



# Eat 3 Cuts

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## 吃三样

Hot from the hook. 刚下钩



# Sold whole, or by the cut

Marinated overnight, hung on the hooks before service, carved to order at the counter. Charcoal oven, lit every morning.



## Signature Pipa Duck 琵琶鸭

Spatchcocked flat so the marinade reaches everything, then roasted over charcoal. The 1970s Cantonese method, rarely made in Singapore now.

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|----------|------|
| WHOLE 整只 | 60.0 |
| HALF 半只  | 30.0 |

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## Charcoal Roast Duck 炭烤鸭

House spice blend and Chinese herbs. Smoke from the charcoal, colour from the maltose.

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|                   |      |
|-------------------|------|
| WHOLE 整只          | 52.0 |
| HALF 半只           | 26.0 |
| TOP QUARTER 上庄    | 16.0 |
| BOTTOM QUARTER 下庄 | 17.0 |

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## Braised Chicken 香油鸡

Poached in an eight-herb braise and rested. The skin takes the colour; the meat stays pale and loose.

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|                   |      |
|-------------------|------|
| WHOLE 整只          | 40.0 |
| HALF 半只           | 20.0 |
| TOP QUARTER 上庄    | 12.0 |
| BOTTOM QUARTER 下庄 | 15.0 |

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# Rice & noodles

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Every plate comes with steamed rice or wanton mee. Noodles are served in our gravy.

Roast Duck 烧鸭 8.0

A single portion of our charcoal roast duck, carved to order.

Shredded Duck 炒鸭丝 7.5

Stir-fried with aromatic herbs, not carved off the hook.

Shredded Chicken 炒鸡丝 6.5

Wok-fried over high heat, for the smoke.

Braised Chicken 香油鸡 6.0

Ask for it without maltose syrup if you want it less sweet.

# Braised

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Pork Belly 卤五花肉 8.5 / 12.0

Tau Kee 卤腐竹 5.0



# From the wok

|                                                           |            |
|-----------------------------------------------------------|------------|
| Baby French Beans 炒四季豆                                    | 9.0 / 13.0 |
| Garlic or Sambal Kangkong 炒空心菜                            | 9.0 / 13.0 |
| Stir-fried Cabbage 炒包菜                                    | 9.0 / 13.0 |
| Fried with dried chilli. Ask for it without if preferred. |            |

|                                                                       |      |
|-----------------------------------------------------------------------|------|
| Omelette 煎蛋                                                           | 8.0  |
| Prawn Omelette 虾煎蛋                                                    | 12.0 |
| Slightly runny in the centre. Ask for it cooked through if preferred. |      |

|                                |      |
|--------------------------------|------|
| Stir-fried Sotong 炒苏东          | 16.0 |
| Stir-fried Prawns 炒虾           | 17.0 |
| BLACK PEPPER · SAMBAL · GARLIC |      |



预定 - ONE DAY AHEAD

|                                                                                                                                  |                |        |
|----------------------------------------------------------------------------------------------------------------------------------|----------------|--------|
| Golden Coin Chicken 金钱鸡                                                                                                          | PRE-ORDER ONLY | 5.0 EA |
| Pork loin, pork lard and chicken liver on one skewer, over charcoal. The liver reads close to foie gras – order it knowing that. |                |        |
| SETS OF THREE · MINIMUM SIX PIECES                                                                                               |                |        |

饮品 - DRINKS

|                   |     |
|-------------------|-----|
| Chinese Tea 中国茶   | 2.8 |
| Soft Drinks 汽水    | 2.3 |
| Bottled Water 矿泉水 | 1.5 |



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OPEN DAILY  
LUNCH 11:30-14:30  
DINNER 17:00-21:00



# Cheaper by the set

Save up to 21% for a whole spread for the table. Our 3 cuts are better enjoyed together.

## 一 Duck & Pork Set 鸭肉套餐

39.9

USUALLY 49.9

FOR TWO 双人

Half pipa duck 琵琶鸭 半只

Braised pork belly 卤五花肉

Stir-fried vegetables 炒时蔬

Two bowls of rice 白饭 两碗

CHOOSE: FRENCH BEANS · CABBAGE · KANGKONG

## 二 Duck & Egg Set 鸭蛋套餐

38.9

USUALLY 49.4

FOR TWO 双人

Half pipa duck 琵琶鸭 半只

Omelette 煎蛋

Stir-fried vegetables 炒时蔬

Two bowls of rice 白饭 两碗

CHOOSE: FRENCH BEANS · CABBAGE · KANGKONG

## 三 Three Cuts Combo 三拼

58.9

USUALLY 68.1

FOR THREE 三人 · ALL THREE ROASTS ON ONE PLATE

Half pipa duck 琵琶鸭 半只

Quarter charcoal roast duck 炭烤鸭

Quarter braised chicken 香油鸡

Three bowls of rice 白饭 三碗

BOTTOM QUARTER INSTEAD OF TOP +3.0 EACH

