當羊肉飯

Steam white rice served with rendang mutton & pickled vegetable

NASI RENDANG DAGING 仁當牛肉飯

Steam white rice served with rendang beef & pickled vegetable

NASI DAGING MASAK KICAP 醬油牛肉飯

Steam white rice served with beef in soy sauce & pickled vegetable

NASI SAMBAL UDANG 參巴蝦飯

Steam white rice served with sambal prawn

NASI SAMBAL SOTONG 參巴蘇東飯

Steam white rice served with sambal squid stir & pickled vegetables

MEE HOON SOUP (Fish / Seafood) 米粉湯 魚/海鮮

Rice noodles or glass noodles cooked with fish fillet or seafood in soup

▼ For the items below , only available on :

Weekday 6pm - 10pm | Weekend 11am - 6pm

NYONYA ASSAM LAKSA 娘惹亞參叻沙

Rice noodles topped with fish meat & shredded vegetable salad in spiced tamarind soup

NYONYA LAKSA 娘惹咖喱叻沙

Yellow noodles with special Nyonya curry gravy complimented with Prawns, egg... with a touch of daun kesum

MEE HOON SIAM 暹米粉

Fried Mee Hoon served with sour & spicy gravy together with shrimp, fish cake, egg slices & etc.

COLD BEVERAGES 冷飲

SOYA BEAN (HOMESoy) 豆漿

HOME MADE BARLEY 自制薏米水

HOME MADE BARLEY LIME 自制薏米檸檬水

SOFT DRINK 汽水

(COCA-COLA / 100 PLUS)

FRESH LIME JUICE 鮮檸檬汁

ICE LEMON TEA 鮮檸檬茶

LONGAN JUICE 龍眼水

FRESH SQUEEZED FRUIT JUICE 鮮榨果汁

(Watermelon / Honeydew / Carrot / Apple / Oren)

FRESH WHOLE COCONUT 香甜椰子

HOT BEVERAGES 熱飲

CHINESE TEA per Mug 中國茶 / 杯

per Pot 中國茶 / 壺

hot water per person 熱水 / 位

NESCAFE / TEA 香濃咖啡 / 西洋紅茶

MILO 美祿

DESSERT 甜點

ICE CHENDOL 紅豆煎蕊冰

An ice concoction of red beans & freshly squeezed coconut milk sweetened with "Gula Melaka"

FRESH LOCAL FRUITS (ASSORTED) 什錦鮮果盤

