

THE SIGNATURES

AVAILABLE FROM 11.30AM TO 10PM

BAK CHOR MEE — 28 
肉脞面

A luxurious take on Bak Chor Mee, this dish takes its recipe from the signature fish maw soup at Seng Kee Mushroom Minced Meat Noodle. The broth is brewed from pork bones and dried sole, and chock-full of quality threadfin fish maw, minced pork, pork slices and egg topped with stewed mushroom slices.

这道奢华肉脞面的配方源自于胜记香菇肉脞面的招牌鱼肚汤。猪骨和鲳目鱼干熬制成的鲜汤，满满的都是上等马鲛鱼肚、猪肉碎、猪肉片、鸡蛋，上覆炖蘑菇片。

HAINANESE CHICKEN RICE — 20
海南鸡饭

Our inspiration for this traditional Hainanese dish is the old-school style of cooking with tender poached chicken. The fragrant rice is cooked in flavoursome chicken stock and spices. Best eaten with a piquant garlic chilli sauce.

新加坡是世界鸡饭之都，这种采用鲜嫩水煮鸡制作的传统海南菜肴的灵感来自主厨 Yong Jia 的老式做法。以香料和鸡油制作的芳香米饭，配上蒜茸和辣椒酱吃。

PRAWN NOODLE SOUP — 28 
虾面汤

Mr Lee Pi Duan arrived from Nan'an (Fujian Province) in 1928 and started selling prawn noodles without knowing that one day his family will run nearly all the most popular prawn noodle shops in Singapore. Ours closely resembles the Beach Road Prawn Mee version, run by Lee's eldest son, John.

Lee Pi Duan 先生于 1928 年从南安 (福建省) 来到了新加坡，开始卖虾面，他万万没想到他的家人会经营着新加坡最受欢迎的虾面店。我们的虾面与美芝路的虾面非常相似，此家面馆的老板恰巧是 Lee 先生 的长子 John。

KATONG LAKSA — 20
加东叻沙

This rendition is adapted from The Original Katong Laksa aka Janggut Laksa in Katong. The rich coconut gravy is flavoured with dried shrimp and fragrancd with laksa leaf, served with poached chicken the traditional way.

叻沙是新加坡对世界美食的贡献之一。只需用勺子吃的招牌短面来自加东。浓郁椰肉汁带着干虾的味道以及椶树叶的飘香，配上传统水煮鸡。

CHILLI CRAB AND MANTOU — 28
辣椒螃蟹和馒头

Chef Hooi of Dragon Phoenix Restaurant added sambal and eggs to enrich the original chilli crab gravy of a pushcart stall along East Coast Road in the 1950s. We later elevated the dish by using Alaskan King crab and topped the sauce with X.O. for an added kick.

辣椒螃蟹来自于1956年东海岸路的一个手推车摊。后来，龙凤大饭店主厨 Hooi 添加了参巴辣椒酱和鸡蛋，使肉汁更加丰富美味。特别加上X.O. 酱汁的辣椒螃蟹也因此受到大家的欢迎。

BAK KUT TEH — 32 
肉骨茶

A well-loved traditional dish in Singapore, we are using the original recipe from Legendary Bak Kut Teh with fresh Indonesian pork and Sarawak peppercorn for the rich and slurp-worthy soup. This dish is served with fried 'you tiao' and hot tea.

除了使用发传人肉骨茶的原始配方以外，我们也采用新鲜的印尼猪肉和东马砂拉越花椒熬出香喷喷的高汤。请和炸油条和热茶一起享用。

BEEF RENDANG — 26
牛肉任当

Cooked by Rumah Makan Minang, a specialist of Indonesian Minangkabau cuisine, this aromatic Beef Rendang dish is served with brown rice, eggplant and emping.

由印尼Minangkabau餐的美食专家Rumah Makan Minang烹制的牛肉任当是新加坡旅游局精心挑选出的本地美食必访地点之一。芳香的牛肉仁当配上糙米饭，茄子和马来式的炸饼，您千万不要错过。

3-TIER LOCAL SIGNATURE AFTERNOON TEA SET 当地特色的三层下午茶套餐

Indulge in one of the most elegant Local Afternoon Tea experiences. With a selection of succulent local delicacies, complete this mid-day pleasure with your choice of tea, coffee, Kopi Tarik or Teh Tarik. Each tea set comes with two cups of beverages.

精致优雅的当地下午茶体验，氛围令人沉醉。当地美食，鲜美多汁 精华汇聚，您也可任选两杯茶，咖啡或拉茶，尽享休闲舒适的午后时光。

MONDAY TO FRIDAY FROM 3PM TO 5.30PM — 38
星期一至五 下午 3 点至下午 5 点半

SATURDAY AND SUNDAY FROM 4PM TO 6.30PM — 42
星期六及星期天 下午 4 点至下午 6 点半

LOCAL BUFFET 当地自助餐

Savor a wide selection of local appetisers and desserts from the buffet and complete the experience with a choice of one of our seven signature dishes, and unlimited tea, coffee, Kopi Tarik or Teh Tarik.

品尝各式各样的当地开胃菜和自助甜点。为了彻底的体验当地美食，您可以任选本餐厅7种招牌菜之一，以及免费供应的茶，咖啡或拉茶。

MONDAY TO FRIDAY 11.30AM TO 2.30PM — 38
星期一至五 上午11点半至下午 2 点半

SATURDAY AND SUNDAY 11.30AM TO 4PM — 42
星期六及星期天 上午11点半至下午 4 点

PUBLIC HOLIDAYS 11.30AM TO 2.30PM / 3PM TO 6PM — 42
公定假期 上午11点半至下午2 点半 / 下午3 点至下午6点

EVE OF PUBLIC HOLIDAYS 6PM TO 9PM — 42
公定假期前夕 下午6点至晚上 9点

AVAILABLE FROM 2.30PM TO 10PM

MAINS

SATAY LAU PA SAT — 15 
老巴刹沙撈

Part of our Shangri-La Hotel, Singapore family, Chef Yong Jia shares heritage recipes passed down from his grandmother. Spice-marinated chicken, lamb, beef or pork skewers with peanut gravy, cucumber and onions.

作为我们新加坡香格里拉大酒店的一份子，主厨 Yong Jia 分享了从祖母传下来的传统食谱。经过香料腌制的鸡肉、羊肉、牛肉和猪肉串串烧烤，搭配具有花生香的酱汁、黄瓜及洋葱。

NYONYA CHICKEN CURRY — 22
娘惹咖喱

Tender chicken pieces braised in thick coconut curry like at HarriAnns and served with sliced French baguette, the Singaporean way.

一道独具浓厚新加坡风味的美食，以 HarriAnns 般浓郁椰子味的咖喱炖煮鸡块，搭配法式面包片。

KONG BAK PAU — 20 
扣肉包

Pork belly braised in dark soy till tender by Chef Yong Jia, served with steamed Chinese buns to mop up the rich gravy.

主厨 Yong Jia 采用黑豆炖五花肉，直到香软，并配上蒸馒头，蘸着浓厚的肉汁。

VEGETARIAN SPRING ROLL — 16
素春卷

Large homemade spring rolls by Chef Yong Jia with fresh coriander, stewed turnip, shiitake mushroom and carrot accompanied with a chilli dip.

主厨 Yong Jia 自制的大春卷，加入新鲜的香菜、炖萝卜、香菇、胡萝卜，蘸着辣椒。

CARROT CAKE — 16
萝卜糕

Chef Yong Jia's turnip cake stir-fried with pickled radish, egg and spring onion.

主厨 Yong Jia 的萝卜糕采用了腌萝卜干、鸡蛋和小葱一起煸炒。

SNACKS

TRADITIONAL HAINANESE CHICKEN CURRY PUFF — 14
海南脆皮咖喱包

A traditional Hainanese spicy chicken, egg and potato filling encased in a flaky shortcrust pastry shell made with the same recipe as when Rolina started in 1958.

使用传统食谱海南辣椒鸡，鸡蛋和土豆馅装入薄脆的酥皮里。做法与 Rolina 在 1958 的食谱相同。

NGOH HIANG — 14 
五香

A recreation of East Coast Ngho Hiang's (housed within Beach Road Prawn Mee) most popular item – minced pork seasoned with five spice powder, wrapped in tofu skin then deep fried and accompanied with a homemade chilli sauce.

这道菜是东海岸五香（在美芝路虾面馆内）最受欢迎的菜品 — 五种香料粉调味的猪肉碎，包裹豆腐皮，然后油炸，并配上自制辣椒酱。

KAYA TOAST — 12
咖椰吐司

Singapore's favourite coconut and egg jam from HarriAnns slathered over crisp toast with a slab of cold butter.

酥脆的烤面包涂上一层冷黄油，配上来自 HarriAnns 最受喜爱的椰子与鸡蛋果酱。

SWEETS

NYONYA KUEH — 16
娘惹糕

A selection of popular local desserts in the traditional HarriAnns Peranakan style.

非常受欢迎的当地甜点，以传统 HarriAnns 土生华人风格烹制而成。

PULUT HITAM — 16
黑糯米粥

Sweetened black glutinous rice porridge inspired by HarriAnns, drizzled with coconut milk and served warm.

来自 HarriAnns 的香甜黑糯米粥。加入椰奶后，趁热上桌。



Contains Pork 含猪肉 | Prices are subject to 10% service charge and prevailing government taxes including GST. 所有标价需另加10% 服务费及政府消费税。