

## ENJOY

享受  
EATING HOUSE AND BARCNY MENU 2025  
24 Jan - 27 Feb

## NEW ENJOY YU SHENG 新享受鱼生

A tradition in Singapore and Malaysia to bring blessings and prosperity during the new year.

Served with house hawthorn-pickled papaya, marinated jade fungus and local ice plant.



	MINI 2 PAX	REGULAR 4 TO 5 PAX	LARGE 6 TO 8 PAX
SALMON SASHIMI 三文鱼	18.80	48.80	68.80
BRAISED ABALONE 鲍鱼	26.80	62.80	88.80
ADDITIONAL 加:			
SALMON 三文鱼	10 PC - 12	20 PC - 22	
8H BRAISED ABALONE 八头鲍鱼	4 PC - 15	8 PC - 26	

## APPETISERS 开胃菜


**FILIAL PIE TEE 娘惹鲜虾小金杯 16**

(6pc) A peranakan appetiser Chef Joel regularly prepares for his family featuring fresh prawns, conpoy and stock-poached jicama in a handmade pastry shell.

**BLACK DOG QUAIL EGG 黑狗醋铁蛋 8**

Inspired by the Bulldog black vinegar braise that Grandpa loves. Served chilled.

**NONYA ACHAR 娘惹泡菜 5**

Pickled cucumber, carrot, pineapples in a spicy sweet sauce with grated peanuts.

**PRAWN KERPOK 鲜炸虾饼干 6**

Freshly fried prawn crackers served with our home-made sambal chilli.

## SOUPS 汤

## ENJOY FOUR TREASURES SOUP 黄焖四宝羹 18

(Individual Portion) Rich, dense and flavourful soup featuring abalone, scallop, fish maw and crab meat.



## XO WHITE FISH SOUP XO白兰地白鱼汤 18

White, collagen-rich fish soup that is accomplished through 6-8 hours of preparation, with no milk added. Served with fresh cabbage and yam.

## PERANAKAN BAKWAN KEPITING SOUP 娘惹螃蟹猪肉丸汤 18

Clear soup with hand-made pork and crab meatballs and fish maw.

## SIDES 配菜



## HAINANESE CHICKEN SATAY 海南鸡肉沙爹 12

Five skewers of succulent grilled chicken served with a thick concoction of pineapple and peanut dipping sauce.



## KING KONG BAK PAU 金刚扣肉包 24 / 36

King Kong of flavour – pillowy mantou with braised pulled pork with house-smoked thick cut Kurobuta pork belly. Served with homemade slaw, honey mustard and house garlic chilli. (Served 4pc or 6pc)

JUMBO KUROBUTA AND CRAB  
NGOH HIONG 巨无霸黑猪蟹肉五香 17

A traditional Hokkien dish upsized and zhng-ed. Minced pork and crab meat hand-rolled in beancurd skin.

## CRAB MEAT OMELETTE 蟹肉煎蛋 18

Chinese-style pan-fried omelette. Crispy, fluffy and full of real chunky crab meat.



## HAR JEONG SOTONG KIA 虾酱苏东仔 17

Deep fried baby squid marinated in prawn paste and served with oyster mayo. Oceanic umami in every bite.

EAT,  
DRINK  
AND  
BE  
MERRY

享  
吃  
享  
喝

# ENJOY

享受  
EATING HOUSE AND BAR

## CNY MENU 2025

THE  
TASTE  
OF  
SG

新  
加  
坡  
美  
食

### MEAT 肉



#### BLACK PEPPER ANGUS BEEF TENDERLOIN

黑胡椒酱爆牛柳粒

36

Wok fried with onions, garlic and bell peppers in a punchy, homemade black pepper sauce.



#### ROLLS ROYCE RENDANG BEEF SHORT RIB

劳斯莱斯南阳仁当牛小排

52

This Rolls Royce of Rendangs features a 48 hour melt-in-your-mouth USDA Prime Black Angus braised beef short rib in our proprietary aromatic rempah. Served with a wingbean kerabu and toasted coconut.

#### HAINANESE LAMB STEW

海南南乳炖羊肉雪梨

25

A traditional stew made with Nam Lu popular in Singapore since the British colonial times elevated with the addition of sweet winter pears.



#### CHEF JOEL'S BBQ PORK CHEEK

烤猪颈肉

22

Smoky, succulent premium pork cheek grilled to charred perfection and served with Chef Joel's Isaan-inspired special sauce.



#### ONG LAI PORK BELLY

旺来香烤五花肉

4 PC - 22

Grilled tender premium chestnut pork belly with Chef's special pineapple glaze.

6 PC - 30



#### CORDYCEPS HERBAL

虫草药材鸡

HALF - 28

#### BAKED CHICKEN

Succulent chicken infused with chinese herbs and baked with cordyceps.

WHOLE - 48

#### HAR JEONG KAI WINGS

虾酱炸中翅

17

Crispy fried fresh mid joints marinated with shrimp paste, an all time zi-char classic!

All prices subject to 10% service charge and prevailing government tax.

EAT,  
DRINK  
AND  
BE  
MERRY

享  
吃  
享  
喝

# ENJOY

享受  
EATING HOUSE AND BAR

## CNY MENU 2025

THE  
TASTE  
OF  
SG

新  
加  
坡  
美  
食

### FISH 鱼 LOCAL SEA-FARMED BARRAMUNDI 本地海殖尖吻鲈鱼



#### SALT BAKED WHOLE BARRAMUNDI 盐烤尖吻鲈鱼 49

Baked in salt to highlight the freshness and natural sweetness of the fish. Served with 6 different locally inspired sauces for a different experience in every bite.



#### CRISPY WITH CHEF JOEL'S RED CURRY SAUCE 香辣椰浆红咖喱汁 49

Deep fried and coated with a rich, red coconut-based curry sauce.

#### STEAMED IN SUPERIOR SOY SAUCE 港式蒸 49

This light steaming method results in tender and moist meat complemented with the fragrance from flavoured oils.

### SEAFOOD 海鲜



#### WHITE PEPPER CRAB 享受白胡椒螃蟹 14 INDIVIDUAL - 14 SHARING - 88

De-shelled crab meat with Chef Joel's white pepper sauce on silky steamed egg.



#### SINGAPORE STYLE CHILLI PRAWNS 新加坡招牌辣椒酱大虾 29

Fresh prawns (de-shelled!) from the market cooked in Singapore's very own famous chilli crab sauce. Great for mantou-dipping!  
Add 4 mini mantous for \$2.40



#### PUMPKIN BUTTERCREAM PRAWNS 南阳南瓜奶油大明虾 29

Wok-fried prawns in a Malaysian-style pumpkin buttercream sauce.

#### BLACK GARLIC PRAWNS 黑蒜炒虾球 29

Wok-fried prawns and black garlic in chef's sweet and sour sauce.

#### SMOKED COD OTAH 南阳香薰鳕鱼乌达 22

Grilled spicy fish paste with chunks of smoked cod, otah is a delicious local dish loved throughout South East Asia.

All prices subject to 10% service charge and prevailing government tax.

# ENJOY

享受  
EATING HOUSE AND BAR

## CNY MENU 2025

### VEGETABLES AND TOFU 蔬菜和豆腐



#### FOUR HEAVENLY ONGS 四大天旺啊! 22

Petai fans rejoice as Chef Joel has concocted an appetite-whetting tangy pineapple sambal to elevate this local zichar classic!



#### UGLY CABBAGE IN FISH SAUCE 丑高丽菜 16

Its simple and unassuming appearance belies its strong, wok hei-infused flavour.



#### WHITE JADE CABBAGE AND SHITAKE IN ROYAL OYSTER SAUCE 白玉菜大花菇 干贝配皇家豪油 34

A must try at Enjoy this Chinese New Year. Plump Shitake mushrooms and sun-dried conpoy on a bed of white jade vegetables covered in Chef's umami-filled royal oyster sauce.

#### SAYUR LODEH 新式椰浆咖喱蔬菜 17

A comforting Indonesian vegetable stew of rich coconut curry.

#### STIR FRIED KAILAN WITH ROAST PORK 烧肉炒芥兰 22

Kailan wok-fried with house-made roast pork, garlic and chillies.

#### HAKKA STEAMED TOFU 客家蒸豆腐 17

Stuffed with pork, crab meat, prawn, mushrooms and topped with tobiko. A delicious, yet clean and light dish.

EAT,  
DRINK  
AND  
BE  
MERRY

享  
吃  
享  
喝

# ENJOY

享受  
EATING HOUSE AND BAR

## CNY MENU 2025

THE  
TASTE  
OF  
SG

新  
加  
坡  
美  
食

### RICE AND NOODLES 饭和面



**GRANDMA'S TE KAH BEE HOON** 猪脚米粉 **18 / 39**

Tender braised pork leg wok-fried with vermicelli. Made from Grandma's secret recipe.

**SUPREME SEAFOOD FRIED RICE** 海鲜炒饭 **19 / 40**

Wok fried rice with egg, crab meat, prawns, squid, scallop and tobiko.

**TINPOT PRAWN TANG HOON** 冬粉大虾 **21**

Cooked under high heat so the vermicelli absorbs all the wonderful flavours in the tinpot.



**ENJOY YAM RICE W/  
PREMIUM WAXED MEATS** 享受腊肉泰芋香米 **16 / 36**

Fragrant steamed yam rice with premium lup cheong and liver sausage.

**JASMINE WHITE RICE** 泰国香米 **1.80**

Steamed Thai jasmine rice.

All prices subject to 10% service charge and prevailing government tax.

EAT,  
DRINK  
AND  
BE  
MERRY

享  
吃  
享  
喝

# ENJOY

享受  
EATING HOUSE AND BAR

## CNY MENU 2025

THE  
TASTE  
OF  
SG

新  
加  
坡  
美  
食

## DESSERTS 甜品



### POPIAH GARDEN 薄饼花园 15

Three scoops of gelato — Blue Pea Pandan Lemongrass, Sea Salt Horlicks and Soursop — on a popiah skin “lawn”, with shaved peanut candy “soil” and coriander “shrubs”.



### CHENDOL PANNA COTTA 煎蕊布丁 8

An Italian twist on a classic Singaporean dessert. Pandan noodles and fragrant gula melaka atop sweet coconut cream pudding.

### ENJOY ORH NI 胡桃南瓜芬芳葱油芋泥 8

A traditional Teochew dessert. Sweet yam paste with coconut milk, ginkgo nuts, butternut squash and fragrant shallot oil.



### SNOW TREASURE SWEET BROTH 雪三宝甜汤 8

Snow lotus seed, Snow fungus and snow swallow slow-cooked in a sweet broth of ginkgo nut, dried longan, red date, golden raisin, and wolfberry.

### MAO SHAN WANG ICE CREAM 猫山王榴莲雪糕 8

Known as the King of Durians due to its intense flavour, this artisanal ice cream made with real MSW durian flesh is not for the faint of heart.

### THAI COCONUT ICE CREAM 泰国椰子雪糕 7

Made artisanally with no artificial additives. A refreshing end to a delicious meal.

All prices subject to 10% service charge and prevailing government tax.

EAT,  
DRINK  
AND  
BE  
MERRY

# ENJOY

享受  
EATING HOUSE AND BAR

THE  
TASTE  
OF  
SG

享  
吃  
享  
喝

新  
加  
坡  
美  
食

## DRINKS 饮料

### HOMEMADE 自制

THAI MILK TEA	ICED 3.9
CHRYSANTHEMUM LUO HAN GUO	ICED 3.9 / WARM 4.3
PANDAN LEMONGRASS	ICED 3.9 / WARM 4.3
BARLEY	ICED 3.9 / WARM 4.3

## SIGNATURE COLD BREW TEA 招牌冷泡上等中国茶

(SUGARLESS, SERVED IN 1L BOTTLE)

OSMANTHUS OOLONG	9.90
ORCHID DANCONG	9.90

## CHINESE TEA 中国茶

PU ER / JASMINE 3/PAX

## OTHERS 汽水和果汁

ORANGE JUICE	3.9	COKE	3.5
LIME JUICE	3.9	COKE ZERO	3.5
FRESH THAI COCONUT	7	SPRITE	3.5
FIJI WATER	5	TONIC WATER	3.5
PERRIER SPARKLING WATER	5	SODA WATER	3.5

## SPECIALTY COFFEE 精品咖啡

ESPRESSO	3.8	CAPPUCINO	5.5
LONG BLACK (HOT/ICED)	4.5/6	CAFE LATTE (HOT/ICED)	5.5/6.5
FLAT WHITE	5.9		

## DRAUGHT BEERS 鲜啤酒

TIGER / HEINEKEN / GUINNESS 15

## WINES/SAKE/CRAFT BEERS

CHECK WITH OUR FRIENDLY CREW