

SIGNATURE DISHES 招牌菜

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|--|-------|---|-------|
| ★ Mandarin Chicken Rice
文華海南雞飯 | \$138 | ★ White Pepper Bak Kut Teh
白胡椒肉骨茶配白飯或麵線 | \$132 |
| Our world-famous Hainanese chicken rice — tender-boiled chicken, fragrant rice and chicken soup with homemade chilli, ginger and dark soya sauce
(+\$10 Upgrade to Chicken Thigh 升級至雞腩) | | Pork ribs in white pepper soup served with steamed rice or mee sua | |
| Half Chicken 半雞 | \$188 | ★ Chicken Curry
咖喱雞煲配白飯及香脆薄餅 | \$142 |
| Whole Chicken 全雞 | \$358 | Chicken, potato and vegetables cooked in thick coconut curry gravy, served with steamed rice and crispy papadam | |
| ★ Fried Hokkien Noodle
海鮮福建炒麵 | \$188 | ★ Pork Ribs Curry
咖喱豬肋骨煲配白飯及香脆薄餅 | \$142 |
| Fried thick rice vermicelli and yellow noodles with king prawns, scallops, squid, top shell, pork, egg and bean sprouts | | Pork ribs, potato and vegetables cooked in thick coconut curry gravy, served with steamed rice and crispy papadam | |
| ★ Char Kway Teow
星洲海鮮炒貴刁 | \$128 | ★ Beef Hor Fun
香炒河粉燴牛肉 | \$128 |
| Wok-fried rice noodles with prawns, scallops, squid, Chinese sausages and crispy silverfish in sweet soya sauce | | Wok-fried flat rice noodles with sliced beef and bean sprouts in oyster sauce gravy | |
| ♥ Vegetarian Char Kway Teow
素菜炒貴刁 | \$112 | | |
| Wok-fried rice noodles with assorted vegetables and mushroom | | | |

★ Signature 精選推介 🌶️ Spicy 香辣 ♥ Vegetarian 素食

*All prices are subject to 10% service charge. 所有價錢另收加一服務費

•Requires more time for preparation. 食物製作需時

*All images in this menu are for illustration purposes only. 圖片只供參考

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|--|-------|--|-------|
| ★ Chatterbox King Prawns Laksa
招牌大蝦喇沙 | \$178 | ★ Hainanese Pork Chop
with Fragrant Rice | \$118 |
| Thick rice vermicelli with king prawns, egg,
fish cakes and dried beancurd in spicy
coconut gravy | | 星洲海南炸豬扒配香米飯 | |
| | | Deep-fried breaded pork chop
served with homemade fruit sauce and fragrant rice | |
| ★ Chatterbox Jumbo Scallops Laksa
招牌珍寶帶子喇沙 | \$178 | ♥ Vegetarian Claypot
with Steamed Rice | \$112 |
| Thick rice vermicelli with jumbo scallops,
egg, fish cakes and dried beancurd in spicy
coconut gravy | | 星洲雜菜煲配白飯 | |
| | | Assorted vegetables and mushroom
served with steamed rice and crispy beancurd | |
| ★ Chatterbox Chicken Laksa
招牌雞肉喇沙 | \$128 | OTHERS 其他 | |
| Thick rice vermicelli with chicken, egg,
fish cakes and dried beancurd in spicy
coconut gravy | | Fragrant Rice
香米飯 | \$26 |
| ★ Singapore-style Fried Rice
新加坡炒飯 | \$138 | Steamed Rice
白飯 | \$20 |
| Wok-fried fragrant rice with prawns and chicken,
served with chicken satay, sambal prawns,
prawn cracker and fried egg | | | |

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SNACKS 小食

★ Spicy **Salted Egg Chicken Wings**
(6 pieces/4 pieces)

特色咸蛋雞翼(6隻/4隻)

Deep-fried chicken wings coated with salted egg, curry leaves and chilli padi

\$98 / \$72

Pan-fried Carrot Cake

黑醬油炒鮮蝦蘿蔔糕

Pan-fried carrot cake with prawns, egg, preserved radish and dark soya sauce

\$96

♥ **Vegetarian Spring Roll (6 pieces)**

炸素春卷(6件)

Deep-fried vegetarian spring roll served with sweet chilli sauce

\$68

★ **Grilled Satay Platter**

(Chicken, Pork & Beef)(2 skewers each)
沙嗲串燒拼盤(雞,豬,牛)(各2串)

Mixed grilled of chicken, pork and beef on skewers with peanut sauce, onion and cucumbers

\$128

Grilled Satay (6 skewers)

沙嗲串燒(6串)

Grilled chicken/pork/beef on skewers with peanut sauce, onion and cucumbers

Chicken 雞肉

\$108

Pork 豬肉

\$112

Beef 牛肉

\$128

SNACKS 小食

DESSERTS 甜品

DRINKS 飲品

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SNACKS 小食

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|---|-------|---|------|
| ★ Fruit Rojak
傳統甜蝦醬蔬果花生沙律
Traditional fruit and vegetable salad tossed in sweet prawn paste and ground peanut | \$108 | ♪ Stir Fried Long Bean with Spicy Sambal Sauce
參巴辣椒炒豆角 | \$72 |
| ♥ Papadum (4 pieces)
香脆薄餅(4件)配咖喱汁及蔬菜條
Served with curry sauce and vegetable sticks | \$38 | Stir Fried Bok Choy/ Lettuce with Garlic
蒜茸炒小棠菜/生菜 | \$56 |
| ♥ Crispy Beancurd Rolls
香脆腐皮卷
Crispy beancurd rolls served with sweet chilli sauce | \$68 | Bok Choy with Oyster Sauce
蠔油小棠菜 | \$56 |
| ★ Otah-otah
馬來特色香煎辣魚餅
Malay-style pan-fried spicy fish cake | \$74 | Lettuce with Superior Soya Sauce
醬油生菜 | \$56 |
| ♥ Tauhu Goreng
馬來特色炸豆腐
Deep-fried beancurd with shredded vegetables and peanut sauce | \$68 | | |

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DESSERTS 甜品

DRINKS 飲品

DESSERTS 甜品

★ **Coconut Ice Cream
in Young Coconut Shell** \$108

招牌椰子雪糕

Homemade coconut ice cream served with lychee and walnut

★ **Coconut Ice Cream Sundae** \$68
椰子雪糕新地

Keeping the tradition and using our homemade coconut ice cream recipe served with pineapple, attap seed and mango puree

**Pandan Cake with
Coconut Ice Cream** \$78
斑蘭蛋糕配椰子雪糕

Fluffy and aromatic Pandan Cake served with Gula Melaka (palm sugar) and homemade coconut ice cream

Pandan Cake with Fresh Fruit \$78
斑蘭蛋糕配鮮果

Fluffy and aromatic Pandan Cake served with Gula Melaka (palm sugar) and fresh fruits

Pandan Cake with Gula Melaka \$68
斑蘭蛋糕配椰糖

Fluffy and aromatic Pandan Cake served with Gula Melaka (palm sugar)

DESSERTS 甜品

DRINKS 飲品

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DESSERTS 甜品

★ **Ice Kachang**
星洲彩色刨冰

\$68

Iced sweet dessert with attap seed, grass jelly, red bean, sweet corn, Gula Melaka (palm sugar) and evaporated milk

Lychee Ice
荔枝刨冰配雪糕

\$68

Iced dessert with lychee, attap seed, vanilla ice cream and evaporated milk

★ **Summer Ice**
夏日刨冰配雪糕

\$68

Iced dessert with red bean, grass jelly, attap seed, sweet corn, Gula Melaka (palm sugar), vanilla ice cream and evaporated milk

★ **Mixed Berry Ice**
雜莓刨冰配雪糕

\$68

Iced dessert with strawberry, attap seed, vanilla ice cream and evaporated milk

Hong Kong-Style Red Bean Ice
港式紅豆涼粉刨冰配雪糕

\$68

Iced dessert with red bean, grass jelly, vanilla ice cream and evaporated milk

DRINKS 飲品

SPECIALTY DRINKS

	HOT 熱 (8oz)	ICED 凍 (16oz)
★ Coconut Shake with Grass Jelly & Japanese Red Bean 招牌涼粉日本紅豆椰子沙冰	-	\$54
★ Japanese Red Bean Soya Milk with Grass Jelly/Ice Cream 涼粉/雪糕豆漿日本紅豆冰	-	\$50
★ Milo Dinosaur 美祿恐龍	\$40	\$50
Soya Bean Milk 豆漿	\$34 (12oz)	\$40
Grass Jelly Drink 涼粉冰	-	\$40
★ Soya Bean Milk with Grass Jelly 涼粉豆漿	-	\$44
★ Homemade Lemon Barley Drink 自家製檸檬薏米水	\$38 (12oz)	\$44

SODAS

	HOT 熱 (8oz)	ICED 凍 (16oz)
★ Calamansi, Lemon & Mint Soda 四季柑檸檬薄荷梳打	-	\$48
Berry & Assorted Fruit Soda 紅莓鮮果梳打	-	\$48
Mango & Pineapple Soda 芒果菠蘿梳打	-	\$48
Lime Soda 青檸梳打	-	\$40

JUICES

Fresh Whole Young Coconut 原個鮮椰青	-	\$68
Calamansi Juice 四季柑汁	\$34 (12oz)	\$40

CANNED DRINKS

Tiger Beer/Tsing Tao Beer 虎牌啤酒/青島啤酒	-	\$40
Coca-Cola/Coca-Cola No Sugar/Sprite 可口可樂/無糖可口可樂/雪碧	-	\$30



DRINKS 飲品

COFFEES

Freshly Brewed Coffee
鮮磨咖啡

HOT 熱 (8oz) \$30
ICED 凍 (16oz) \$40

Espresso (Double)
特濃咖啡(雙份)

\$32 (2oz)

Cappuccino
意大利咖啡

\$36 \$46

Café Latte
意大利牛奶咖啡

\$36 \$46

★ Milo Kopi
美祿咖啡

\$40 \$50

Pandan Café Latte
斑蘭牛奶咖啡

\$40 \$50

Rose Cappuccino
玫瑰咖啡

\$40 \$50

Each group of diners may bring one standard bottle of wine (750ml) for consumption without corkage fee. Thereafter, \$100 corkage fee would be charged for each bottle of wine.

每拾客人可免費自攜一瓶標準餐酒(750毫升)於餐廳內享用，其後每瓶自攜餐酒，需繳付100元開瓶費。

★ Signature 精選推介

TEAS

Organic Tea 有機茶

Rooibos Herbal Tea/Apple Tea/Forest Fruit Tea
紅樹茶/蘋果茶/雜莓茶

HOT 熱 (8oz) \$32 (12oz)
ICED 凍 (16oz) -

Lemon Tea
檸檬茶

\$30 \$38

Ceylon Milk Tea
錫蘭奶茶

\$30 \$38

Western Milk Tea
西式奶茶

\$30

Lychee Ceylon Tea
荔枝錫蘭茶

\$50

OTHERS

Milk/Skimmed Milk
牛奶/低脂牛奶

\$34 (12oz) \$40

Lemon Water
檸檬水

\$30 \$38

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