Rasapura®
MASTERS
忠 食 馆

# FOOD GUIDE

## 美食指南

SHOPPES AT MARINA BAY SANDS,
CANAL LEVEL, #B2-49A/53






# Brand Story

To speak of Rasapura, which translates literally to the "City of Taste", is to tell the captivating story of Singapore's world-famous, cosmopolitan food culture.

As Singapore's harbors opened to the world, merchants and settlers journeyed from distant lands such as Britain, Holland, Portugal, China, India, and Indonesia. They brought with them their cherished culinary traditions, spices, and family recipes. Over time, these diverse and tasty treasures coalesced, weaving together to create the distinct, vibrant flavors that define Singapore today. This palatable heritage is exactly what Rasapura brings to life.

Today, Rasapura is the food destination of choice. Dedicated to preserving our culinary history, these food masters serve meals that are truly and impeccably authentic.

Bringing history, culture, and flavor together on every plate, we are proudly named the Rasapura Masters.

提及Rasapura字面意思为“品味之城”就是在讲述新加坡享誉全球、国际化美食文化的迷人故事。

随着新加坡港口向世界开放，来自英国、荷兰、葡萄牙、中国、印度和印度尼西亚等遥远国度的商人和定居者纷至沓来。他们带来了各自珍视的烹饪传统、香料和家传食谱。随着时间的推移，这些多元而美味的珍宝相互融合，编织创造出塑造今日新加坡独特而充满活力的风味。这份美味的传承正是 Rasapura 生动呈现的。

今天，Rasapura 是首选的美食目的地。致力于保留我们的烹饪历史，这些美食大师供应真正且无可挑剔的地道佳肴。将历史、文化和风味完美融合在每一份美食中，我们因此自豪地被命名为 Rasapura Masters。

# SIGNATURE BREAKFAST SET

Experience the heart of

## Singapore's breakfast delights

From **Traditional Buns, French Loaves,** to **Classic Toasts** — paired with half-boiled eggs and a cup of coffee or tea. Soft, fluffy textures and sweet kaya to bring simple pleasures that brighten your morning.
**The "Kick" you need for the day!**

Relish the flavours, savour the moment.

用元气满满的新加坡风味早餐开启清晨，让你活力一整天。
从传统面包到经典吐司，配上半熟蛋和香浓咖啡或茶，
简单却充满温度，让人停下脚步，享受当下。



# LOCAL DESSERTS

Indulge in Singapore's sweet delights

## From local to modern

Every dessert brings a **taste of nostalgia and joy**.
From local favourites like Ice Kachang to refreshing Mango Shaved Ice, and contemporary creations that surprise and delight.
These treats turn every gathering into a little celebration.
Enjoy the sweetness, treasure the joy.

探索新加坡的甜蜜滋味!
从怀旧的本地经典到清新的现代甜品
每一口都是放松与喜悦的时刻。
甜入心，暖入心。



# FRESHNESS

Indulge in Singapore's

## Fresh Fruits & Juices

Refresh your palate with our vibrant selection of fresh Fruits and thirst-quenching Beverages. Choose from seasonal, hand-picked fruits, or explore our diverse drinks menu featuring freshly squeezed juices and local favourites to perfectly complement your meal.

用新鲜水果和解渴的饮品来焕新您的味蕾。
您可以选择当季手摘的新鲜水果，也可以探索我们多样化的饮品菜单，里面有鲜榨果汁和本地特色饮品，
可完美搭配您的餐点。



# DIM SUM

Step into the taste of

## Singapore Local heritage

From steamed to fried Dim Sum, Rasapura Master's Dim Sum selection offers a delightful array of bite-sized treats prepared with care and precision. From perfectly pleated steamed classics like Steamed Shrimp Dumplings, Siew Mai, to crispy, golden fried favourites like Fried Char Siew Bun and Crispy Shredded Prawn, explore the intricate artistry of Chinese cuisine.

从清蒸到油炸，忠食馆精选的点心种类繁多，每一口小点都经过精心制作，展现了细腻的烹饪艺术。从清蒸经典，如虾饺、烧卖，到金黄酥脆的油炸美味，如黄金叉烧包和千丝卷，邀您一同探索中华料理的精湛工艺。总能把人们聚在一起。

品味传统，共享此刻。



# TRADITIONAL SNACKS

Step into the taste of

## Singapore rich heritage

Every bite tells a story of tradition, family, and celebration.
**Popiah, Kueh Pie Tee, Chinese Rojak** —
timeless favorites that bring people together.
Taste the tradition, celebrate the moment.

走进新加坡多元而丰富的饮食文化，
琳琅满目的小吃各具风味与文化底蕴。
金典薄饼的香脆、迷你金杯的精致、
华人罗惹的酸甜交织 — 这些历久弥新的美味，
总能把人们聚在一起。
品味传统，共享此刻。



# 九鮮
九份甜品

## NINE FRESH

Nine Fresh is a Singapore-based, Taiwan-inspired brand serving fresh, chilled taro ball desserts daily. Take your pick from three signature bases (Bean Curd, Grass Jelly and Ai-Yu Jelly), and top it off with your choice of beans, jellies, chewy black pearls or taro balls. Try out the Rasapura Masters exclusive flavour — Pulut Hitam, Bubur Cha Cha, Durian Pandan Beancurd and Durian Chendol.

九鲜是一个总部设在新加坡，以台湾风味为灵感的品牌，每日提供新鲜冰镇的芋圆甜品。你可以从三种招牌基底（豆花、仙草和爱玉冰）中任选一种，再搭配你喜爱的豆类、果冻、Q弹黑珍珠或芋圆作为配料。千万不要错过忠食馆独家口味：黑糯米、摩摩喳喳、招牌榴莲香兰豆花以及榴莲珍多！



# R&B巡茶

Originated from Taiwan, R&B Tea was founded in 2006. It is a tea concept that aims to redefine the tea experience today. With fresh fruits and all-natural components, there are more than 30 tea-based concoctions ranging from fruit-loaded brew, macchiato tea capped with oolong tea-infused milk foam or cheese cream to our signature Brown Sugar Boba series.

巡茶源自台湾，创立于 2006 年。作为一家主打创新概念的茶饮品牌，我们致力于重新定义现代的品茶体验。我们坚持采用新鲜水果与纯天然原料，精心研发了 30 多款以茶为基底的特调饮品——从果肉满满的水果茶、覆有乌龙茶香奶霜或芝士奶盖的玛奇朵，到我们的招牌黑糖珍珠系列，应有尽有。



MUSLIM OWNED
حلال
HALAL

# Nasi Lemak
# AYAM TALIWANG
## 新加坡式椰浆饭

### Nasi Lemak Meets Taliwang: A Bold Fusion of Flavors

THE MICHELIN GUIDE 2021 YISHUN OUTLET
THE MICHELIN GUIDE 2022 YISHUN OUTLET
THE MICHELIN GUIDE 2023 YISHUN OUTLET
THE MICHELIN GUIDE 2024 YISHUN OUTLET
THE MICHELIN GUIDE 2025 YISHUN OUTLET

This dish combines Singapore's fragrant coconut rice with Indonesia's spicy Ayam Taliwang from Lombok. The sambal adds just the right heat, while the grilled chicken boasts crispy skin and juicy, flavorful meat. Every bite is a bold, layered taste of Southeast Asia.

椰浆饭之味蕾火热碰撞这道新加坡风格的椰浆饭，
将新加坡传统椰浆饭的浓郁米香，与印尼龙目岛塔里旺烤鸡的热辣风味巧妙结合。松软椰香饭粒与微辣参巴酱相互映衬，辛香而不掩本味。烤鸡外皮焦香酥脆，
内里多汁鲜嫩，层层渗透的香料让口感更显丰富。
每一口，都是东南亚热情与风味的交织盛宴。



HALAL

North Indian Cuisine

# INDIAN EXPRESS

## 印度料理

A BRAND OF THE SONG OF INDIA

MICHELIN 2016 THE SONG OF INDIA 33 Scotts Road

MICHELIN 2017 THE SONG OF INDIA 33 Scotts Road

MICHELIN 2018 THE SONG OF INDIA 33 Scotts Road

MICHELIN 2019 THE SONG OF INDIA 33 Scotts Road

MICHELIN 2020 THE SONG OF INDIA 33 Scotts Road

Founded in 2005, The Song of India has earned numerous awards, including the coveted honour of a Michelin star in 2016 for its Restaurant at 33 Scotts Road—the first for an Indian restaurant in Singapore and Southeast Asia.

Indulge in signature creations such as succulent Kashmiri Lamb Rack, aromatic Chicken Dum Biryani, and tender Kebabs roasted to perfection over a charcoal tandoor. Relish the comforting goodness of freshly baked Naan, creamy Butter Chicken, and the classic Palak Paneer.

创立于2005年的 The Song of India 曾荣获多项大奖，并于2016年在史各士路33号餐厅摘得米其林一星，成为新加坡及东南亚首家获此殊荣的印度餐厅。

宾客可尽情享用招牌菜，如鲜嫩多汁的克什米尔羊排、芳香四溢的鸡肉焖饭，以及炭炉烤制得恰到好处的烤肉串。还可品味新鲜出炉的烤饼、浓郁顺滑的奶油鸡，以及经典的菠菜奶酪。



Classic

# XIN YUAN JI

## 新源记

Established in 1987, Xin Yuan Ji began as a humble fish soup stall in Redhill. For over 40 years, we have remained deeply committed to using only fresh fish slices and preparing our fish soup with a chicken broth made without added oil, taking meticulous care with every single bowl we serve. Today, with multiple outlets across Singapore, we continue to uphold that very same commitment at every location.

新源记创立于1987年，从红山的一家鱼汤档口起步。
四十多年来，我们始终坚持只选用新鲜鱼片，并以不添加任何油脂的鸡汤熬制鱼汤，用心烹制每一碗鱼汤。
如今，我们在新加坡拥有多家分店，
每一家分店都秉承着同样的承诺。



# TOGI KOREAN

## SIGNATURE

## 正宗韩国料理

Founded in 2003 at 11 Mosque Street, Togi Korean Restaurant serves some of the most authentic Korean cuisine in Singapore. For years, we've been the go-to for authentic gatherings, with dishes like ginseng chicken and pork belly that keep customers coming back.

When we pivoted to a food stall model post-COVID, local and international demand remained strong for our nostalgic, home-style flavors. Our food even attracts tourists from all over the world because it's that authentic.

Today, Togi continues to serve value-for-money, real Korean food made the same way we always have. After 20+ years, the recipes haven't changed, and neither has the heart behind them.

Togi 韩国餐厅于2003年创立，坐落于新加坡 Mosque Street 11号，多年来一直为顾客呈献正宗地道的韩国料理。凭借人参鸡、烤五花肉等招牌美食，始终是大家品尝正宗韩餐与聚会的首选。

疫情后，即使转型为美食档口，Togi 凭借原汁原味的"家乡味"，依然深受本地食客与海外游客的喜爱。

时至今日，无论经营模式如何演变，Togi 始终初心不改。Togi 依然坚持沿用经典配方，以实惠的价格，为食客呈献二十多年来品质如一的地道韩国风味。



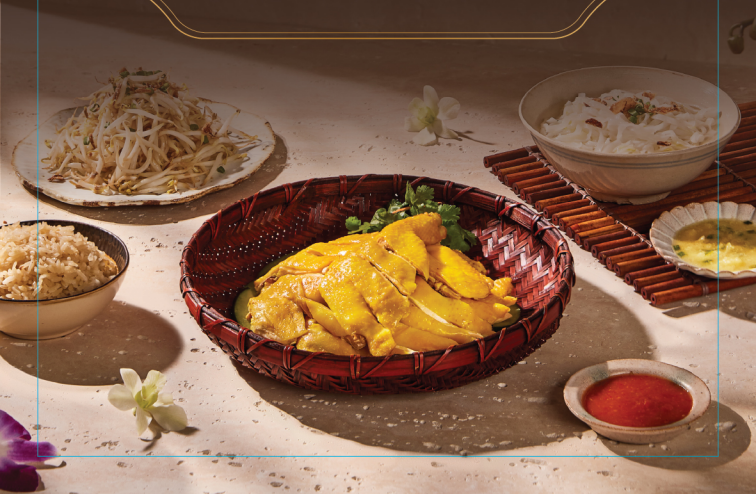
Chicken Rice

# HONG WAN KEI

## 鸿运记鸡饭

Ipoh, the capital of Perak, Malaysia, was historically known as the "Capital of Tin," attracting many Chinese immigrants during the British colonial era. The city's mineral-rich limestone groundwater produces exceptionally plump and crispy bean sprouts, earning nearby Bentong New Village the title "Hometown of Sprouts." In the 1950s and 60s, local vendors began pairing these blanched sprouts with shredded chicken Hor Fun. By the 70s and 80s, "Sprout Chicken" had become Ipoh's signature dish. Today, "Onn Kee," "Lou Wong," and "Lou Leang" are the most famous restaurants serving this specialty, each boasting over 40 years of history.

马来西亚霹雳州首府怡保早期因盛产锡矿被称为“锡都”，英殖民时期曾吸引大量华裔移民。当地的石灰岩地下水富含矿物质，培育出的豆芽肥美爽脆，主产地文冬新村更被誉为“芽菜的故乡”。
在50至60年代，摊贩将汆烫后的芽菜拌上鸡油和酱油，作为鸡丝河粉的小菜。到了七八十年代，“芽菜白斩鸡”已成为怡保的代表性美食。
如今，拥有四十年以上历史的“安记”、“老黄”和“老梁”是当地最盛名的芽菜鸡餐厅。



Shanghai Cuisine

# DINGTELE

## 鼎特樂上海小吃

### Authentic Shanghainese Cuisine

Originating from Shanghai, the birthplace of the Xiao Long Bao, don't miss our latest culinary creation - pan-fried buns! Savour juicy meat fillings wrapped in a thin, chewy skin that is crispy on the underside. Make a small opening with your chopsticks before the collagen-rich, nourishing flavours within. Be careful of the hot soup!

### 正宗上海菜式

源于小笼包发祥地上海、历经三代人的匠心传承，
为您呈上另一门经典美味！
上海生煎包皮薄Q弹、包底松软爽脆，薄但韧性十足的
包子皮咬下去口感极佳。
其爆汁含有胶原蛋白，美味又养颜。建议先用筷子
戳出小洞再悉心品味。小心烫嘴哦！



HALAL

# PONDOK NASI PADANG

## 印尼巴东饭

### Traditional Javannese Cuisine

Taste the Indonesian tradition through a combination of Padang steamed rice with an array of flavourful dishes such as the Beef Rendang, Sambal Squid, Sayur Lodeh and Sambal Goreng. Be sure to add a final touch of spicy chili sauce and thick curry for a complete meal.

### 探索香辣的马来风味

对辛辣菜肴情有独钟的你，可别错过这家的马来料理噢！享用一碗香喷喷的黄姜饭，再配上海鲜、蔬菜等佐料，就能品尝到最朴实无华的味道。别忘了淋上浓郁的咖喱汤汁和拌上参峇辣椒酱，拼凑成完美的一餐。



Japanese Cuisine

# CHIRASI TEI

## 日式料理

### Contemporary Japanese Cuisine

Lovers of Japanese culinary tradition can satisfy their cravings with a spread of popular dishes!
From fresh sashimi, sizzling teppanyaki to meticulously prepared dons and bentos, take your pick and sit down to an oishii meal.

### 摩登日式料理

日式料理爱好者注意了！在这里，人气日式美食齐聚一堂，
包括多种具代表性的菜香如刺身、铁板烧和便当盒等，
让食客们体验视觉与味觉的双重用餐享受。



# ZHEN NENG ZHU

## 真能煮

Zhen Neng Zhu Ban Mian was founded in 1993 when a retiring Malaysian relative passed down his noodle shop and handmade ban mian recipe. In 1998, they opened a stall at Chinatown Complex, gaining local recognition after being featured on the TV show City Beat. Their commitment to quality earned us the Successful Entrepreneur Award in 2010 and the First Consumer's Choice Award in 2017. In 2023, we expanded our menu to include Wu Gu Yu Fen, a healthy Chinese-inspired noodle dish. Today, with stalls across Singapore, we remain dedicated to serving traditional, heartfelt bowls, striving to be a lasting household name.

真能煮板面始于1993年，由一位退休的马来西亚亲戚将面馆与手工板面技艺传承下来。1998年，真能煮板面在牛车水大厦开设档口，因登上电视节目《城人杂志》而声名鹊起。凭借对品质的坚持，先后于2010年和2017年荣获“成功企业奖”与“消费者第一首选奖”。2023年，真能煮板面在延续传统的同时扩展菜单，推出了健康营养的中国特色美食——五谷渔粉。如今，真能煮板面的摊位遍布全岛，始终致力于将这份充满温度的传统美味世代相传。



HALAL

Western Cuisine

# ALI'S GRILL SIGNATURE

## 阿里西餐

Indulge in their specially curated western cuisines. Blended with special in-house spices, our Classic Chicken Chop and Signature Seafood Pasta with Chilli Crab Sauce have reigned the popularity board. The Mix Grill is another succulent dish not to be missed for meat lovers, and is great for sharing!

品尝阿里西餐精心烹制的西式美食。独家秘制香料的完美融合，
让我们的经典香烤鸡排和招牌辣椒螃蟹海鲜意大利面稳居人气榜首。
肉食爱好者千万别错过鲜嫩多汁的综合烧烤拼盘，
非常适合与家人朋友共享！



Thai Cuisine

# THAI DYNASTY

正宗泰式料理

## Authentic Thai Taste. Heartfelt Hospitality.

At Thai Dynasty, they believe everyone deserves access to great Thai food. Crafted by real Thai chefs using premium ingredients, the brand delivers bold, authentic flavors that bring comfort and joy. Cooked with heart, served with soul.If you're craving real, affordable, and modern Thai food — Thai Dynasty is the one!

## 正宗泰味，温暖人心

在 Thai Dynasty，我们坚持一个信念：美味的泰国料理，人人都值得拥有。由全泰国籍主厨掌勺，坚持选用上等食材，呈现原汁原味的泰国风味。每一道菜都饱含热情，每一次服务都洋溢泰式好客。
如果你在寻找正宗、平价又充满温度的现代泰式美食，Thai Dynasty 就是你的不二之选！



# CHANG AN JI CRISPY ROTI

## 酥肉饼

One Pastry, One Bowl: The Taste of Chang'an
A sixty-year-old Xi'an chef. Two signature dishes: beef pastry and beef noodles.
Hand-rolled. Fresh-baked. Layer upon flaky layer.
From Xi'an to Singapore, one bite of Chang'an.

一饼一面，长安余味
长安记，源于一位六旬西安老厨师对古法面食的毕生执念。不设繁复菜单，只专注两样当家绝活：酥肉饼与牛肉面。
现擀 • 现烤 • 层层酥香
"一擀揉尽长安雪，一烤烘出古都香。"
酥肉饼金黄酥脆、百层交叠，一口咬下肉汁迸发；牛肉面汤头醇厚，面条劲道爽滑。
从古都西安到狮城新加坡，长安记以最朴素的一饼一面，牵起世界各地饕客的味蕾记忆。



Roasted Delight

# GUAN CHEE

## 源记烧腊

Since 1983, Guan Chee has specialised in authentic Hong Kong roasts, crafted from a homegrown recipe and perfected over time. From crispy-skin roasted duck and succulent char siew to tender soy sauce chicken, every bite is infused with authentic flavors perfected over generations. With a legacy of quality and tradition, GUAN CHEE continues to serve the true taste of classic Cantonese roasts.

自1983年起专注港式烧味，承袭自家秘方，精于烤制之道。无论是皮脆肉嫩的烧鸭、入口香甜的叉烧，还是鲜香入味的豉油鸡，每一口都蕴含着代代相传的正宗风味。
秉持品质与传统，源记烧腊始终呈现最地道的广式烧味。



HALAL

# PEPPER LUNCH EXPRESS

## 胡椒厨房

Founded 1994 in Japan, Pepper Lunch Express serves sizzling hot meals on our patented teppan, which heats up to 260°C in just 70 seconds and is designed to keep your food perfectly warm at an optimum 80°C for over 20 minutes.

Experience the joy of Do-It-Yourself dining — sizzle your meal to perfection with our proprietary Garlic Soy Sauce, Sweet Brown Sauce and freshly ground black peppercorns to create flavours just the way you like them.

源自日本1994 年的胡椒厨房，采用专利铁板为您呈现滋滋作响的热腾腾美味。我们独家研发的铁板能在70 秒内迅速升温至260°C，并可在20 多分钟内持续保持食物于80°C 的最佳温度。

在这里，您可以尽情体验DIY 烹饪的乐趣。淋上我们秘制的招牌蒜香酱汁或甜味酱汁，搭配现磨黑胡椒，随心调配出属于您的独特风味。每一次翻炒、每一口品尝，都是专属于您的美食互动体验。



Wonton Noodle

# KOK KEE

## 国记云吞面




Famous for its springy noodles mixed in secret sauce, Kok Kee Wonton Noodle was founded in 1985 by the Hong sisters - Hong Choy Ing and Hong Choy Chan with their first humble store located in Lavender Food Square.

Their strong beliefs in traditional cooking methods, use of fresh ingredients, and secret sauce recipes bring out the authentic and truly old-school Singapore wonton noodles.

创于1985年，国记云吞面是由孔氏姐妹孔翠英与孔翠珍所创立而起，并在劳明达美食广场设立了首家云吞面摊位以道地的传统古早味面食和秘制酱汁而远近闻名。

她们坚信传统的烹饪方法，使用新鲜的食材和秘制的独门酱汁才能带出正宗的风味。至今，国记云吞面已被公认为“新加坡最好吃的云吞面之一”，并在多代人中获取了更多的知名度和忠诚度。



*Fishball Noodle*

# JINXI

# 今喜鱼圆面

## JINXI Fishball Noodles: A Beloved Fusion of Tradition and Local Flavour in Singapore

Singapore's fish ball noodles are a delicious fusion of Fujian and Cantonese culinary traditions. Originally adapted by local hawkers from Teochew-style fish ball kway teow, the dish has evolved over time to suit Singaporean tastes, becoming a cherished local favourite. The fish balls are made from fresh fish meat, giving them a springy texture and clean flavour. They are typically served with noodles, tossed in fragrant chili sauce, slow-cooked for hours to achieve its signature taste, and fresh lard that adds depth and richness. Whether served dry or in soup, fish ball noodles remain one of Singapore's most popular and iconic breakfast dishes.

新加坡鱼圆面融合了闽粤的饮食文化，早期由新加坡摊贩改良自潮州鱼圆粿条，后适应本地口味发展成为本地美食，所采用的鱼圆也是用新鲜鱼肉加工而成，再配上几个小时慢炒出独特风味的辣椒和新鲜的猪油烹饪出新加坡特色的美食，也是本地人最爱的早餐之一。



*Local Favourites*

# HUP KEE

## 合记本地美食

### Hup Kee Fried Oyster Omelette

Hup Kee Fried Oyster Omelette is a beloved hawker stall at Newton Food Centre, newly awarded a spot on the Michelin Bib Gourmand 2026 list. For nearly 50 years, it has specialised in authentic Teochew-style orh luak — a fluffy, crispy-edged omelette made with fresh, plump oysters and served with a signature tangy chilli dip. What began as a humble street cart has perfected this one classic dish over decades, earning widespread recognition and acclaim.

### 合记蚝煎

合记蚝煎是坐落于纽顿熟食中心的知名小贩摊，新晋入选2026年米其林必比登推介名单。近五十年来，我们专注传承地道潮州风味蚝煎，外皮金黄酥脆、内里松软嫩滑，选用饱满鲜美的新鲜生蚝，搭配秘制酸辣辣椒酱，风味独特、回味无穷。从昔日的路边推车，到如今的口碑名摊，半个世纪以来，我们始终用心做好这一道经典美味，凭借匠心与坚守，赢得了广大食客的认可与喜爱。

OVER 50 YEARS OF HISTORY



MUSLIM OWNED
حلال
HALAL

*by Jiao Cai Seafood*

# JC SEAFOOD

## 蕉财海鲜

### A Legacy of Taste, Love & Heritage

THE MICHELIN GUIDE 2021 YISHUN OUTLET
THE MICHELIN GUIDE 2022 YISHUN OUTLET
THE MICHELIN GUIDE 2023 YISHUN OUTLET
THE MICHELIN GUIDE 2024 YISHUN OUTLET
THE MICHELIN GUIDE 2025 YISHUN OUTLET

Founded by Zhi Jie, second generation of Woodlands BBQ Seafood (since 1982), JC Seafood continues a proud family story born from the smoky woks of Singapore's hawker scene.
His late father pioneered handmade sambal when few had even heard of it — and his mother perfected it with her heartfelt touch.
Years later, Zhi Jie left the corporate world to honour their legacy, creating Jiao Cai Seafood at Yishun Park Hawker Centre in 2017— a modern tribute to his family's spirit, served on every plate. Now reborn as a Halal-friendly brand, JC SEAFOOD by Jiao Cai Seafood unites all with the taste of family, passion, and true Singaporean soul.

### 传承滋味 · 爱与情的味道

源自新加坡地道小贩文化的烟火香气，蕉财海鲜承载着一个
始于 1982 年兀兰烧烤海鲜摊的家族故事。
创办人志杰是家族的第二代传人。他的已故父亲，在当年少有人知时就开始自制叁峇酱；母亲更以满怀的爱心，将那味道升华为家喻户晓的经典。

2017 年，志杰离开企业界，只为延续父母的精神与手艺，
在义顺公园小贩中心创立了蕉财海鲜。一盘盘热气腾腾的海鲜，
是对家族传承最真挚的致敬。

如今，全新品牌蕉财海鲜以清真的方式 (Halal–friendly) 再次出发，
让每一位食客都能共享那份家的味道、
热忱与新加坡灵魂的真滋真味。



# BBQ Chicken Wings

# HUAT HUAT

## 发发烧烤鸡翅

### Classic BBQ Chicken Wings

Marinated using a special recipe and evenly grilled to deliver juicy tender meat in crisp, golden brown skin. Dip into tangy chilli and enjoy!

### 经典烧烤兩組

采用独特的配方施制鸡翅后，经过均匀地烧烤，让酥脆金黄的鸡皮包裹着多汁鲜嫩的鸡肉，再沾上浓郁的辣椒酱，真是绝佳享受!



# NANA CURRY

## 南南家咖喱

### Na Na Homemade Curry: A Legacy Since 1989

MICHELIN 2016 · MICHELIN 2017 · MICHELIN 2018 · MICHELIN 2019 · MICHELIN 2020

MICHELIN 2021 · MICHELIN 2022 · MICHELIN 2023 · MICHELIN 2024 · MICHELIN 2025

Grandma Khim's homemade curry has been a family treasure since 1989. Known as a Peranakan "woman of steel", she was a perfectionist who used only the finest ingredients to create her rich, flavourful curry.

Her curry became a symbol of love and tradition, passed down through generations. In 2016, it was awarded the Michelin Bib Gourmand, and has continued to receive this honour ever since. Na Na's curry remains a beloved family legacy, still made with care and pride today.

### Na Na自1989年以来的家傳咖喱

自1989年以来，Grandma Khim（金奶奶）的家传咖喱一直是家族的珍宝。作为一位“铁娘子”裔的娘惹，她是一个追求完美的人，始终使用最优质的食材，烹制出浓郁、美味的咖喱。她的咖喱成为了爱与传统的象征，代代相传。从2016年开始，金奶奶的咖喱获得了米其林必比登美食奖，并且一直保持至今。

NaNa的咖喱仍然是家族的宝贵遗产，
至今仍然用心与骄傲制作。



# JU FU BAK KUT TEH

## 聚福肉骨茶

### Klang Bak Kut Teh

Klang Bak Kut Teh has a history of more than 70 years. The soup base has a fragrant herbal flavor, combined with the unique fragrance of garlic and pepper. After several hours of cooking, it is integrated into the ribs, making the ribs taste fragrant but not greasy. This rich herbal soup has the functions of invigorating the lungs and spleen, invigorating qi and raising yang, removing dampness and refreshing the mind.

### 巴生肉骨茶

巴生肉骨茶至今有70多年的历史了，汤底有着清香的药材味，结合蒜香和胡椒的独特香味，经过几个小时的熬制融入排骨里面，使得排骨吃起来香而不腻，汤底结合配比好的药材具有：补肺健脾，益气升阳，去湿提神等功效。



# JU BAO XUAN MALA HOTPOT

## 聚宝轩

### Mala Hotpot

Spicy hot pot originated from China, Chongqing. The pot is usually mixed with hot, spicy & fragrant flavours. It is said that local people traditionally enjoyed stir-frying a large pot of various ingredients together with seasonings. Whenever they had distinguished guests, they would add meat, seafood, and crispy intestines to this large pot of stir-fried ingredients. The bamboo shoots are tender and fragrant. The pre-fried tofu skin easily absorbs the savory flavor of various meats and seafood. This absorption, combined with its own fragrance, results in the dish's signature blend, known as "One Pot Fragrant".

### 麻辣香锅

麻辣香锅源于中国重庆土家风味，是当地老百姓的家常做法，以麻、辣、香、混一锅为特点。据说，当地人平时喜欢把一大锅菜一起用各种调料味料炒起来吃，而每当有尊贵的客人时便会在平常吃的大锅炒菜中加入肉、海鲜、脆肠。笋片嫩而清香、腐竹因为事先炸过，可以吸收各种肉类和海鲜的鲜味，再加入本身的香味，混合起来，就成了“一锅香”。



# DA SHI JIA BIG PRAWN MEE

## 大食家大大大虾面

MICHELIN

MICHELIN 2021 Killiney Road Outlet

MICHELIN 2022 Killiney Road Outlet

MICHELIN 2023 Killiney Road Outlet

MICHELIN 2024 Killiney Road Outlet

MICHELIN 2025 Killiney Road Outlet

Founded in 2017 by second-generation chef Seth Sim, DA SHI JIA BIG PRAWN MEE specializes in customizable prawn noodles featuring fresh sea-caught prawns, crispy pork lard, and fried shallots in a robust, flavor-packed crustacean broth. Alongside their signature dish, the Wok-Fried Big Prawn White Bee Hoon and Big Prawn Poached Rice are crowd favorites. Awarded the **MICHELIN Bib Gourmand** since 2021, they are endorsed by top food reviewers and media including Dr Leslie Tay (ieatishootipost), Miss Tam Chiak, Daniel Food Diary, HK Apple Daily, Strictly Dumplings, and SilverKris. We aim to serve all generations and become a quintessential representative of Singaporean flavor.

大食家大大大虾面由二代厨师Seth Sim于2017年创立。他们主打可自由定制虾子大小与面条的招牌大虾面，浓郁鲜美的虾汤搭配新鲜海虾、现炸猪油与炸葱，令人回味无穷。此外，炒大虾白米粉与大虾泡饭同样广受欢迎。大食家大大大虾面自2021年起荣获米其林必比登推介，并深受Dr Leslie Tay (ieatishootipost)、Miss Tam Chiak、Strictly Dumplings及SilverKris等知名美食博主与媒体的认可。我们坚信“汤是灵魂，虾是生命”，在虾汤中加入特制叁巴辣椒酱和辣椒粉风味绝佳。若运气好，还能品尝到店里季节限定的招牌大大大虾！



# JIA JIA LE CUISINE

## 家家乐佳肴

### Jia Jia Le Delicacies | A Taste of Singapore, 30 Years in the Making

The founder of Jia Jia Le Delicacies grew up helping in their parents' restaurant, learning about spices and savoring family recipes like Mutton Curry, Sweet and Sour Pork, and Nyonya Assam Fish. After years of apprenticing in the F&B industry, the founder established "Jia Jia Le Cuisine" to preserve these authentic, comforting flavors. By standardizing their core sauces, the brand ensures a consistent, high-quality dining experience. Today, they still use the founder's mother's original recipe for their signature Mutton Curry, alongside favorites like the boldly flavored Assam Fish and crispy Sweet and Sour Pork. Dedicated to premium ingredients and expert craftsmanship, Jia Jia Le continues to serve heartwarming meals that taste just like home.

### 家家乐佳肴 | 一份传承三十年的新加坡味道

家家乐佳肴的创始人自幼在父母的餐馆帮忙，伴随着母亲烹制的咖喱羊肉、咕咾肉和娘惹阿参鱼等美味长大。这段经历促使创始人投身餐饮业，从学徒做起，最终创立“家家乐佳肴”以传承这份记忆中的风味。为了让每位食客都能品尝到地道且充满温度的美食，品牌统一制作核心酱料以保证品质如一。

如今，店内的咖喱羊肉仍沿用创始人母亲的秘方，阿参鱼酸辣分明，咕咾肉外酥里嫩。家家乐始终坚持选用好食材与精湛工艺，致力于为顾客呈上“犹如家常”的安心佳肴。



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