



SICHUAN 蜀香川菜系列

Sichuan Poached Classics 蜀香水煮系列 辣辣辣

Poached in rich master chili broth, finished with dried chilies, Sichuan peppercorns & sizzling hot oil.
Served with bean sprouts, glass noodles & cucumber.

Snakehead Fish Fillets 鲜嫩黑鱼片 I 32

Tender Beef Slices 精选嫩牛肉片 34

Spicy Double Cooked Pork Belly 黑豆豉回锅肉 辣辣 28

Sliced pork belly stir-fried with black bean sauce, leeks, onions, and peppers.

Kung Pao Classics 蜀香宫保系列 辣

Wok-tossed in classic sweet & tangy Sichuan glaze with dried chilies, sweet leeks, Sichuan peppercorns & crunchy peanuts.

King Prawns with Cashews 腰果宫保大虾 I 32

Chicken with Peanuts 蜀香宫保鸡 26

Green Pepper & Garlic Chicken 青椒鸡 辣辣辣 26

Tender chicken wok-tossed with green peppers, garlic, ginger, and numbing Sichuan pepper.

Sichuan Spicy Green Beans 干煸四季豆 VO GFO 24

Dry-fried green beans tossed with minced pork and savory Sichuan pickled vegetables.

Mapo Tofu 麻婆豆腐 VO GFO 24

Silken tofu braised with minced pork in a spicy, numbing Sichuan chili sauce.

CROWD FAVOURITES 主厨精选

House Peanut Satay Chicken / Beef 星洲生珍沙爹鸡 / 沙爹牛 26 / 30

Sliced meat stir-fried with peppers and onions in rich, fragrant peanut satay sauce.

Shredded Beef in Sweet & Sour Sauce 干烧糖醋牛柳丝 30

Crispy shredded beef tossed in a tangy sweet-and-sour glaze.

Crispy Sesame Honey Chicken 琥珀金丝蜜糖鸡 24

Crispy boneless chicken coated in sweet honey glaze and toasted sesame seeds.

Crispy Chicken / Pork in Aged Plum & Sweet Soy Glaze 酸甜鸡 / 酸甜里脊 24 / 28

Crispy bite-sized meat tossed with peppers and onions in an aged plum sweet soy glaze.

Mongolian Chicken / Beef 蒙古风味炒鸡 / 牛 26 / 30

Stir-fried tender meat with garden vegetables in savory, smoky Mongolian sauce.

VEGETABLE 时蔬类

Stir-Fried Cauliflower with Chinese Bacon 腊味生炒花菜 VO GFO 30

Fresh cauliflower wok-tossed with cured Chinese bacon and scallions.

Sautéed Lotus Root & Fresh Mushrooms 鲜菇炒藕片 GFO 26

Crunchy lotus root slices sautéed with mixed mushrooms, wood ear fungus, and zucchini.

Garden Fresh Assorted Seasonal Greens 清炒四季杂菜 GFO 20

Fresh seasonal greens and mushrooms wok-tossed in light garlic sauce.

RICE 主食炒饭

Wukong Fried Rice 悟空炒饭 VO GFO 18

Classic fried rice tossed with scrambled egg, bean sprouts, and green onion.

XO Fried Rice 极品 XO 酱炒饭 GFO 辣 I 20

Fragrant fried rice loaded with mixed seafood and eggs in savory XO sauce.

Yangzhou Fried Rice 扬州炒饭 I 22

Traditional fried rice with prawns, sweet BBQ pork, egg, and green onion.

Original Pork Lard Mixed with Rice 猪油拌饭 6

Steamed rice drizzled with rich pork lard and savory house soy sauce.

Rice 米饭 4

Steamed jasmine rice.

NOODLES 面食类

Choice of beef, chicken or vegetables

Hong Kong Stir Fried Rice Noodle 港式干炒河粉 VO GFO 18

Wok-charred flat rice noodles tossed with beef/vegetables, bean sprouts, and onions.

Char Kway Teow 炒贵刁 辣 GFO I 20

Smoky stir-fried flat rice noodles with peppers, bean sprouts, and sweet soy.

Black Pepper & Mushroom Udon 黑椒野菇乌冬 VO 20

Thick udon noodles stir-fried with mushrooms, bamboo shoots, and fresh greens.

Xing Chow Bee Hoon 星洲炒米 辣 GFO I 18

Singaporean-style curry-infused rice vermicelli tossed with peppers and bean sprouts.

Canton Crispy Chow Mein 粤式香脆炒面 VO 18

Crispy egg noodles topped with stir-fried seasonal vegetables in savory gravy.

Mee Goreng 马来炒面 辣 I 20

Spicy Malaysian-style egg noodles stir-fried with fish cake, tomatoes, and greens.

Curry Laksa 南洋浓香咖喱叻沙 辣 I 20

Rich coconut curry noodle soup with tofu puffs, fish cakes, eggplant, and sprouts.

Braised Beef Noodle Soup 红烧牛腩面 20

Slow-braised beef brisket and greens served over noodles in rich aromatic broth.



ENTRÉE 头盘前菜

Vegetable Spring Roll (3) 翡翠三丝春卷	9
Crispy golden rolls filled with seasoned cabbage, carrots, green peas, wood ear fungus, and vermicelli.	
Signature Savoury San Choi Bao (2) 经典秘制肉碎生菜包	16
Savoury minced pork stir-fried with diced capsicum, bamboo, and water chestnuts, served in crisp lettuce cups.	
Golden Crispy Wonton (5) 黄金酥炸云吞	10
Deep-fried golden dumplings stuffed with juicy pork and crunchy water chestnuts.	
Deep Fried Tofu 椒盐蒜香黄金豆腐	15
Crispy tofu cubes wok-tossed with aromatic roasted garlic, scallions, sweet peppers, and sea salt.	
Taiwanese Crispy Popcorn Chicken 九层塔香盐酥鸡	16
Bite-sized crispy chicken tossed with fragrant fresh basil, sea salt, and traditional spices.	
Taiwanese Tempura 甜不辣	12
Chewy Taiwanese-style fried fish cakes lightly seasoned with pepper and spice	
Formosa Golden Crispy Mackerel Bites 府城金酥土魷鱼	20
Tender Spanish mackerel bites seasoned with spices and fried until golden and crunchy.	
Taro Filled Sweet Potato Balls 紫薯地瓜双辉球	10
Crispy sweet potato bites filled with smooth, sweet taro paste.	
Golden Sweetcorn & Milk Croquettes (6) 玉米布丁酥	10
Golden crispy croquettes filled with creamy milk and sweet corn.	
House-spicy Dumplings in Chilli Dressing (5) 秘制红油鲜肉抄手	10
Pork and water chestnut dumplings tossed in signature house-made spicy chili sauce.	
Xiao Long Bao (3) 江南鲜肉小笼包	9
Classic steamed soup dumplings filled with juicy pork and subtle ginger broth.	
Har Gao (3) 水晶白玉虾饺	10
Translucent steamed dumplings packed with plump prawns and crunchy bamboo shoots.	

SOUP 汤品

Velvet Sweetcorn Soup with Minced Chicken 金黄鸡茸粟米汤	9 / 18
Silky corn soup blended with tender chicken mince and delicate egg drop ribbons.	
Pork Wonton Consomé 金汤云吞汤	9 / 18
Pork and water chestnut wontons served in a savory broth with fresh greens.	
Traditional Shanghai Hot & Sour Soup 沪式野菇酸辣汤	9 / 18
Authentic tangy broth loaded with shiitake mushrooms, fungus, tofu, bamboo, and egg drop.	

KITCHEN & BAR

火焰山

FLAMING MOUNTAIN

心似火焰山
美味在其中



CHEF SIGNATURE 招牌特色菜

Sovereign Sweet and Sour Fish 宫廷糖醋鱼	48
Crispy fish fillet glazed in signature sweet-and-sour sauce with pineapple, peppers, and onions.	
Zesty Citrus & Chilli Fish 鲜香青柠鱼(清蒸 / 油炸)	48
Fresh fish (steamed or fried) infused with zesty lemon, garlic, chili, fresh coriander, and fish sauce.	
San Bei Chicken 三杯鸡	30
Classic Taiwanese chicken braised with fragrant fresh basil, garlic, and ginger.	
San Bei King Oyster Mushroom 三杯杏鲍菇	30
Meaty king oyster mushrooms wok-braised with fresh basil, garlic, and ginger.	
Sautéed Basil Eggplant 塔香茄子	26
Tender eggplant stir-fried with fresh basil, garlic, and subtle chili.	
House Slow-Roasted Crispy Duck 御品香酥慢烤鸭	46
Plum sauce / Curry sauce Slow-roasted duck served with vegetables; paired with sweet plum sauce or lychee basil curry.	
Salt and Pepper 椒盐系列	
Wok-tossed with roasted garlic, onion, capsicum & sea salt	
King Prawns 游水海虾	32
Squid 鲜柔中卷	34
Soft Shell Crab 酥炸软壳蟹	36
Braised Pork Belly 秘制红烧肉	36
Slow-braised pork belly in a rich, savory soy glaze, accompanied by fresh broccoli.	
Golden Crispy Prawn 吉利富贵虾	32
Crispy prawns paired with sweet pineapple and lychee in a light mayo dressing.	
Flame-Tossed Clams with Fresh Basil & Chili 辣炒蛤蜊	28
Fresh clams wok-tossed with fragrant chili and fresh basil.	
Sizzling Prime Beef Dices with Roasted Garlic 炙烧铁板牛柳	38
Tender beef cubes stir-fried with vegetables and black pepper dark soy reduction, served on a sizzling skillet.	
Prime Beef Cubes in Supreme XO Sauce 尊皇 XO 酱爆牛柳	32
Sliced beef stir-fried with broccoli and garden vegetables in rich XO seafood sauce.	
Slow-Braised Beef Brisket Claypot 古法慢炖牛腩煲	38
Melt-in-your-mouth braised beef brisket with mushrooms and choy sum in a traditional claypot.	