

PLEASE NOTE:

1. Prices are subject to GST and service charge.
2. Menu is subject to change.
3. No exchanges or refunds on GastroMonth tickets will be made under any circumstances.
4. Only diners with valid reservation and payment will be entitled to the GastroMonth dining experience at the stated date and time.
5. Please purchase additional tickets at least 5 days in advance.

Dinner Menu

\$ 7 0 + +

STARTER

Freshly Shucked Oysters
Foie Gras Egg Special

SEAFOOD

Salted Egg Squid

MAINS

Premium NZ Lamb Rib
Home Smoked Pork Collar
Hong Kong Kai Lan Special
Old Punggol Style Mee Goreng


DESSERT

ORH NI
Yam paste served with ginko nuts and coconut milk




MICHELIN Guide's Point of View

Look for the sign saying 'canteen' or you'll never find this cze char kitchen. It's a simple spot, albeit slightly bigger than its last premises - the photos on the wall record the development of the restaurant over the years. The butter crab is well worth ordering but don't ignore the charcoal-grilled American rib-eye. At lunch the space is shared with two other food stalls so it might be better to come for dinner.

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Opening Hours :
Monday to Sunday
Lunch: 11.00am to 3.00pm
Dinner: 5.30pm to 10.00pm