

Bugis Street, named after the legendary seafaring merchants from the Island of Sulawesi, was once one of the more notorious areas of Singapore. Recently it has been transformed and now boasts a bustling street life with boutiques, market stalls and open-air bars and restaurants.

Long after European explorers arrived in the Indonesian Archipelago in search of riches, the Bugis people had gained a reputation as masters of the seas. The hardy Bugis sailors constructed and controlled fleets of sailing ships to support the spice and cargo trade that thrived in these islands.

With the friendship of the Makassar traders in the port of Ujung Pandang, the Bugis sailors carried spice and cargo to and from the 13,000 islands of the Archipelago. At major trading centres their cargo was traded with Chinese and Arab merchants, who then started their treks to the markets of Europe and the ancient Chinese dynasties.

Today, these proud Bugis people still build the massive sailing schooners which carry large quantities of cargo to the colourful ports across the Archipelago.



All prices are inclusive of VAT

## Soups

Seafood tofu soup 海鲜豆腐汤	£3.95
with prawns, squid, fish cakes, tofu and vegetables in clear stock	
Hot and sour soup 酸辣汤	£3.75
with shredded chicken, shrimps, tofu mushrooms and bamboo shoots	
Won ton soup 云吞汤	£3.75
parcels of minced marinated pork in clear chicken stock	
Chicken noodle soup 鸡面汤	£3.50
Crab meat and sweet corn soup 蟹肉粟米汤	£3.75
Chicken sweet corn soup 鸡粒粟米汤	£3.75
Mixed vegetable soup 杂菜汤	£3.50

## Starters

Bugis Street platter 白沙浮招牌热拼	£17.50
seaweed, vegetable spring rolls, spare ribs, prawns on toast, chicken satay	
Salt and pepper king prawns (spicy) 椒盐大虾	£7.50
Bang Bang chicken 捧捧鸡	£5.50
Diced roast duck 生菜鸭粒包	£6.50
wrapped with iceberg lettuce	
Salt and pepper squid (spicy) 椒盐鲜鱿	£5.50
Sesame prawns on toast 芝麻虾多士	£5.50
Salt and pepper spare ribs (spicy) 椒盐排骨	£5.50
Pan grilled king prawns (4 pcs) 干烧大虾	£6.50
Vegetarian spring rolls 素菜春卷	£5.50
Savoury prawn and pork spring rolls 特式迷你肉卷	£5.50
Pork ribs in capital sauce 京都排骨	£5.50
Grilled pork dumpling (4 pcs) 香煎锅贴	£5.50
Steamed prawn and pork dumpling (4 pcs) 红油水饺	£5.50
Fried mussels 炒青口	£7.25
in chilli sauce / black bean sauce / ginger and spring onion sauce	
Crispy aromatic duck 香酥鸭 (1/4) £9.85 (1/2) £18.50	
served with cucumber, spring onion, pancake and hoi-sin sauce	

## Cantonese and Szechuan specialities Chef's recommendations

Taiwanese style chicken 沙煲三杯鸡	£8.95
slow cooked chicken with ginger and garlic served in a hot pot	
Black pepper sauce sizzling beef 鐵板黑椒牛	£10.95
King prawns and okra 馬拉盞炒大虾羊角豆	£11.95
cooked with blachan paste and fresh chilli	
Steamed fillet of salmon 豉汁蒸三文魚	£11.95
with black bean paste	

## Seafood

Stir fried scallops with mange tout 帶子炒荷豆	£11.95
Kung po scallops 宮保帶子	£11.95
cooked with dry chilli in a sweet and spicy sauce	
Szechuan king prawns 四川醬炒大虾	£11.95
in spicy chilli sauce with green and red peppers	
Sizzling mixed seafood 鐵板豉椒三鮮	£11.95
prawns, squid and mussels in black bean sauce	
King prawns 姜葱炒大虾	£11.95
with ginger and spring onions	
Salt and pepper king prawns 椒盐大虾	£11.95
Sambal king prawns 三巴醬炒大虾	£11.95
chilli fish paste cooked with tomatoes and onions	
Steamed sea bass - 姜葱蒸鲈鱼	£17.50
with fresh ginger and spring onions or black bean sauce	
Glazed kung po king prawns 宮保大虾	£11.95
cooked with dry chilli in a sweet and spicy sauce	

## Meat

Sweet and sour chicken 咕嚕鸡	£8.75
Szechuan chicken in spicy sauce 四川醬炒鸡	£8.75
Kung po chicken 宮保鸡	£8.75
in a sweet and spicy sauce, cooked with dry chilli and peanuts	
Chicken in black bean sauce 豉椒鸡	£8.75
Beef with vegetables in oyster sauce 蚝油炒牛	£8.75
Szechuan beef in spicy chilli sauce 四川醬炒牛	£8.75
Stir fried beef 姜葱炒牛	£8.75
with ginger and spring onions	
Beef in black bean sauce 豉椒炒牛	£8.75
Slow cooked minced pork ma po tofu 麻婆豆腐	£8.75
Sweet and sour pork 咕嚕肉	£8.75
Pork with mushroom and bamboo shoots 双菇炒肉	£8.75
Stir fried duck 荔枝菠萝鸭	£8.75
with pineapple and lychees	
Chinese roast duck 烧鸭	£7.95
served on a bed of Chinese leaves and gravy	
Char-Sui roast pork 叉烧	£7.95
served on a bed of Chinese leaves and gravy	
Stir fried long bean 肉碎炒豆角	£7.25
with minced pork	
Half Hainanese chicken 半只海南鸡	£10.95

## Singaporean and Malaysian specialities

Hainanese chicken rice 海南鸡饭	£8.75	Chicken or beef ho-fun 豉椒牛河 / 豉椒鸡河	£7.50
poached corn fed chicken served with broth and chicken flavoured rice		stir fried flat rice noodles and black bean sauce	
Fried bee-hoon 星州炒米	£7.50	Seafood ho-fun 三鲜炒河	£8.75
stir fried vermicelli, pork, seafood and vegetables		flat rice noodles, prawns, squid, fish cakes and vegetables in light gravy	
Penang char kway teow (spicy) 檳城炒贵刁	£7.50	Seafood udon 海鲜炒乌冬	£8.75
flat rice noodles stir fried with Chinese pork sausage, prawns, fish cake and bean sprouts		Japanese noodles braised with prawns, squid, fish cakes and vegetables	
Singapore laksa (spicy) 星加坡辣沙	£7.50	Mee goreng (spicy) 马来式炒油面	£7.50
thick vermicelli, seafood, chicken in spicy coconut soup		thick yellow noodles, beef and chicken, stir fried with a light hint of sambal chilli	
Nasi lemak 炸鸡椰汁饭	£8.50	Prawn mee soup 鲜虾汤面	£7.50
coconut rice, spicy anchovies, egg, and fried curry flavoured chicken		thick yellow noodles, seafood, pork, and vegetables in prawn flavoured soup	
Nasi goreng (spicy) 马来式炒饭	£6.95	Ngoh Haing 五香腐皮卷	£6.25
spicy fried rice with chicken, shrimps, vegetables and fried egg on top		marinated strip of pork wrapped in bean cured skin then pan fried	
Ho Jien 蚝煎	£7.95	Hokkien Mee 福建炒面	£7.50
oyster omelette		braised thick yellow noodles in brown sauce, with seafood, pork and vegetables	
Satay chicken (6 skewers) 沙嗲串烧鸡	£7.25	Malaysian chicken curry (spicy) 马来式咖喱鸡	£8.75
served with peanut sauce		chicken on the bone cooked with potatoes	
Kang kung blachan (spicy) 马来盞通心菜	£8.50	Tamarind king prawns (lightly spicy) 酸子炒大虾	£11.95
water convolvulus in spicy sambal sauce		stir fried king prawns in tamarind sauce	
Singapore mee-po 星加坡捞面	£7.50	Chicken and lemon grass 香茅鸡	£8.75
thick won ton noodles, sliced chicken, char sui pork and fish cake, soup on the side		boneless stir fried chicken with lemon grass, chilli and plum sauce	



## Vegetables

Stir fried mixed vegetables 炒杂菜 broccoli, snow peas, bean sprouts, carrots and baby corn	£6.55
Special monks vegetables 罗汉斋 tofu, mushrooms, water chestnut, glass noodles and bamboo shoots in light gravy	£6.75
Stir fried Chinese leaves 姜汁 / 蚝油 / 蒜茸炒绍菜 white soft cabbage	£5.95
Choi sum 姜汁 / 蚝油 / 蒜茸炒菜心 long green leaves	£6.50
Pak choi 姜汁 / 蚝油 / 蒜茸炒白菜 Chinese white cabbage with green leaves	£6.55
Kai lan 姜汁 / 蚝油 / 蒜茸炒芥兰 Chinese broccoli with a bitter taste	£8.50
English broccoli 姜汁 / 蚝油 / 蒜茸炒西兰花	£6.25
Steamed soft tofu 豉油王蒸豆腐 with spring onions and soya sauce	£5.95
Okra cooked in Szechuan chilli sauce 川酱炒羊角豆	£8.50
or in dry shrimp blachan and fresh chilli 马拉盏炒羊角豆	£8.50

## Rice

Steamed rice 白饭	£2.30
Egg fried rice 蛋炒饭	£3.25
Prawn fried rice 大虾炒饭	£8.50
Beef fried rice 牛碎炒饭	£5.25
Chicken fried rice 鸡丝炒饭	£5.25
Coconut flavoured rice 椰汁蒸饭	£3.00
Seafood fried rice 海鲜炒饭	£7.50
Hainanese chicken flavoured rice 鸡味饭	£3.25
Yang chow fried rice 扬州炒饭	£5.95
Mixed vegetable fried rice 杂菜炒饭	£4.95

## Noodles

King prawn fried noodles 大虾炒面	£9.50
Sliced beef fried noodles 牛肉炒面	£6.95
Shredded chicken fried noodles 鸡丝炒面	£6.95
Mixed vegetable fried noodles 杂菜炒面	£5.75
Noodles and bean sprouts 芽菜炒面	£4.75

## Set menu (Minimum 2 people)

Taste of Singapore 星加坡套餐 £15.50pp  
Singapore laksa 辣沙

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Sambal fish 三巴鱼  
Curry chicken 加哩鸡  
Ngho Hiang 五香腐皮卷  
Nonya style pork 南洋炒黑椒肉  
Steamed rice 白饭

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Gula melaka 椰糖布丁

Taste of Peking 北京套餐 £17.50pp  
Hot and sour soup 酸辣汤

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Aromatic crispy duck 香酥鸭

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Kung po king prawns 宫保大虾  
Sizzling beef and black bean sauce 铁板豉椒牛  
Seasonal mixed vegetables 炒杂菜  
Egg fried rice 蛋炒饭

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Lychee with ice cream 荔枝雪糕

Taste of Canton 广东套餐 £16.95pp  
Seafood tofu soup 海鲜豆腐汤

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Sizzling mussels in black bean sauce 铁板豉汁青口  
King prawns with ginger and spring onions 姜冲大虾  
Salt and pepper squid 椒盐鲜鱿  
Egg fried rice 蛋炒饭

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Fruit salad with ice cream 杂果加雪糕

If you have any allergies, please let our staff know, they will be happy to assist you with your order.

\* Nut-free food cannot be guaranteed.

## White wine

Cave de Massé Maccabeu-Vermentino (Medium), VdP d'Oc

France

Clean, fruity, medium-dry.

175ml Glass £3.25 250ml Glass £4.25 Bottle £12.50

Pinot Grigio Grave del Friuli, Borgo Tesis, Vigneti Fantinel

Italy 2008

Apples, peach and pear.

175ml Glass £5.50 250ml Glass £7.00 Bottle £20.50

Valle Andino Chardonnay, Central Valley

Chile 2008

Fresh and lemony, a hint of oak.

175ml Glass £4.50 250ml Glass £5.50 Bottle £16.50

Soave, Vitis Nostra

Italy 2007

A good, crisp, fruity version of this dry white wine.

Bottle £17.50

Hardys 'The Riddle' Riesling-Gewürztraminer, SE Australia

Australia 2006/07

Off-dry with tropical fruit.

Bottle £19.50

Mosaic Viognier-Vermentino-Chardonnay, Chateau Musar

Lebanon 2006/07

Spicy pineapple, citrus and wild jasmine.

Bottle £24.00

## Rosé

Crusan Cinsault-Syrah Rosé, VdP d'Oc

France 2007/08

Redcurrant and strawberry.

175ml Glass £4.50 250ml Glass £5.75 Bottle £17.25

Vidal Estate Rosé, Hawke's Bay

New Zealand 2007/08

Off-dry fresh raspberries.

175ml Glass £6.00 250ml Glass £8.00 Bottle £24.00

## Red wine

Castelbello Merlot Red

Italy 2008

Soft, mellow, sun-soaked cherry.

175ml Glass £3.25 250ml Glass £5.50 Bottle £16.50

Le Caprice Grenache Noir, VdP d'Oc

France 2006/07

Generous, youthful spicy berries.

175ml Glass £4.50 250ml Glass £5.50 Bottle £16.50

Sangiovese di Toscana Val Serena

Italy 2005/06

Soft blueberry and liquorice.

Bottle £17.50

Vina Plata Bonardo, Malbec

Argentina 2007

Unoaked with a soft, fruity finish.

Bottle £19.95

Hardys 'The Riddle' Shiraz-Cabernet, SE Australia

Australia 2006/07

Spicy pepper, raspberry, cherry, blackcurrant, capsicum and mint.

175ml Glass £5.00 250ml Glass £6.50 Bottle £19.50

Raimat Abadia, Tinto Crianza

Spain 2005/06

Full bodied and smooth with beautifully developed flavours of smoky oak.

175ml Glass £5.50 250ml Glass £7.00 Bottle £20.50

## Prosecco & Champagne

Prosecco Al Spago Frizzante Il Cortigiano, Fratelli Martini

Italy

Crisp, subtle fizz with green apples and citrus notes.

125ml Glass £5.50 Bottle £24.95

Bouché Père et Fils Cuvée Reservée Brut

France

Family passion takes all three grapes from south of Epernay and results in bubbles of baked apple deliciousness.

125ml Glass £6.95 Bottle £37.95

## Bottled beers

Tiger (Singapore)	£3.60 bottle - 330ml
Tsing Tao ( China)	£3.60 bottle - 330ml
Stella Artois (France)	£3.60 bottle - 330ml
London Pride (England)	£3.60 bottle - 330ml
Guinness Draught (Ireland)	£3.95 bottle - 330ml

## Oriental beverages

Young coconut water	£2.60
Plum soda (Tsoy Boy)	£1.95
Chin Chow	£1.95
Chin Chow and soya mixed	£1.95
Soya milk	£1.95
Iced lemon tea	£1.95
Iced coffee	£2.90

## Oriental wines

Saki	¼ bottle £5.00	½ bottle £9.50	bottle - £18.00
Shoashing Wine	¼ bottle £5.00	½ bottle £8.75	bottle - £16.95
Lychee Liquor	£2.80		
Plum Wine	£2.80		

## Soft drinks

Fresh orange juice (300ml)	£2.60
Apple juice (300ml)	£1.80
Pineapple juice (300ml)	£1.80
Cranberry juice (300ml)	£1.80
Tomato juice (300ml)	£1.80
Coca-Cola (300ml)	£1.80
Diet Coke (300ml)	£1.80
Coke Zero (300ml)	£1.95
Lemonade (300ml)	£1.80
Tonic water (300ml)	£2.00
Bitter lemon (300ml)	£2.00
Ginger ale (300ml)	£2.00

## Mineral waters

Sparkling water	£3.50 (750ml)	£1.80 (330ml)
Still water	£3.50 (750ml)	£1.80 (330ml)

## Spirits

£2.80 25ml (single) £5.60 50ml (double)

Pimm's  
Archer's  
Malibu  
Gordon's Dry Gin  
Absolute Vodka  
Smirnoff vodka  
Bacardi Rum  
Captain Morgan Dark Rum  
Bell's Whisky  
Stolichnaya vodka  
Jameson Whiskey  
Chivas Regal Whisky  
Johnnie Walker Whisky  
Canadian Club whisky  
Jack Daniel's bourbon  
Single malt

£3.50 25ml (single) £4.50 50ml (double)

Glenfiddich (12 year old)  
Glenlivet / Glenmorangie

## Vermouths

£2.25 25ml (single) £4.50 50ml (double)

Campari  
Martini Rosso  
Martini extra dry



## Brandy

£4.00/25ml(single)   £8.00/50ml(double)

Rémy Martin  
Janneau V.S.O.P

## Cocktails

£6.00

### Martini

gin or vodka with hint of dry vermouth

### Margarita

tequila, Cointreau, lime juice

### Manhattan

bourbon whisky, sweet vermouth,  
Angostura bitter

### Whisky Sour

bourbon whisky, lemon juice, syrup

### Harvey Wallbanger

vodka, orange juice, laced with Galliano

### Tequila Sunrise

tequila, orange juice, grenadine

### Bloody Mary

vodka, tomato juice and spiced-up

### Singapore Sling

gin, Cointreau, cherry brandy, zest it up with lime juice,  
sweetened with pineapple juice.

