

南洋

海南寶

风味

Open Daily

Only in Singapore

www.thehainanstory.com



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 報紙 海南咖喱飯 NEWSPAPER HAINANESE CURRY RICE

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 羅伯特 西餐 Uncle Robert

The Hainan Story was created to celebrate
THE LOVE OF HAINANESE FOOD FOR SINGAPOREANS

Hainanese immigrants were among the last Chinese communities to arrive in Singapore after the Teochews, Hokkiens, and Cantonese.

Unable to break into the businesses dominated by the other dialect groups, the Hainanese took up jobs as servants and chefs for the British colonial masters.

The resourceful Hainanese quickly mastered British and other dialects food and put together their own uniquely Singapore Hainanese food.

It's a dream for The Hainan Story to introduce uniquely Singapore Hainanese food founded by our forefathers with a uniquely Singaporean touch to the world.

海南宝的诞生出自于让本地海南料理成为食客最喜爱的美食之一

新加坡的海南烹饪风格可以追溯到来自中国海南岛的移民，英国人在新加坡建立了一个贸易港口之后，就有许多移民前来寻找机会。但是在那波移民浪潮中，海南人是最晚到达新加坡。也是因为这样错过了大部分的工作和商机。

为了生活，海南人开始为洋人打工，也学会了标准的英式菜肴，在此过程中，他们还掌握了其他烹饪创新手法，利用各种可用的调味，对菜肴进行再创新成为了海南美食的称号。

海南宝的理想是想把祖先们创立的海南美食和他们的创意料理名声传达给世界热爱美食的食客。

4 STEPS TO ORDER

- 1 Grab a buzzer** and proceed to your seat.
 拿一枚呼叫机，然后就座。
- 2 Scan the QR code on the buzzer & EARN** The Hainan Story Reward Dollars on your billing.
 在呼叫机上，扫描二维码点餐，赚取奖励金。
- 3 Mode of payments:**
 • Card ▶ Direct payment
 • Cash ▶ At the cashier
 支付方式：
 • 支付宝 ▶ 直接支付
 • 现金 ▶ 在收银台支付
- 4 Kindly return trays & used crockery to tray return stations** after your meal. Thank you!
 请在用餐后将托盘和餐具归还到指定的托盘归还站。谢谢！

INTRODUCING THE HAINAN STORY

Weaving Culinary Narratives Across 4 Divisions

At The Hainan Story, we transcend mere dining experiences. We craft captivating narratives of Hainanese heritage infused with contemporary flavors, welcoming you to embark on a gastronomic journey through our four distinct divisions.

在海南宝，我们超越了简单的用餐体验。我们编织了充满魅力的海南文化故事，融入了现代风味欢迎您踏上穿越我们四个独特部门的美食之旅。



Unfolds like an enthralling story

The Chapter Series Restaurants

Step into a realm where tradition seamlessly intertwines with innovation, and where history resonates with every delectable bite. Our restaurants encapsulate this harmonious fusion, offering not only an exquisite ambiance but also a vivid narrative of Hainanese culture, accompanied by attentive and heartfelt service. Each establishment, from the nostalgically iconic The Hainan Story Introduction to the vivacious opera-inspired tales of The Hainan Story Chapter One, and the infusion of British colonial charm in The Hainan Story Chapter Two, speaks a language of flavors and service excellence that is truly distinctive. The dishes transcend culinary craftsmanship; they embody Singapore's history, heritage, and our unwavering commitment to delivering an unparalleled dining experience. As we continue our journey, rest assured that more exciting chapters of our restaurants await in the future.

餐厅精选:

传统与创新无缝交融，历史在每一口美味中回响。我们的餐厅将这种和谐融合体现得淋漓尽致，不仅提供精致的氛围，还带来了生动的海南文化叙事，伴随着细心和真挚的服务。每家餐厅，从充满怀旧情调的标志性“海南宝(开篇章)”到充满活力的歌剧灵感的“海南宝(第一章)”，再到“海南宝(第二章)”中融合了英国殖民魅力，都展现了一种独特的风味和卓越的服务品质。这些菜肴超越了烹饪工艺，它们体现了新加坡的历史、传承，以及我们提供无与伦比的用餐体验的坚定承诺。随着我们继续前进的旅程，在未来等待着更多令人兴奋的餐厅篇章。

The Bakery



Recreating Authentic Fragrances

Welcome to The Hainan Story Bakery, where nostalgia meets innovation in every bite. Step into our cozy space, where the aroma of freshly baked Hainanese buns fills the air, evoking memories of yesteryears. Our signature aluminum trays display an array of classic flavors like coconut bun and curry bun, reminiscent of the beloved treats enjoyed in olden days.

Our bakery is more than a bread haven; it's a vessel of fragrant stories. The aroma of freshly baked Hainanese bread wafts through the air, reminiscent of a simpler time. Every loaf is crafted with care, a tribute to the artistry of traditional Hainanese baking. Bite into history, and let the bread carry you on a journey through time.

烘焙坊:

我们的面包店不仅仅是一个面包天堂；它是一艘充满芬芳故事的船。新鲜出炉的海南面包的香气飘荡在空气中，让人想起了更简单时光。每一块面包都是精心制作而成，是对传统海南烘焙艺术的致敬。咬下一口，让面包带您穿越时光的旅程。

The Coffee & Toast



Express Narratives

For those on the move, our kiosk concept is the embodiment of convenience without compromise. The Hainan Story Coffee & Toast offer a quick yet resonant taste of our narrative. It's an invitation to engage with history in a fast-paced world, where our flavors travel with you as you go about your day.

咖啡与吐司餐亭:

海南宝咖啡与吐司的亭台，迅速而有共鸣地呈现了我们的故事。在这个快节奏的世界中与历史互动，在您度过一天的时候，我们的味道与您同行。

The Coffeeshouses



Photo by Proj. B Studio

Embracing Self-Service

Transport yourself to a bygone era at The Hainan Story Coffeeshouse. Here, the fusion of Hainanese and British culinary cultures takes center stage. Echoing the casual charm of the 80s coffee shops, our coffeeshouses pay homage to the quintessential toast and coffee experience. Embracing self-service, we uphold the simple elegance of both cultures, inviting you to relish each bite with a hint of nostalgia.

咖啡馆:

将自己带回到海南宝Coffee House的往昔时光。在这里，海南和英国烹饪文化的融合成为焦点。回响着80年代咖啡店的随意魅力，我们的咖啡屋向经典的吐司和咖啡体验致敬。自助服务的规模，我们坚持着两种文化的简单优雅，邀请您带着一丝怀旧的情感，享受每一口美味。



MUST TRY!



BRITISH HAINANESE SWISS ROLL 南洋海南英式瑞士卷



*Hainanese Pandan Coconut
Kaya Roll*
海南班兰椰子咖椰瑞士卷
per roll | **\$12.70**
per slice | **\$3.70**



Premium Belgium Chocolate Roll
比利时巧克力瑞士卷
per roll | **\$12.70**
per slice | **\$3.70**



Nanyang Yam Orh Nee Roll
南洋芋泥瑞士卷
per roll | **\$12.70**
per slice | **\$3.70**



Ondeh Ondeh Roll
椰糖椰丝瑞士卷
per roll | **\$12.70**
per slice | **\$3.70**

SIGNATURE HAINANESE BUTTER CAKE 南洋海南牛油蛋糕



*Rum & Raisin
Butter Cake*
朗姆酒和葡萄干
牛油蛋糕
per roll | **\$17.80**
per slice | **\$3.00**



*Deluxe Heritage
Banana Cake*
NICE!
顶级古早味香蕉
蛋糕
per roll | **\$16.80**
per slice | **\$2.80**



*Classic
Butter Cake*
经典古早味牛油
蛋糕
per roll | **\$16.80**
per slice | **\$2.80**

TRADITIONAL ASIAN-INSPIRED COOKIES 古早味南洋饼干



*Hae Bee Hiam
Cookies*
NICE!
南洋虾米香饼
\$11.80



*Ondeh Ondeh
Cookies*
NICE!
海南椰糖饼
\$11.80



*Chocolate
Snowballs*
巧克力雪球
\$11.80



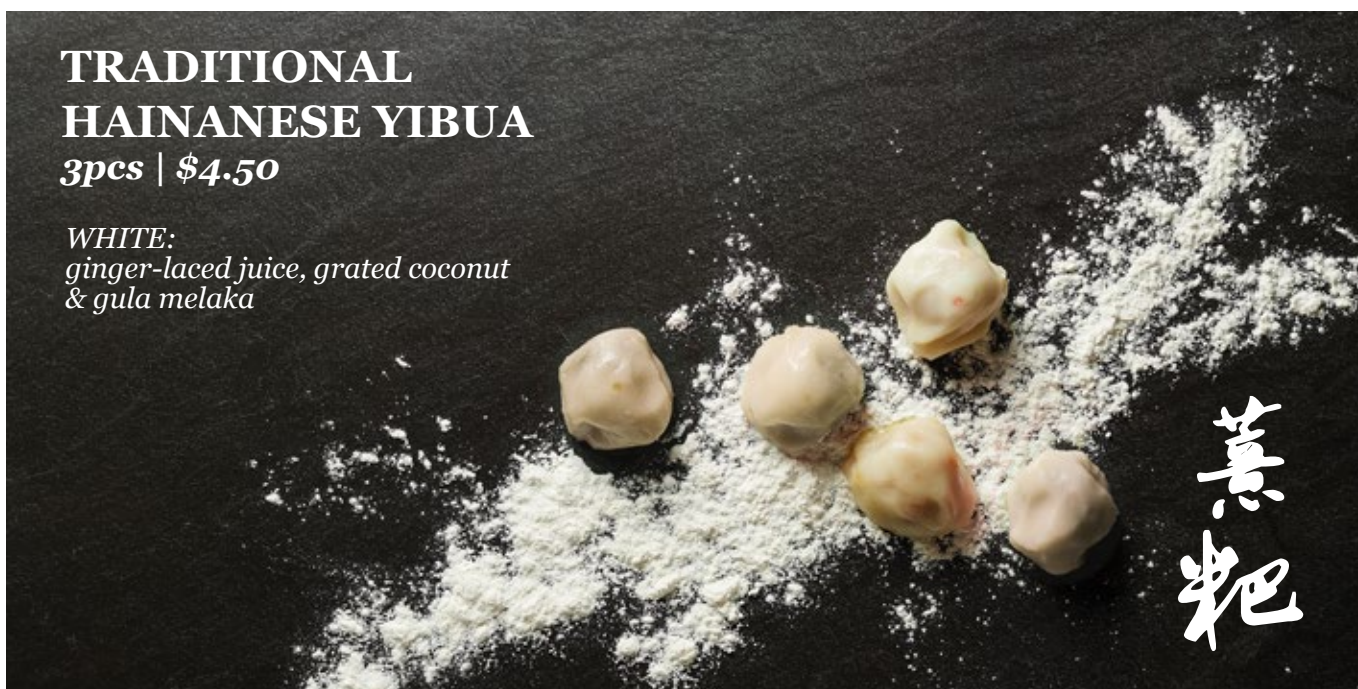
*Cashew Nut
Biscotti*
腰果比斯科蒂
\$11.80



*Hainanese Kopi
Guyou Cookies*
NICE!
海南传统咖啡
牛油饼
\$11.80

TRADITIONAL HAINANESE YIBUA 3pcs | \$4.50

WHITE:
ginger-laced juice, grated coconut
& gula melaka



“ SINGAPORE STYLE ”

GAH DAI 加糖
SIEW DAI 少糖

GAO 厚
BOK 薄

KOSONG 无糖
MORE C 加淡奶

DI LOH 不加水



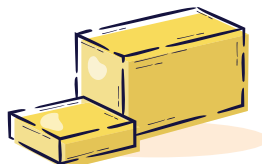
	HOT		COLD	
	Small	Large	Small	Large
Kopi 咖啡	\$2.00	\$2.70	\$3.00	\$4.00
Kopi O 咖啡O	\$1.80	\$2.50	\$2.90	\$3.90
Kopi C 咖啡C	\$2.30	\$2.90	\$3.10	\$4.10

	HOT		COLD	
	Small	Large	Small	Large
Teh 奶茶	\$2.00	\$2.70	\$3.00	\$4.00
Teh O 茶O	\$1.80	\$2.50	\$2.90	\$3.90
Teh C 茶C	\$2.30	\$2.90	\$3.10	\$4.10
Yuan Yang 鸳鸯	\$2.40	\$3.00	\$3.20	\$4.30
Milo 美禄	\$2.60	\$3.20	\$3.30	\$4.40

ADD BUTTER TO YOUR COFFEE!

牛油 (一片)

+\$0.60



ORGANIC TEA



Artisan Organic Tea
有机特配茶
\$2.80



Artisan Organic Green Tea
有机特配绿茶
\$2.80



Organic Vanilla Gourmet Tea
有机香草茶
\$2.80

HOT BEVERAGE 热饮料

Chinese Tea 钓鱼 | 中国茶 \$2.50

BOTTLED DRINK 瓶装水

Mineral Water 矿泉水 \$2.00

CANNED DRINK 罐头饮料

Oolong Tea 乌龙茶 \$2.50

Green Tea 绿茶 \$2.50

Root Beer 沙士汽水 \$3.80

TRADITIONAL DRINKS

Gourmet Housemade Ice Lemon Tea 经典自制柠檬茶 \$3.00



NICE!
Hainanese Three Treasures 海南三宝 \$4.80



香醇美味

GULA MELAKA KAYA

咖椰酱

PEANUT BUTTER

花生酱

\$5.80
per jar

TOAST & COFFEE SET 【海南吐司】套餐

CHOICE OF BREAD FOR YOUR TOAST!



Choice of Bread For Your Toast:

- Hainanese Toast Soft Bun
- Crispy Traditional Toast

Gula Melaka Kaya & Cold Butter Toast
 咖椰牛油吐司

ala-carte **\$2.30**
 set **\$5.80**

**All sets comes with Half-boiled Eggs, Kopi / Teh.
 Upsize available, additional charge apply.
 Cold beverages will need to top-up accordingly.*

Hainanese Toast Soft Bun

Best of Both Worlds!
 Soft on the inside & Crisp on the outside.



Crispy Traditional Toast

A total Crisp palate's experience!



Gula Melaka Kaya & Rojak Jam Toast
 咖椰罗惹花生酱吐司

ala-carte **\$2.60**
 set **\$6.20**



Rojak & Peanut Jam Toast
 罗惹花生酱吐司

ala-carte **\$2.60**
 set **\$6.10**



Peanut Jam & Cold Butter Toast
 花生酱冷牛油吐司

ala-carte **\$2.60**
 set **\$5.90**



Blueberry Jam & Cold Butter Toast
 蓝莓酱冷牛油吐司

ala-carte **\$2.70**
 set **\$6.30**



Peach Jam & Cold Butter Toast
 桃子酱冷牛油吐司

ala-carte **\$2.70**
 set **\$6.30**



Strawberry Jam & Cold Butter Toast
 草莓酱冷牛油吐司

ala-carte **\$2.70**
 set **\$6.30**



Red Bean & Cold Butter Toast
 红豆冷牛油吐司

ala-carte **\$2.90**
 set **\$6.50**



Avocado Egg Mayo Toast
 鳄梨蛋黄酱吐司

ala-carte **\$7.50**
 set **\$10.80**

**Soft bun only*



Half-boiled Egg
 半生熟鸡蛋(两颗)

ala-carte **\$2.30**



EXCLUSIVE TAMPINES MALL ONLY! BAGELICIOUS BAKES

CRISP & SOFT: BAGEL PERFECTION

Gula Melaka Kaya & Rojak Jam Bagel
 咖椰罗惹花生酱貝果

ala-carte **\$5.30**
set **\$8.90**

**All sets comes with Half-boiled Eggs, Kopi / Teh.
 Upsize available, additional charge apply.
 Cold beverages will need to top-up accordingly.*

Bagel
 Soft and Chewy.
 Made in the traditional way
 by hand & baked to
 perfection.



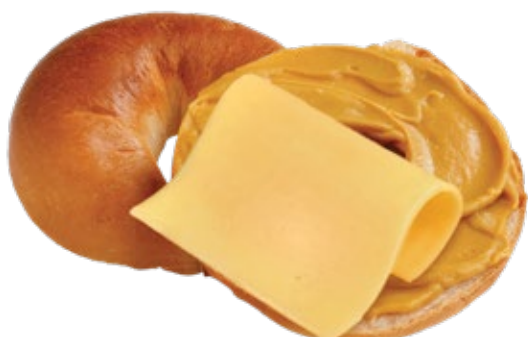
Gula Melaka Kaya & Cold Butter Bagel
 咖椰牛油貝果

ala-carte **\$5.80**
set **\$9.50**



Gula Melaka Kaya & Cheese Bagel
 咖椰芝士貝果

ala-carte **\$5.80**
set **\$9.50**



Peanut Jam & Cold Butter Bagel
 花生酱冷牛油貝果

ala-carte **\$5.50**
set **\$9.20**



Peanut Jam & Cheese Bagel
 花生酱芝士貝果

ala-carte **\$5.50**
set **\$9.20**



Rojak & Peanut Jam Bagel
 罗惹花生酱貝果

ala-carte **\$5.50**
set **\$9.10**



Strawberry Jam & Cold Butter Bagel
 草莓酱冷牛油貝果

ala-carte **\$6.10**
set **\$9.90**



Blueberry Jam & Cold Butter Bagel
 蓝莓酱冷牛油貝果

ala-carte **\$6.10**
set **\$9.90**



Peach Jam & Cold Butter Bagel
 桃子酱冷牛油貝果

ala-carte **\$6.10**
set **\$9.90**



Avocado Egg Mayo Bagel
 鳄梨蛋黄醬貝果

ala-carte **\$8.50**
set **\$12.80**



Luncheon Meat & Egg Bagel
 午餐肉鸡蛋貝果

ala-carte **\$8.50**
set **\$12.80**



EXCLUSIVE TAMPINES MALL ONLY!

CULINARY CHARMES



Hainanese Creamy Cheese with House-made Pork and Shrimp Patty Bagel
海南贝果肉饼芝士三文治

'Say Cheese'! Indulge in a sensational fusion of flavours with our house-made Hainanese Pork and Shrimp Patty, perfectly seasoned and grilled to perfection. This savoury patty is sandwiched between toasted bagel and chopped jalapeño peppers for a zesty kick on sizzling hot plate of melted mozzarella cheese with a choice of Hainanese Curry Cheese or Classic Creamy Cheese!

**Choice of Classic Creamy Cheese / Hainanese Curry Cheese*

\$18.80



Gourmet Bagel Sandwich with Avocado and Braised Pulled Pork
经典贝果牛油果肉三文治 **\$16.80**

A freshly baked half bagel toasted to perfection, layered with tender pulled pork that's been slow-cooked for maximum flavour, topped with fried egg, melted cheese, generous heap of shredded mozzarella and creamy avocado puree. Served alongside golden, crispy French fries and accompanied by a tangy white BBQ sauce for dipping, this dish offers a sophisticated twist on comfort food.



Hainanese Stir-Fried Glass Noodles with Pan-Grilled Chicken Chop
海南炒冬粉配烤鸡排 **\$14.80**

Experience a harmonious blend of textures and flavours with our stir-fried glass noodles, wok-tossed to perfection with a rich chicken stock base. Each bite features tender, pan-grilled Hainanese chicken chop, expertly seasoned and grilled to a succulent finish. Finished with shredded eggs, sliced shiitake mushrooms, crisp cabbages, beansprouts, crunchy pork lard and aromatic shallots, this dish delivers a satisfying and complex fusion of savoury elements in every mouthful.



Hainanese Butter Chicken Delight
海南牛油鸡 **\$16.80**

Savour the rich and creamy essence of our Hainanese butter chicken, featuring succulent diced chicken simmered in a velvety, spiced tomato-based sauce. This indulgent dish is elegantly served atop a perfectly toasted bagel with a drizzle of tangy sour cream perfectly served with crispy French fries. This gourmet twist on a classic comfort dish offers a symphony of flavours and textures in every bite.



Hainanese Classic Plant-based Butter Chicken
海南素牛油鸡 **\$16.80**

Featuring the vibrant flavour of our Plant-Based Hainanese Butter Chicken, crafted with rich, aromatic spices and succulent plant-based protein, nestled atop a perfectly toasted bagel. Drizzled with velvety sour cream, this indulgent creation is served alongside a generous portion of golden, crisp French fries for the ultimate comfort meal.

UPGRADE TO A VALUE SET

A Main with **Mushroom Soup**
 主菜 + 蘑菇汤

Any Main + **+\$2.80**

B Main with **Mushroom Soup + Swiss Roll**
 主菜 + 蘑菇汤 + 瑞士卷 (of your choice)

Any Main + + **+\$5.80**

C Main with **Swiss Roll**
 主菜 + 瑞士卷 (of your choice)

Any Main + **+\$3.00**



**Hainanese Pig's Trotters
 Assam Curry Noodle**
 海南亚叁咖喱猪蹄面

Aromatic hainanese curry gavy with soft, tender and full of flavours pig trotters with hard-boiled egg, sliced fish cakes and bean sprouts have the perfect amount of fats that makes every bite simply melts in your mouth.

*Choice of yellow noodle / thick bee hoon

\$10.80



Ah Mai Chee Cheong Fun **\$8.80**
 阿姨猪肠粉

A local favourite with our very own recipe sensational sauce served with crispy fried wantons and fishballs. Slightly spicy.



**Ah Mai's Housemade
 Chilli Chye Poh Chwee Kueh** **\$5.80**
 海南阿姨菜脯辣椒水粿

Steamed rice cake served with house-made signature chilli preserved radish.

*Choice of spicy/non-spicy



Hainanese Pork Patty Noodle Soup **\$8.80**
 海南猪肉饼粉汤

Characteristic hainan rice noodle soup built on a fragrant broth topped with unique signature steamed pork patty with soft-boiled egg, sliced fish cakes and vegetables.

*Choice of yellow noodle / thick bee hoon



**Hainanese Crispy
 Prawn Roll (6pcs)** **\$8.80**
 海南炸虾枣 (六粒)

Handmade prawn roll filled with juicy shrimp and minced meat.



**Ah Kor Hainanese Lamb Stew
 with Rice** **\$17.80**
 海南羊肉配饭

Tenderly meat light chew with savoury gravy. Served with broccoli, carrots & black fungus.



**Baked Hainanese
 Rice Cake Lasagna** **\$9.80**
 海南西式焗米糕

Live up to the reputation of hainanese chef creative cooking. A big warm comforting hug within tradition hainanese rice cake, parmesan cheese, white sauce, stewed egg plant & tomato making this a truly unique amazing dish.

UPGRADE TO A VALUE SET

A Main with **Mushroom Soup**
 主菜 + 蘑菇汤

Any Main +



+\$2.80

B Main with **Mushroom Soup + Swiss Roll**
 主菜 + 蘑菇汤 + 瑞士卷
(of your choice)

Any Main +



+\$5.80

C Main with **Swiss Roll**
 主菜 + 瑞士卷
(of your choice)

Any Main +



+\$3.00



Mama Wee Curry Chicken Drumstick Set

黄妈妈海南咖喱鸡腿套餐

Served with jasmine rice, vegetable & egg and best enjoyed with house-made hainanese sambal chilli.

\$11.80



Mama Wee Braised Pork Belly Set

黄妈妈海南扣肉套餐

Served with jasmine rice, vegetable & egg and best enjoyed with house-made hainanese sambal chilli.

\$12.80



Signature 'Nan Ru' Fried Pork Set

南乳炸猪肉套餐

Served with jasmine rice, vegetable & egg and best enjoyed with house-made hainanese sambal chilli.

\$12.80



Crispy Fried Silver Dory Fish Set

Served with jasmine rice, vegetable & egg and best enjoyed with house-made hainanese sambal chilli.

\$13.80



Childhood Fried Chicken Wing

童年鸡翅膀

Marinated with lemongrass

1 pc \$3.00
4 pcs \$10.80

ALA CARTE

Hainanese Stewed Mixed Vegetable
 海南闷杂菜

\$4.30

A traditional hainanese mixed vegetable dish, 'hai nam dub sai' also known as '合家欢' which means the whole family celebrate and rejoices.

Mama Wee Curry Chicken (1pc)
 黄妈妈海南咖喱鸡腿 (1支)

\$5.80

Mama Wee Braised Pork Belly (2pcs)
 黄妈妈海南扣肉 (2片)

\$6.20

Signature Fried Pork
 南乳炸猪肉

\$6.20

Silver Dory Fish
 脆炸海鲳鱼

\$7.30

ADD ON

Sunny Side Up 荷包蛋 **\$1.90**

Plain Rice 白饭 **\$1.10**

UPGRADE TO A VALUE SET

A Main with **Mushroom Soup**
 主菜 + 蘑菇汤

Any Main + **+\$2.80**

B Main with **Mushroom Soup + Swiss Roll**
 主菜 + 蘑菇汤 + 瑞士卷 (of your choice)

Any Main + + **+\$5.80**

C Main with **Swiss Roll**
 主菜 + 瑞士卷 (of your choice)

Any Main + **+\$3.00**

ADD ON TO YOUR MAIN!

Cheesy Sausage

Speciality Grilled
Smoked Pork
Cheesy Sausage
(8 inch) **\$5.80**

Grilled Chicken
Cheesy Sausage
(6 inch) **\$4.80**



**Childhood Fried
Chicken Wing**
童年鸡翅
Marinated with lemongrass
1 pc \$3.00
4 pcs \$10.80

HAINANESE BREAKFAST

8AM-11AM



Hainanese Englishmen Breakfast **\$9.90**
海南洋人早餐

English breakfast served with scramble egg, 8 inch smoked pork sausage, cherry tomato, hashbrowns & cold butter gula melaka kaya toast.



Hainanese Englishmen Wonderful Breakfast **\$9.90**
海南洋人丰盛早餐

English breakfast served with sunny side up, bacon, pork & prawn patty, cherry tomato, truffle mushroom & bread toast

HAINANESE WESTERN



Old English Beef Stew **\$16.80**
海南风味英式焗牛肉

Rich, flavoursome stew, meltingly tender falling off the meat with in-house sauce additionally served with hashbrowns.



**1980's Hainanese English
Crispy Chicken/Pork Cutlet** **\$15.80**
八零后海南英式炸鸡/猪排

An authentic creation by our hainanese ancestors chicken/pork chop coated in soda crackers crumbs complete with authentic hainanese bbq sauce served with fries, coleslaw & baked beans.



Hainanese English Chicken Chop **\$13.80**
海南英式鸡排

Origins in tradition british english, given a local interpretation by hainanese chefs debone chicken thigh covered with rich in-house hainanese sauce served with fries, coleslaw & baked bean.



Hainanese Scottish Pork Steak **\$13.80**
海南苏格兰猪排

Origins in tradition british and scotland, given a local interpretation by hainanese chefs a specially premium cut that melt in your mouth and tender compete with in-house hainanese brown sauce made. Served with fries, coleslaw & baked bean.



**Cheesy Hainanese Chicken Chop
with Sweet & Sour Sauce** **\$15.80**
海南酸甜酱烤芝士鸡扒

Cheesy hainanese chicken chop with sweet & sour sauce is a delicious and satisfying dish that combines different flavors and textures to create a truly unique culinary experience. Served with fries, coleslaw & baked bean.



Fish & Chips **\$16.90**
酥炸鱼薯条

Breaded hainanese fish and chips is a dish that combines elements of western and southeast asian cuisine. It typically consists of a fillet of white fish that has been coated in a crispy breaded crust. Served with fries, coleslaw & baked bean.

UPGRADE TO A VALUE SET

A Main with **Mushroom Soup**
主菜 + 蘑菇汤

Any Main +



+\$2.80

B Main with **Mushroom Soup + Swiss Roll**
主菜 + 蘑菇汤 + 瑞士卷
(of your choice)

Any Main +



+\$5.80

C Main with **Swiss Roll**
主菜 + 瑞士卷
(of your choice)

Any Main +



+\$3.00

ADD ON TO YOUR MAIN!

Cheesy Sausage

Speciality Grilled
Smoked Pork
Cheesy Sausage
(8 inch) **\$5.80**

Grilled Chicken
Cheesy Sausage
(6 inch) **\$4.80**



Childhood Fried
Chicken Wing
童年鸡翅膀
Marinated with lemongrass
1 pc \$3.00
4 pcs \$10.80

KIDS MENU

*Choice of small size Ice Lemon Tea/Ice Milo/Hot Milo



1980's Hainanese **\$8.90**
Chicken Cutlet Bento
八零后海南炸鸡排便当
Served with jasmine rice & french fries



Junior Mac & Cheese **\$8.90**
Bento
奶酪烤通心粉便当
Served with mac & cheese,
chicken nuggets
& french fries

SIDE DISH 单点

Baked Beans 烤焗豆	\$2.80	Rosti Hashbrowns 马铃薯煎饼	\$3.80
Onion Rings 炸洋葱圈	\$3.80	Chicken Nugget 鸡块	\$3.80
French Fries 炸薯条	\$3.80	Mac & Cheese 奶酪烤通心粉	\$3.80
Coleslaw 凉拌菜丝	\$3.80		
Mushroom Soup 蘑菇汤	\$3.80		

SPAGHETTI



AGLIO OLIO

In the olden days where the Hainanese chefs cooks their version of Aglio Olio for the British bosses, it carried a subtle tinge of peppery from chinese white pepper and garlicy.

Spaghetti Aglio Olio With **\$9.90**
• Soft Boiled Egg
蒜香意大利面配温泉蛋



• Hainanese Scottish Pork Chop **\$15.80**
海南苏格兰猪排蒜香意大利面

• Hainanese Chicken Chop **\$15.80**
海南英式鸡排蒜香意大利面

• Hainanese Fried Chicken/Pork Cutlet **\$16.80**
炸鸡/炸猪排蒜香意大利面



NEAPOLITAN

A classic Italian-inspired dish featuring al dente pasta tossed in a rich, tangy tomato sauce with sautéed onions, bell peppers, and a touch of garlic, finished with a sprinkle of Parmesan cheese. Perfectly simple, yet bursting with flavor.

Neapolitan Spaghetti With **\$9.90**
• Soft Boiled Egg
番茄酱意大利面配温泉蛋



• Hainanese Scottish Pork Chop **\$15.80**
海南苏格兰猪番茄酱意大利面

• Hainanese Chicken Chop **\$15.80**
海南英式鸡番茄酱意大利面

• Hainanese Fried Chicken/Pork Cutlet **\$16.80**
炸鸡/炸猪排番茄酱意大利面



HAE BEE HIAM

A uniquely Singaporean twist on pasta, this dish features al dente spaghetti tossed in a spicy, savory dried shrimp sambal. Each bite delivers a burst of umami with a touch of heat, celebrating the bold flavors of Singapore.

Hae Bee Hiam Spagetti **\$9.90**
• Soft Boiled Egg
蒜香虾米辣椒炒意大利面配温泉蛋



• Hainanese Scottish Pork Chop **\$15.80**
海南苏格兰猪香虾米辣椒炒意大利面

• Hainanese Chicken Chop **\$15.80**
海南英式鸡排蒜香虾米辣椒炒意大利面

• Hainanese Fried Chicken/Pork Cutlet **\$16.80**
炸鸡/炸猪排蒜香虾米辣椒炒意大利面

UPGRADE TO A VALUE SET

A Main with **Mushroom Soup**
主菜 + 蘑菇汤

Any Main +  **+\$2.80**

B Main with **Mushroom Soup + Swiss Roll**
主菜 + 蘑菇汤 + 瑞士卷 (of your choice)

Any Main +  +  **+\$5.80**

C Main with **Swiss Roll**
主菜 + 瑞士卷 (of your choice)

Any Main +  **+\$3.00**