

享受.食堂

THE CANTEEN

★ BY ENJOY ★



LUNAR NEW YEAR

MENU

BY CHEF JOEL ONG

**17 JAN TO
27 FEB 2025**

HENG ONG HUAT

**383 JLN BESAR
KAM LENG HOTEL
209001**

www.enjoyeating.sg
@CanteenByEnjoy

Fortune Yu Sheng 招财鱼生



	Regular	Large
Salmon Sashimi 配三文鱼	42.80	62.80
Braised Abalone 配酱汁卤鲍鱼	58.80	78.80
Additional 加:		
Salmon 三文鱼	10pc - 12	20pc -22
Braised Abalone 鲍鱼	4pc - 15	8pc - 26



STARTERS

Achar 酸甜酸甜很开胃 娘惹腌菜	4.80
Pickled cucumber, carrot, pineapples in a spicy sweet sauce with grated peanuts.	
Keropok 衰不了虾饼	5.80
Freshly fried prawn crackers served with our house sambal.	
Coleslaw 一位上校的凉拌菜	5.80
A homemade Asian slaw that is a lovely, refreshing starter or accompaniment.	

SEAFOOD

White Pepper Crab 蟹蟹你的爱 白胡椒蟹肉 🍑	38.80
Chunks of crab meat wok-fried in Chef's buttery and indulgent white pepper sauce. Served with crispy mantou chips.	
Salt Baked Whole Barramundi 盐烤尖吻鲈鱼 春	48.80
Baked in salt to highlight the freshness and natural sweetness of the fish.	
Steamed Barramundi 我是一只潮州鱼 蒸鲈鱼片	28.80
Local farm to table Barramundi fillet steamed Teochew-style.	
Golden Lava Salted Egg Prawns 黄金流沙咸蛋虾球 春	26.80
Prawns fried in an umami-laden rich golden lava gravy made with real salted egg.	
Chilli Prawns 不能不吃“虾” 新式辣椒大虾 🍑	26.80
Chef Joel's take on the classic Singapore Style Chilli Crab Sauce but with easy to eat de-shelled prawns instead! Heavenly with mantou.	
Fried Mini Mantou 2.40 for 4pc	
Steamed Garlic Squid 蒜不完苏东粉	16.80
A classic chinese dish with fresh squid on loads of fragrant garlic and tang hoon.	

MEAT

Char Siew 甜蜜蜜你笑的甜蜜蜜 叉烧 🍗 20.80

Thick cuts of juicy pork with house char siew marinade, wok-roasted the old-fashioned way for a well-balanced caramelisation.

Te Kah 红烧高跟靴 外婆卤猪脚 🍗 16.80

Grandma's recipe braised pork leg served with braised tau kwa and egg.

Teppanyaki Beef 牛一片一片一片一片 黑椒牛肉片 24.80

Prime cut beef seared on a hot pan, served with house black pepper sauce and beansprouts.

Aromatic Braised Soy Sauce Chicken 特制肿厨豉油鸡 🍗 (H)23.80

Chef Joel's take on this classic HK-style dish has a deeply aromatic soy sauce braise with the addition of South East Asian herbs and spices. (W)41.80

Chicken Chop 很急的鸡爸 香烤鸡扒 🍗 14.80

The classic and comforting grilled chicken chop taken to the next level with our deeply flavoured house mushroom sauce.

Har Jeong Kai 虾要飞啊飞 虾酱鸡中翅 14.80

Crispy prawn paste marinated mid joint wings.

VEGETABLES

8 Treasure Vegetables 大发八宝菜 🍗 14.80

Eight types of seasonal vegetables stir fried to infuse wok hei and the spirit of HUAT AH.

Wok Hei Cabbage 火气十足高利菜 🍗 12.80

A simple dish infused with wok hei that has become an absolute crowd favourite.

RICE & NOODLES

Seafood Fried Rice 依然饭特西 海鲜炒饭 (S) 15.80 / (L) 29.80

A wok hei infused plate of fried rice with chunks of seafood goodness - prawns, squid, crab, and a rich, dark caramel flavour from premium soy sauce.

Hokkien Mee 来自新加坡的面 福建炒虾面 🍗 (S) 15.80 / (L) 29.80

The most epic Hokkien Mee in Singapore. With fresh prawns, squid and roast pork.

Enjoy Te Kah Bee Hoon 享受猪脚米粉 🍗 (S) 15.80 / (L) 29.80

A Chef Joel and Enjoy classic returns to Jln Besar to celebrate the lunar new year.

Wonton Mee 来自肿厨的面 松露馄饨面 🍗 15.80

Enjoy's take on the classic Wonton Mee - Secret sauce egg noodles with Char Siew, crispy wontons, truffle onsen egg, vegetables and of course crispy pork lard!

RICE & NOODLES

- Canteen Rice** 老鼠爱大米 猪油捞饭 **4.80**
Go old school with steamed jasmine rice, fragrant pork lard, house braising sauce and a fried egg.
- Jasmine White Rice** 泰国香米 **1.50**
Sometimes simple is best.

SIDES

- Otah** 旺你鱼生 香烤乌达 🍑 **11.80**
Smoky grilled handmade mackerel otah served with a special "Ong" pineapple relish.
- Ngoh Hiong** 汁多多肉棍 香炸五香 **10.80**
Hand rolled in house with minced kurobuta and crab meat.
- Wonton** 嘎嘎脆的云吞 **10.80**
8pc. Handmade crispy wontons filled with juicy minced pork. Served with house Kicap manis.
- Satay** 傻的鸡 沙爹 🍑 **9.80**
5pc. Enjoy's signature chunky chicken satay served with a rich peanut sauce.
- Tahu Telur** 炸弹豆腐 **9.80**
Indonesian-style fried tofu and egg with house kicap manis.

DESSERT

- Chendol Panna Cotta CoCo** 李香蘭 煎蕊布丁 🍑 **8.00**
An Italian twist on a classic Singaporean dessert. Pandan noodles and fragrant Gula Melaka atop sweet coconut cream pudding.
- Teochew Orh Ni** 甜甜蜜蜜芋泥白果 春 **6.00**
Sweet and creamy yam paste served with coconut milk and ginkgo nuts.

DRINKS

Signature Cold Brew Osmanthus Oolong Tea (1L bottle, Sugarless) 冷泡桂花乌龙茶 (1L 瓶装, 无糖)	9.90
Enjoy Thai Milk Tea 泰式冰奶茶	3.90
Assam Boi 酸酩酸梅	3.90
Chrysanthemum Luo Han Guo 菊花罗汉果	Iced 3.90 / Warm 4.30
Pure Coconut Water 纯椰水	3.90
Coke / Zero 可乐 / 无糖	2.90
Sprite 雪碧	2.90
Bottled Water 瓶装水	2.00

ALCOHOLIC

The Canteen Draught Lager Pint 鲜啤酒	14.00
Terra Pure Malt Lager 330ml 啤酒	9.00
Beer Bucket (5 Bottles) 啤酒5支	38.00
Jinro Soju (Original / Grape) 韩国烧酒	17.00 / 16.00
House Gin & Tonic 金汤力	6.00

Request for our wine list!

要喝葡萄酒跟我们拿酒单