

# SIGNATURE DISHES 招牌菜

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

★ 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

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★🔥 **Chatterbox King Prawns Laksa** \$178

**招牌大蝦喇沙**

Thick rice vermicelli with king prawns, egg, fish cakes and dried beancurd in spicy coconut gravy

★🔥 **Chatterbox Jumbo Scallops Laksa** \$178

**招牌珍寶帶子喇沙**

Thick rice vermicelli with jumbo scallops, egg, fish cakes and dried beancurd in spicy coconut gravy

★🔥 **Chatterbox Chicken Laksa** \$128

**招牌雞肉喇沙**

Thick rice vermicelli with chicken, egg, fish cakes and dried beancurd in spicy coconut gravy

★🔥 **Singapore-style Fried Rice** \$138

**新加坡炒飯**

Wok-fried fragrant rice with prawns and chicken, served with chicken satay, sambal prawns, prawn cracker and fried egg

★ **Hainanese Pork Chop** \$118

**with Fragrant Rice**

**星洲海南炸豬扒配香米飯**

Deep-fried breaded pork chop served with homemade fruit sauce and fragrant rice

♥ **Vegetarian Claypot** \$112

**with Steamed Rice**

**星洲雜菜煲配白飯**

Assorted vegetables and mushroom served with steamed rice and crispy beancurd

## OTHERS 其他

**Fragrant Rice** \$26

**香米飯**

**Steamed Rice** \$20

**白飯**

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# SNACKS 小食

★ 🌶️ **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

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# SNACKS 小食

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

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## DESSERTS 甜品

★ **Coconut Ice Cream  
in Young Coconut Shell**  
招牌椰子雪糕

\$108

Homemade coconut ice cream served with pineapple-filled rambutan and walnut

★ **Coconut Ice Cream Sundae**  
椰子雪糕新地

\$68

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**  
斑蘭蛋糕配椰子雪糕

\$78

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

**Pandan Cake with Fresh Fruit**  
斑蘭蛋糕配鮮果

\$78

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

**Pandan Cake with Gula Melaka**  
斑蘭蛋糕配椰糖

\$68

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

# 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

★ **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

**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

**Lychee Ice**  
荔枝刨冰配雪糕

\$68

Iced dessert with lychee, attap seed, 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

# 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



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# DRINKS 飲品

## COFFEES

Freshly Brewed Coffee  
鮮磨咖啡

HOT 熱 (8oz) ICED 凍 (16oz)

\$30 \$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.

每拾客人可免费自攜一瓶標準餐酒(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。

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## 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) ICED 凍 (16oz)

\$32 (12oz) -

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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