



NewUbin
Seafood[®]
— Truly Singaporean Cuisine —
CHIJMES

MENU



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SCAN MENU



Join, Makan
& Be Rewarded



OUR SIGNATURE DISHES

USDA BLACK ANGUS 'CHOICE' RIBEYE 美国农业部黑安格斯‘精选’牛肋眼



\$ 70.00	(250g)
\$ 134.00	(500g)
\$ 157.00	(600g)
\$ 181.00	(700g)



New Ubin Seafood® BRINJAL DELIGHT 香脆矮瓜



\$ 21.00	(Small)
\$ 35.00	(Large)

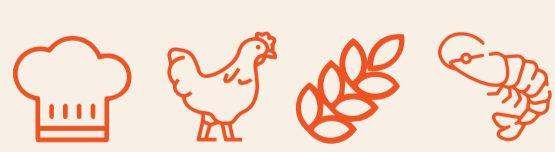
FISH ROE WITH SAMBAL CINCALOK & PETAI BEANS 叁巴臭豆香炸鱼蛋



\$ 26.00	(Small)
\$ 45.00	(Large)



'HAR CHEONG GAI' 虾酱鸡



\$ 16.00	(6 pieces)
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CRISPY PORK JOWL 酥脆猪脸颊



\$ 17.00	(125 g)
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FOIE GRAS EGG SPECIAL
法式鹅肝蛋 🍷 🍴 🍴

\$ 15.00



New Ubin Seafood®
HERBAL PRAWN SOUP
药材虾汤 🍳 🍴 🍴 🍷

\$ 62.00



LIVE MUD CRAB
螃蟹

\$ 122.00

(800g)



New Ubin Seafood®
HONG KONG KAI LAN SPECIAL
 香港鸳鸯芥兰 🍴🍴

\$ 19.00 (Small)
\$ 35.00 (Large)



HOKKIEN MEE SPECIAL
 精选福建面 🍴🍴🐷🍴

\$ 28.00 (Small)
\$ 40.00 (Large)



HEI CHOR 🍴🐷🍴
 虾枣

\$ 21.00 (Small)
\$ 38.00 (Large)



BOSS BEE HOON 🍴🍴🍴
 老板米粉

\$ 20.00



FISH HEAD CURRY 🍳🌶️🍷
咖喱鱼头

\$ 57.00

(Half Head)



CHYE POH KWAY TEOW 🍳🍷
菜脯粿条

\$ 20.00



New Ubin Seafood®
FRESH KAYA ON TOASTED BAGUETTE 🍳🍷🥚🚫
烤面包咖椰

\$ 11.00

(5 Slices)

For dietary restrictions, please refer to the corresponding pages

SEASONAL PROMOTION



MEGA "SHIOK!" SEAFOOD BOIL (GOOD FOR 4 - 5 PAX) 🍳🦞🦀🐙🐚🌽🌶️ 超“爽爆”海鲜大杂烩 (适合4-5人份)

Mud Crab (400g), Boston Lobster (300g), Squid (1kg) White Manila Clams (300g), Black Mussels (300g), Tiger Prawns (500g), Johnsonville's Garlic Sausages, Corn and Bell Peppers.

螃蟹 (400克)、波士顿龙虾 (300克)
苏东 (1公斤)、白文蛤 (300克)
黑青口 (300克)、虎虾 (500克)
蒜香香肠、玉米、彩椒。

Flavours to Choose:

口味选择：

Mala 麻辣 (Spicy) 🌶️🌶️🌶️ New

Kam Heong 金香 (Spicy) 🌶️🌶️

Butter Masala 黄油马萨拉 (Spicy) 🌶️ New

\$ 198.00

Add Scallops (350g) Only \$8 per portion
加带子 (350克) 只需 \$8

Terms & Conditions:

Mega Seafood Boil is good for 4-5pax sharing. Not to be used in conjunction with any vouchers, discounts and member's privileges, unless otherwise stated.

2 + 1 CRAB PROMOTION

2 + 1 螃蟹优惠

Crab sizes will be 300g - 400g. Limited to max 2 different cooking styles over 3 crabs and subject to additional charges for more than 2 styles and braised bee hoon style.

\$ 195.00

(300 - 400g)



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian



Soy



Gluten



Alcohol



Garlic



Spring Onion



Wheat



Dairy



Egg



Seafood



Meat



Lamb



Poultry



Pork

All prices are subject to 10% service charge & prevailing government taxes

MEE TAI BAK
WITH IMPOSSIBLE PORK  
 米台目炒**IMPOSSIBLE**植物基人造猪肉碎

Stir-fry tai bak with impossible pork, egg, vegetarian oyster sauce, dark soy sauce, beancurd, spring onion and carrots.

\$ 24.00



CLAYPOT BRINJAL
WITH IMPOSSIBLE PORK  
 砂锅茄子炒**IMPOSSIBLE**植物基人造猪肉碎

Claypot brinjal with impossible pork, salted beancurd bites, vegetarian oyster sauce, dark soy sauce, seasoning.

\$ 24.00

CLAYPOT TOFU (BEAN CURD)
WITH IMPOSSIBLE PORK  
 砂锅豆腐炒**IMPOSSIBLE**植物基人造猪肉碎

Tofu (bean curd), impossible pork, spring onion, vegetarian oyster sauce, dark soy sauce, seasoning.

\$ 24.00

Tofu (bean curd)



-  Chef's Recommendation
-  Contains Nuts
-  Spicy
-  Gluten-free
-  Vegetarian
-  Soy
-  Gluten
-  Alcohol
-  Garlic
-  Spring Onion
-  Wheat
-  Dairy
-  Egg
-  Seafood
-  Meat
-  Lamb
-  Poultry
-  Pork

All prices are subject to 10% service charge & prevailing government taxes

STARTERS 小食

HAR CHEONG GAI'

虾酱鸡

Deep-fried chicken mid-wings coated with shrimp paste batter. Every Singaporean's 'zi char' favourite.

\$ 17.00 (6 pieces per serving)

FOIE GRAS SATAY

鹅肝沙爹

Char-grilled; served with house-made raspberry sauce.

\$ 15.00 (1 stick per serving)

FOIE GRAS EGG SPECIAL

法式鹅肝蛋

Traditional Singapore breakfast-style soft-boiled egg with char-grilled foie gras & truffle salt.

\$ 15.00 (Individual serving)



SMOKED PORK COLLAR

烟熏猪颈肉

Juicy tender pork collar is delicately smoked to a beautiful balance of smokiness and natural sweetness of the pork.

\$ 20.00

(Small)

\$ 31.00

(Large)

 Chef's Recommendation

 Contains Nuts

 Spicy

 Gluten-free

 Vegetarian

 Soy

 Gluten

 Alcohol

 Garlic

 Spring Onion

 Wheat

 Dairy

 Egg

 Seafood

 Meat

 Lamb

 Poultry

 Pork

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**FISH ROE WITH SAMBAL
CINCALOK & PETAI BEANS**
叁巴臭豆香炸鱼蛋

Deep-fried pieces of fish roe coated with our house-made sambal cincalok served with petai beans. A harmony of spicy, sour & tangy with an aroma that is uniquely Singaporean.

\$ 26.00 (Small)
\$ 45.00 (Large)

SALTED EGG CRISPY FISH SKIN    
咸蛋鱼皮

Crispy fish skin fried to perfection and coated with salted egg.

\$ 13.00 (Small)
up to 3 persons
\$ 19.00 (Large)
good for 4-6 persons

HEI CHOR     
虾枣

Deep-fried house-made prawn & minced pork rolls served with sweet sauce.

\$ 21.00 (Small 10 pcs)
\$ 38.00 (Large 20 pcs)



All prices are subject to 10% service charge & prevailing government taxes

SOUP 汤

New Ubin Seafood®

HERBAL PRAWN SOUP 🦐🍄👨🍳🍷

药材虾汤

A New Ubin Seafood fan favourite - "live" tiger prawns cooked in traditional herbs broth.

\$ 62.00 (300g)



FISH MAW & CRAB MEAT SOUP 🍲🦐🥚🍷🍄

鱼鳔蟹肉汤

Boiled fish maw (swim bladders) served with blue swimmer crab meat.

\$ 66.00 (Standard size serves 2-3)

BITTERGOURD SEAFOOD SOUP 🦐🥚

苦瓜海鲜汤

A Teochew-style egg drop clear broth with squid, prawns and lala clams.

\$ 25.00 (Standard size serves 4-6)



🍷🦐🍄 **FISH HEAD SOUP**

鱼头汤

A Sin Ming and Hillview specialty, the fish head soup is an alluring pot of red snapper fish head, enoki mushrooms, tofu beancurd, yam, blue ginger and seaweed.

\$ 44.00 (Half head)

🍄🌿 **TOFU SEAWEED SOUP**

紫菜豆腐汤

Delight in a soothing bowl of our tofu seaweed soup, a harmonious blend of silky tofu and delicate Japanese seaweed, gently simmered to perfection. This vegetarian masterpiece is full of flavours, offering a comforting warmth that nourishes both body and soul. The subtle interplay of textures and the ocean's essence makes this soup a truly revitalising experience, perfect for those seeking a light yet deeply satisfying culinary journey.

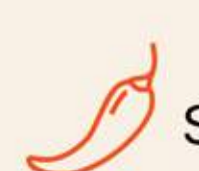
\$ 18.00



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian



Soy



Gluten



Alcohol



Garlic



Spring Onion



Wheat



Dairy



Egg



Seafood



Meat



Lamb



Poultry



Pork

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CRAB 螃蟹

LIVE MUD CRAB

螃蟹

The heart & soul of the Singapore dining experience,
pre-order required for XXL size, otherwise subject to availability.

Methods of cooking 烹饪法

- Classic Chilli 🍳🌶️🍷🍲🍷🍷🍷
- Black Pepper 🍷🍷🍷🍷
- White Pepper 🍷🍷🍷
- Garlic Baked 🍷🍷🍷
- Salted Egg 🍷🍷🍷
- Braised Bee Hoon (add \$15) 🍷🍷🍷

\$ 84.00 (300g - 400g)
\$ 122.00 (800g)



CLASSIC CHILLI CRAB SAUCE 🌶️ 辣椒蟹酱

A taste of the iconic Singaporean signature dish,
sweet & spicy sauce that is heavenly when paired
with deep-fried 'man tou'.

\$ 19.00 (Single portion serves 1-2)



'MAN TOU' BUNS 馒头

The perfect accompaniments to your crab dish.

Methods of cooking 烹饪法

- Deep-fried 炸 🍷🍷
- Steamed 蒸 🍷🍷

\$ 7.00 (3 pieces per serving)



All prices are subject to 10% service charge & prevailing government taxes

SQUID 花枝 / PRAWN 虾



SQUID 花枝

A trip to New Ubin Seafood is incomplete without trying our array of squid dishes.

Methods of cooking 烹饪法

- Deep-Fried (Baby Squid) 🦑

\$ 20.00 (Small)

\$ 38.00 (Large)

- Steamed Medium Squid 🦑🌶️🍷

- Steamed Medium Squid with Sambal Cincalok 🦑🌶️

\$ 21.00 (Small)

\$ 38.00 (Large)



LIVE TIGER PRAWNS 老虎虾

Approximately 5-7 prawns per 300g portion

Methods of cooking 烹饪法

- Poached with Rice Wine 🦐🍷

- Salted Egg 🦐🌶️🍷🥚

- Cereal Butter 🦐🌶️🍷🥚

(🦐 Deshelled option available)

\$ 48.00 (300g)



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian



Soy



Gluten



Alcohol



Garlic



Spring Onion



Wheat



Dairy



Egg



Seafood



Meat



Lamb



Poultry



Pork

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FISH 鱼

CLAYPOT STIR FRIED FISH HEAD WITH BITTER GOURD 砂煲苦瓜鱼头

A Singapore 'zi char' favourite. Fresh fish head cooked with bitter melon in black bean sauce.

\$ 45.00



RED GAROUPA 红斑

A Singaporean's favourite as this saltwater fish is tender & has a bouncy texture that flakes nicely

Methods of cooking 烹饪法

- Steamed Hong Kong-style 🍳🐟🍴
- Steamed Teochew-style 🐟🍴🍷
- 'Yau Zham' 🐟🍴🍳
(Deep-fried Hong Kong-style)
- Sambal Cincalok & Petai 🍳🌶️🐟

\$ 53.00 (500g)



LIVE 'SOON HOCK' MARBLE GOBY 笋壳鱼

A premium freshwater fish which has a delicate texture; very popular in Asian countries.



Methods of cooking 烹饪法

- Steamed Hong Kong-style 🍳🐟🍴
- Steamed Teochew-style 🐟🍴🍷
- 'Yau Zham' 🐟🍴🍳
(Deep-fried Hong Kong-style)

\$ 103.00 (800g)



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian



Soy



Gluten



Alcohol



Garlic



Spring Onion



Wheat



Dairy



Egg



Seafood



Meat



Lamb



Poultry



Pork

All prices are subject to 10% service charge & prevailing government taxes



CLAYPOT PEPPER RED GAROUPA

砂锅白胡椒红斑鱼

Claypot garoupa stir fried with white pepper and fragrant spices.

Serves up to 4-6



\$ 77.00 (600g)

BLACK HALIBUT FILLET

黑比目鱼片

This sweet-tasting deep sea fish has large flakes, firm & tender texture.

Methods of cooking 烹饪法

- Steamed Hong Kong-style 
- Sambal Cincalok & Petai (Add \$5) 

\$ 39.00 (400g per serving)



FISH HEAD CURRY

咖喱鱼头

Traditional Chinese-style fish head curry cooked with lady's finger, eggplant & cabbage.

\$57.00 (Half head)



All prices are subject to 10% service charge & prevailing government taxes

New **BBQ STING RAY**
 烧烤魔鬼鱼

Two Styles

Boss Style:

A simple yet refined take, the stingray is rubbed with sea salt and olive oil, grilled to perfection for a tender, smoky finish, with a side of sambal for dipping to let you control the heat.

 **Singaporean Sambal Style:**

A classic favourite, the stingray is generously slathered with spicy, aromatic sambal before grilling, infusing every bite with bold, fiery flavours that define Singapore's street food scene.



***Pre-order is recommended as the minimum wait time for this dish is 1 hour.**

\$ 41.00

(500g)



BBQ SEA PERCH  **New**
 烧烤鲈鱼

This beautifully butterfly-cut sea perch is grilled to perfection in the traditional Mediterranean style, seasoned with a blend of olive oil, sea salt, fresh herbs, and a hint of citrus. The result is a tender, flaky fish with a crisp, smoky exterior and vibrant, zesty flavours that evoke the essence of the Mediterranean coast.

***Pre-order is recommended as the minimum wait time for this dish is 1 hour.**

\$ 88.00



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian



Soy



Gluten



Alcohol



Garlic



Spring Onion



Wheat



Dairy



Egg



Seafood



Meat



Lamb



Poultry



Pork

All prices are subject to 10% service charge & prevailing government taxes

BEEF 牛肉

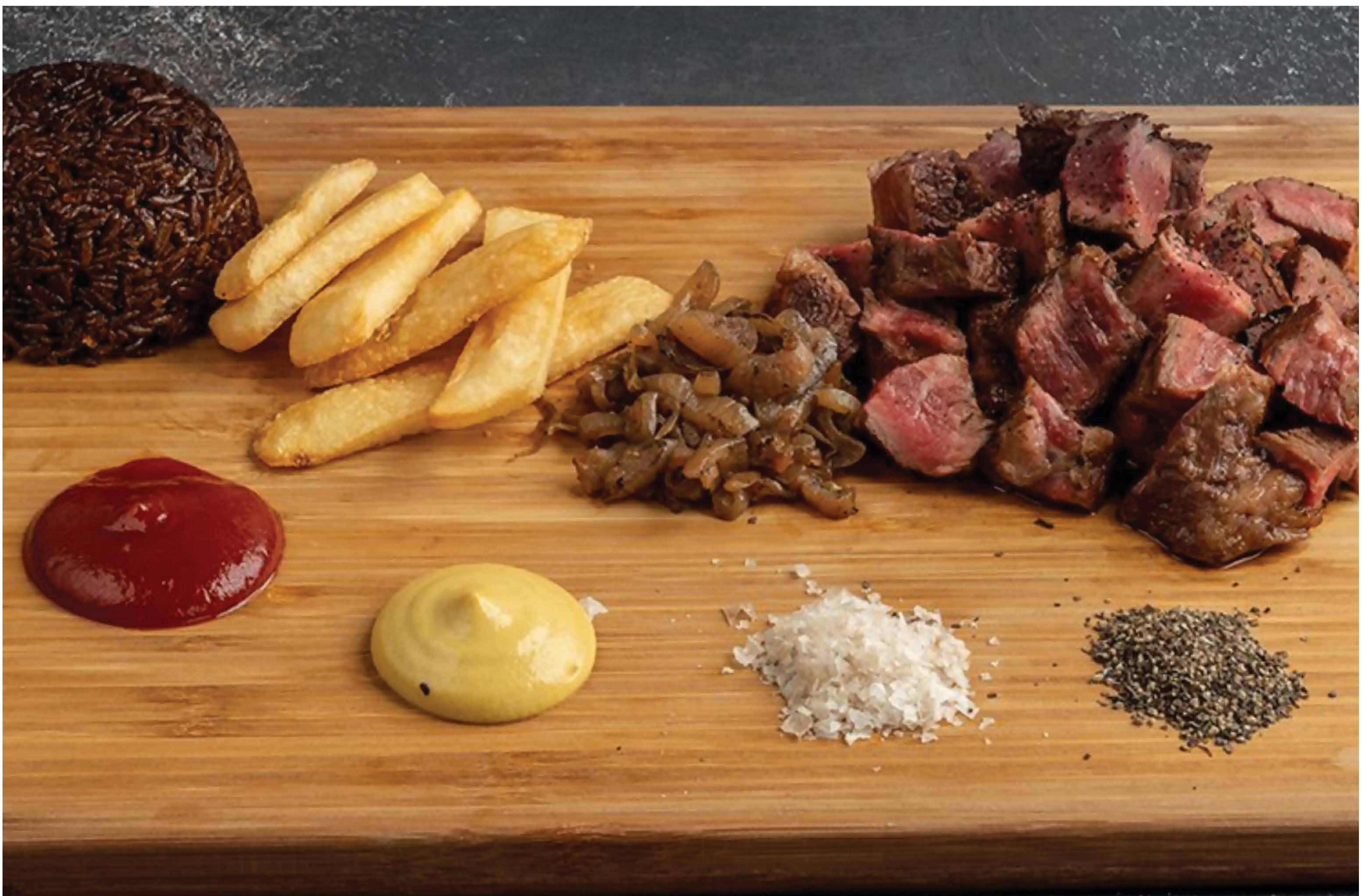
USDA BLACK ANGUS 'CHOICE' RIBEYE

美国农业部黑安格斯‘精选’牛肋眼

One of the dishes which placed New Ubin Seafood on the culinary map, the ribeye is grilled to perfection, rested & then cubed. Served together with caramelised onions, Idaho potato wedges, house-smoked sea salt flakes & fried rice caramelised with beef drippings (also known as ‘heart attack’ fried rice).

- Default doneness is medium-rare.

\$ 70.00	(250g)
\$ 134.00	(500g)
\$ 157.00	(600g)
\$ 181.00	(700g)



All prices are subject to 10% service charge & prevailing government taxes

CHICKEN 鸡肉

CLAYPOT TEQUILA CHICKEN 三杯鸡

Cooked in tequila and herbs; served in claypot.











\$ 40.00 (Small serves up to 3)



'ZI CHAR-STYLE' CHICKEN 煮炒式鸡肉

Enjoy our special zi char-style chicken cooked to your liking.

Methods of cooking 烹饪法

- Sweet & Sour  
- Kung Po   
- Spring Onion & Ginger   
- Sambal Cincalok & Petai (Add \$2.00)  



\$ 21.00

\$ 39.00

(Small)

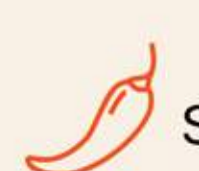
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Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian



Soy



Gluten



Alcohol



Garlic



Spring Onion



Wheat



Dairy



Egg



Seafood



Meat



Lamb



Poultry



Pork

All prices are subject to 10% service charge & prevailing government taxes

PORK 猪肉



SMOKED PORK CURRY

烟熏猪肉咖喱

House-smoked pork belly cooked with eggplant, cabbage, lady's finger, lemongrass, curry leaves & dried beancurd puff.

\$ 37.00 (Standard size serves up to 6)

BRAISED PORK KNUCKLE BEE HOON

焖猪脚米粉

A tender, slow-braised pork knuckle served over silky bee hoon (rice vermicelli). The pork knuckle is simmered in a rich, savoury sauce until the meat is fall-off-the-bone tender, infusing the bee hoon with deep flavours and a luscious mouthfeel.

\$ 40.00



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian



Soy



Gluten



Alcohol



Garlic



Spring Onion



Wheat



Dairy



Egg



Seafood



Meat



Lamb



Poultry



Pork

All prices are subject to 10% service charge & prevailing government taxes

New



MANGALICA PORK BELLY

匈牙利芒加利察猪五花

Known for its luxurious marbling and rich taste, the Hungarian Mangalica pork belly is a delicacy prized for its melt-in-your-mouth texture. The pork belly is deep-fried to highlight its creamy and fragrant fat layers, delivering an indulgent and satisfying bite in every mouthful. Drizzle on the sweet gula melaka miso sauce for an extra punch!



***Pre-order is recommended as the minimum wait time for this dish is 30 minutes.**

\$ 35.00

(300g)

\$ 63.00

(600g)



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian



Soy



Gluten



Alcohol



Garlic



Spring Onion



Wheat



Dairy



Egg



Seafood



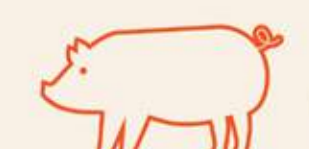
Meat



Lamb



Poultry



Pork

All prices are subject to 10% service charge & prevailing government taxes

VEGETABLES 菜类

HONG KONG KAI LAN SPECIAL 🍳🌿🍷👉🚫

香港鸳鸯芥兰

A New Ubin Seafood special . Hong Kong kai lan done two ways - the vegetable is stir-fried with garlic & parts of the leaves are finely sliced, deep-fried & laid atop with silver fish.

\$ 19.00 (Small)

\$ 35.00 (Large)



BRINJAL DELIGHT 🍳🌿👉🚫

香脆矮瓜

Another New Ubin Seafood special that's to crave for. Thin slices of brinjal are caramelised & served with dried chilli. The end result is a spicy, tangy flavour matched with the crispy brinjal slices.

\$ 21.00 (Small)

\$ 35.00 (Large)



KANG KONG WITH SAMBAL BELACHAN 🌿👉🚫

马来风光

A Singapore 'zi char' staple, kang kong is the local name of the morning glory vegetable. Stir-fried with house-made sambal belachan.

\$ 15.00 (Small)

\$ 28.00 (Large)

👉🚫 4 HEAVENLY KINGS VEGETABLES

四大天王菜

Lady's fingers, french beans, brinjal and petai cooked in sizzling spicy sambal belachan.

\$ 21.00

(Small)

DOU MIAO WITH SALTED FISH 🍷👉

咸鱼炒豆苗

Stir-fried fresh pea shoots with garlic & salted fish.

\$ 16.00 (Small)



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian



Soy



Gluten



Alcohol



Garlic



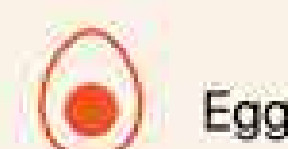
Spring Onion



Wheat



Dairy



Egg



Seafood



Meat



Lamb



Poultry



Pork

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    **GREEN DRAGON VEGETABLES**
青龙菜








Also known as royale chives, stir-fried with garlic, salted fish & a touch of pork lard.

\$ 16.00 (Small)
\$ 31.00 (Large)

BROCCOLI
西兰花

A versatile healthy vegetable dish that can be prepared in various zi char (stir-fry) styles.









Methods of cooking 烹饪法

- Stir-fried with Garlic  
- Blanched with Oyster sauce
- Boss-style with Oyster sauce &  
Crispy Garlic
- Plain Blanched 

\$ 13.00 (Small)
\$ 26.00 (Large)

BITTER GOURD
苦瓜

Methods of cooking 烹饪法

- Stir-fried with Garlic  
- Black Bean Sauce   
- Salted Egg (Add \$4.00)   

\$ 13.00 (Small)
\$ 26.00 (Large)

    **CLAYPOT BRINJAL**
咸鱼茄子煲



A mildly spicy but flavourful eggplant and minced pork, sprinkled with salted fish and served on a claypot.

\$ 19.00 (Small)
\$ 32.00 (Large)



All prices are subject to 10% service charge & prevailing government taxes

OMELETTE 煎蛋



OMELETTE 各式蛋类

Complete your meal with a traditional 'zi char-style' omelette.

Methods of cooking 烹饪法	(Small)	(Large)
• Plain 🍳	\$ 16.00	\$19.00
• Onion 🍳	\$ 16.00	\$19.00
• Chye Poh 🍳	\$ 16.00	\$19.00
• House-Smoked Pork Belly 🍳🐷	\$ 21.00	\$32.00

OYSTERS ORH CHIEN 蚝煎

A Teochew specialty of fried eggs & starch with 6pcs of frozen oysters.

\$ 24.00



TOFU 豆

TOFU 豆

\$ 20.00 (Small)
\$ 35.00 (Large)

Tofu done in familiar 'Zi char' styles.

Method of cooking 烹饪法

- Claypot Tofu with Pork, 🐷🍲
Mixed Vegetables & Mushrooms
- Hotplate Tofu with Minced Pork 🐷🍲🔥
- Crispy Tofu with Chye Poh & Minced Pork 🐷🍲🔥



All prices are subject to 10% service charge & prevailing government taxes

NOODLES 面



NEW UBIN-STYLE FRIED MEE SUA 🍳🍜 炒面线

An understated signature - mee sua (thin noodles) fried with prawns, bean sprouts & spring onions, served with egg floss.

\$ 35.00

SEAFOOD SAMBAL CINCALOK 🍤🍜🌶️ FRIED BEE HOON 参巴真加洛海鲜米粉

Aromatic fried bee hoon with an enticing blend of fresh seafood like prawns and squid, stir-fried with a flavourful sambal cincalok (Spicy fermented shrimp paste) sauce. The sambal adds a spicy kick, while the cincalok imparts a distinct umami and tanginess, elevating the overall flavour profile of this classic Southeast Asian delicacy.

\$ 28.00

BOSS BEE HOON 🍤🍳🍜🌶️🍷 老板米粉

Bee hoon, egg & chye sim fried "Boss-style" i.e. according to the Pang family's preference. A New Ubin Seafood legend and a tour de force of 'wok hei' flavour.

\$ 20.00



CHYE POH KWAY TEOW 🐷🍳🍜🌶️🍷 菜脯粿条

A traditional Teochew dish of flat, rice noodles fried with preserved radish, Hong Kong kai lan & egg topped with a hefty mountain of pork lard.

\$ 20.00

VEGETARIAN MEE GORENG 🌱🍜 素马来面

A vegetarian take on the classic mee goreng which is wok-fried yellow noodles tossed with an assortment of fresh vegetables and a savoury-sweet soy-based sauce. The dish is also seasoned with a blend of hot spices, making it a satisfying shiok and flavourful choice for vegetarians.

\$ 19.00



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian



Soy



Gluten



Alcohol



Garlic



Spring Onion



Wheat



Dairy



Egg



Seafood



Meat



Lamb



Poultry



Pork

All prices are subject to 10% service charge & prevailing government taxes

 **PUNGGOL-STYLE MEE GORENG**

海鲜马来面



A New Ubin Seafood classic, spicy mee goreng has been a staple for Ubin island's guests since the 1980s.

\$ 24.00

(Small)

\$ 40.00

(Large)

HOKKIEN MEE SPECIAL 

精选福建面

Redefining what Hokkien mee means, yellow & white noodles are stir-fried in pork & prawn broth served with slices of pork belly, baby squid & clams. 'Wok hei' (breath of the wok) guaranteed.

\$ 28.00

(Small)

\$ 40.00

(Large)



KL-STYLE HOKKIEN MEE 

吉隆坡福建面

A famous specialty from Chinatown in Kuala Lumpur, this dish consists of egg noodles fried in heavenly black sauce. Wok tossed with pork belly and fragrant pork lard for that special touch.

\$ 20.00

(Small)

\$ 40.00

(Large)

SEAFOOD HOR FUN 

海鲜河粉

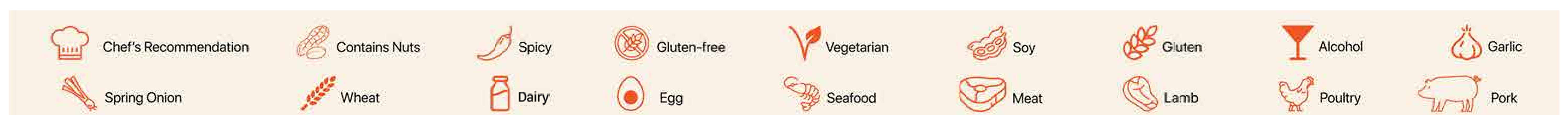
Thick, flat rice noodles wok-fried with a variety of seafood in a thick delicious gravy.

\$ 24.00

(Small)

\$ 40.00

(Large)



All prices are subject to 10% service charge & prevailing government taxes

SEE HUM LAKSA  **New**
鲜蛤叻沙

A rich, flavourful Singaporean classic, this laksa features silky rice noodles in a fragrant coconut broth, generously topped with plump see hum (cockles) for a briny burst of umami.

\$21.00



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian



Soy



Gluten



Alcohol



Garlic



Spring Onion



Wheat



Dairy



Egg



Seafood



Meat



Lamb



Poultry



Pork

All prices are subject to 10% service charge & prevailing government taxes

RICE 饭

FRIED RICE 各式炒饭

The beauty of fried rice is in the 'wok hei', which is also known as breath of the wok.

Methods of cooking 烹饪法	(Small)	(Large)
• 'Yang Zhou' 🍗🍳🥚🍷🍲	\$ 18.00	\$31.00
• House-Smoked Pork Belly 🐷🍗🍳🥚🍷🍲	\$ 20.00	\$35.00



SALTED FISH & BEAN SPROUTS FRIED RICE 咸鱼银芽炒饭

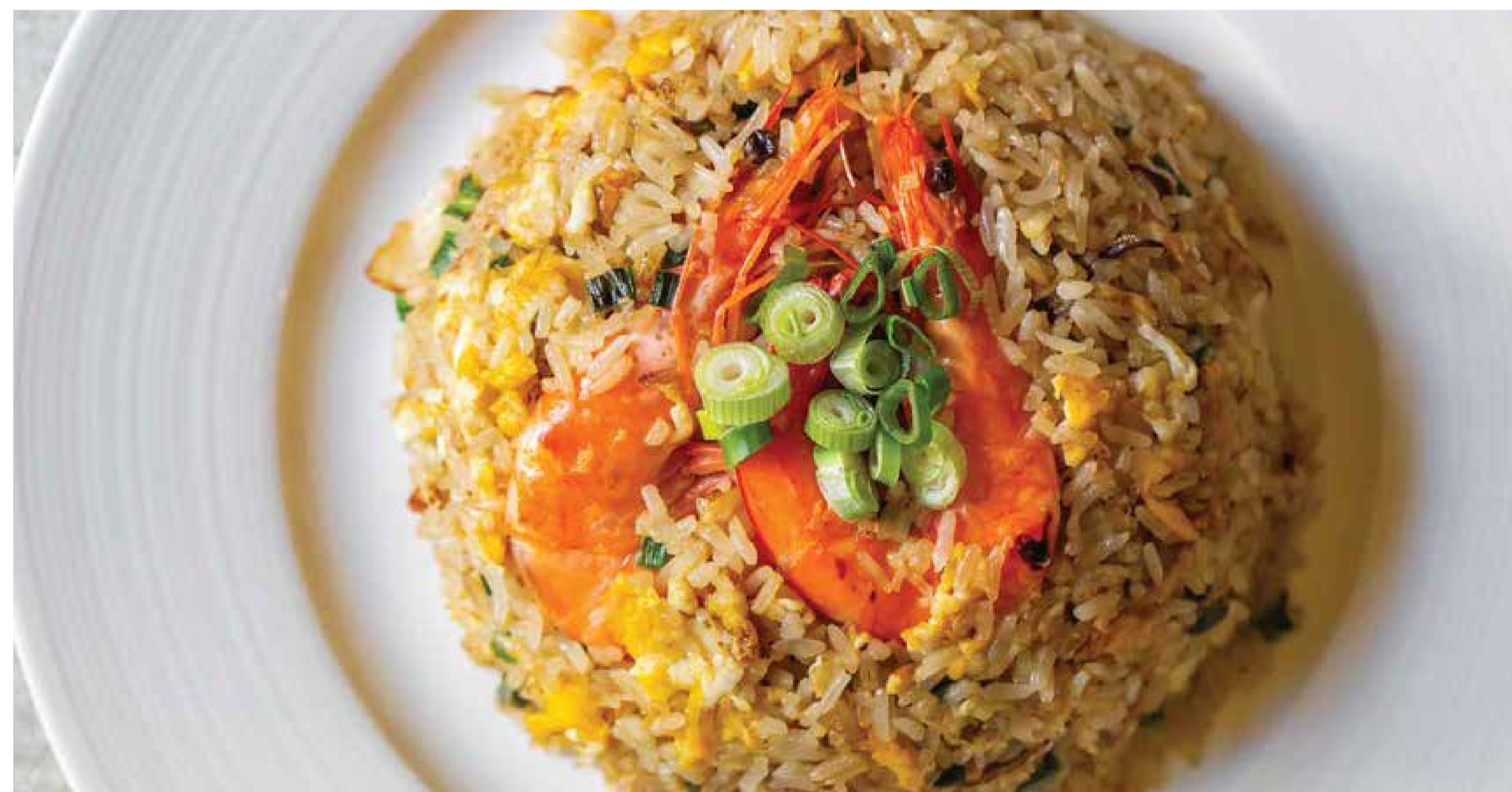
\$ 18.00	(Small)
\$ 31.00	(Large)

MIXED SEAFOOD FRIED RICE 杂锦海鲜炒饭

\$ 18.00	(Small)
\$ 31.00	(Large)

VEGETARIAN FRIED RICE 素锦蛋炒饭

\$ 16.00	(Small)
\$ 29.00	(Large)



SAMBAL FRIED RICE 🌶️ 参巴炒饭

\$ 18.00

JASMINE RICE 茉莉香米

\$ 4.00



All prices are subject to 10% service charge & prevailing government taxes

GARANG GRILL

CRISPY PORK JOWL 🍳👨🍳🐷🚫

酥脆猪脸颊

A winning Garang Grill dish - crispy pork jowl served with gula melaka miso sauce.

\$ 18.00 (Small serves 2-4)



TRADITIONAL SATAY 🍳👨🍳🐔🐷

传统沙爹

Char-grilled meat skewers served with peanut sauce.

Methods of cooking 烹饪法

- Chicken 鸡肉
- Pork 猪肉

\$ 9.00 (5 sticks per serving)



OTAH YOUTIAO 🍳

乌达油条

Savoury, spiced fish paste is lovingly encased in a crisp, charcoal black youtiao, creating a harmonious blend of crunch and succulence. Each bite is a tantalising dance of spices, a tribute to the vibrant flavours of Singapore's culinary heritage.

\$ 10.00

(Small)

\$ 18.00

(Large)



All prices are subject to 10% service charge & prevailing government taxes

PREMIUM NZ LAMB RACK 🍴🐏

精选纽西兰羊排

Served with house-smoked sea salt flakes.
Minimum order of 2 pieces.

\$ 14.00 (Single portion per serving)

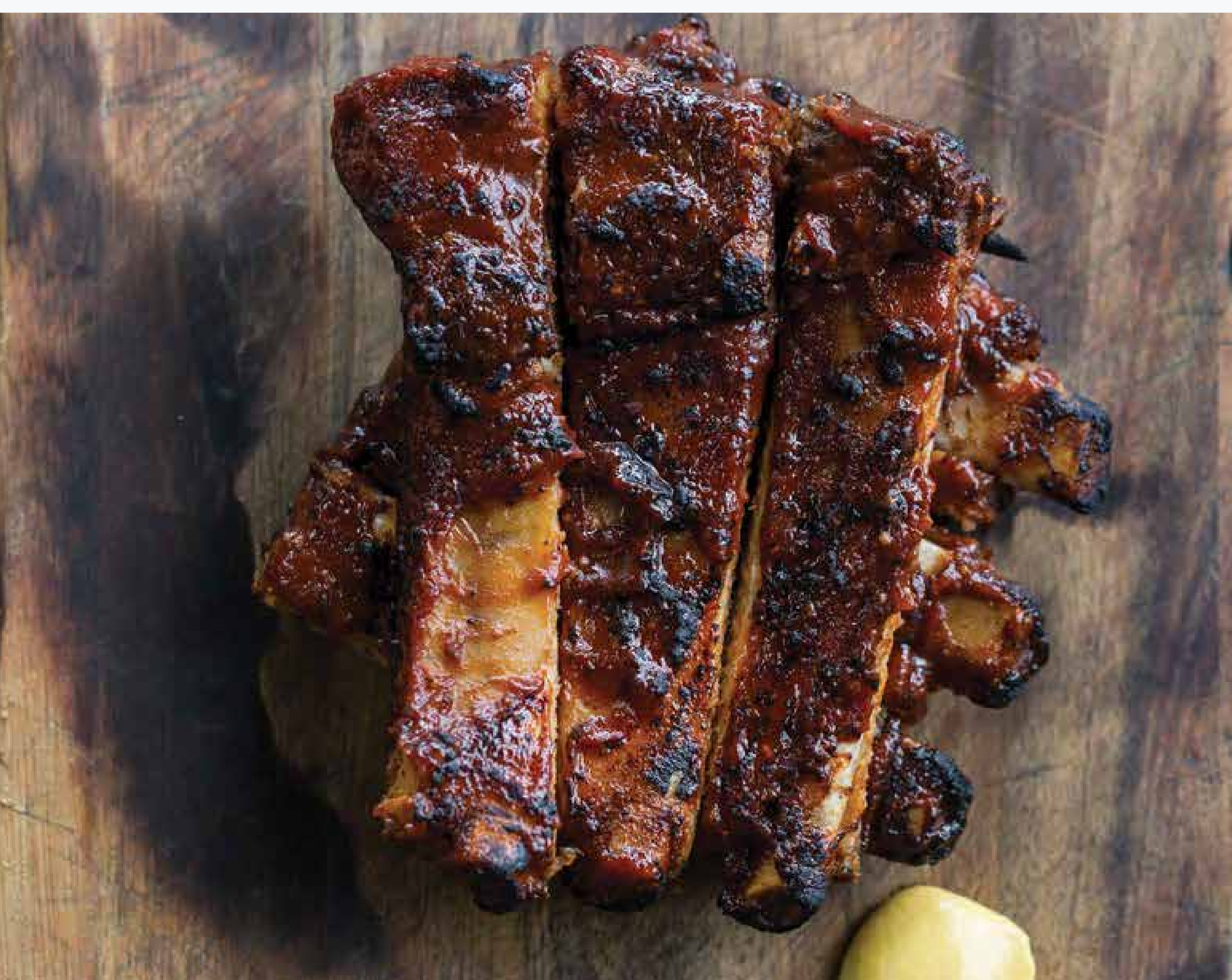


LIME LEAF CHICKEN 🍴🐔

柠檬叶鸡

A Garang Grill specialty. A beautifully seasoned crispy fried half chicken, finished off in a charcoal oven.

\$ 56.00 (Half chicken)



🐷🍴 ST. LOUIS GRILLED PORK RIBS

猪排骨

Barbequed Canadian cut pork ribs, finished in our charcoal oven & served with house-made barbecue sauce.

\$ 48.00

(Half rack)

\$ 80.00

(Full rack)



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian



Soy



Gluten



Alcohol



Garlic



Spring Onion



Wheat



Dairy



Egg



Seafood



Meat



Lamb



Poultry



Pork

All prices are subject to 10% service charge & prevailing government taxes



  **CLAYPOT CARBONARA**
砂煲意大利面

An Italian favourite with a Singapore twist.
Spaghetti cooked with cream & cubes of house-smoked pork belly, served in a claypot.

\$ 33.00 (Small)
\$ 50.00 (Large)



BBQ FRESH WATER LANGOUSTINE  
PRAWN
烧烤大明虾

Succulent and juicy freshwater langoustine slathered with garlic butter then grilled to perfection over an open flame, highlighting their natural sweetness and succulent texture. The prawns are lightly seasoned to preserve their freshness and then charred to achieve a smoky aroma and a hint of crispness. Each bite offers a burst of tender, buttery prawn meat, making this dish a true indulgence for seafood lovers.

\$ 45.00 (500g)

-  Chef's Recommendation
-  Contains Nuts
-  Spicy
-  Gluten-free
-  Vegetarian
-  Soy
-  Gluten
-  Alcohol
-  Garlic
-  Spring Onion
-  Wheat
-  Dairy
-  Egg
-  Seafood
-  Meat
-  Lamb
-  Poultry
-  Pork

All prices are subject to 10% service charge & prevailing government taxes

MAK KO PERANAKAN CUISINE

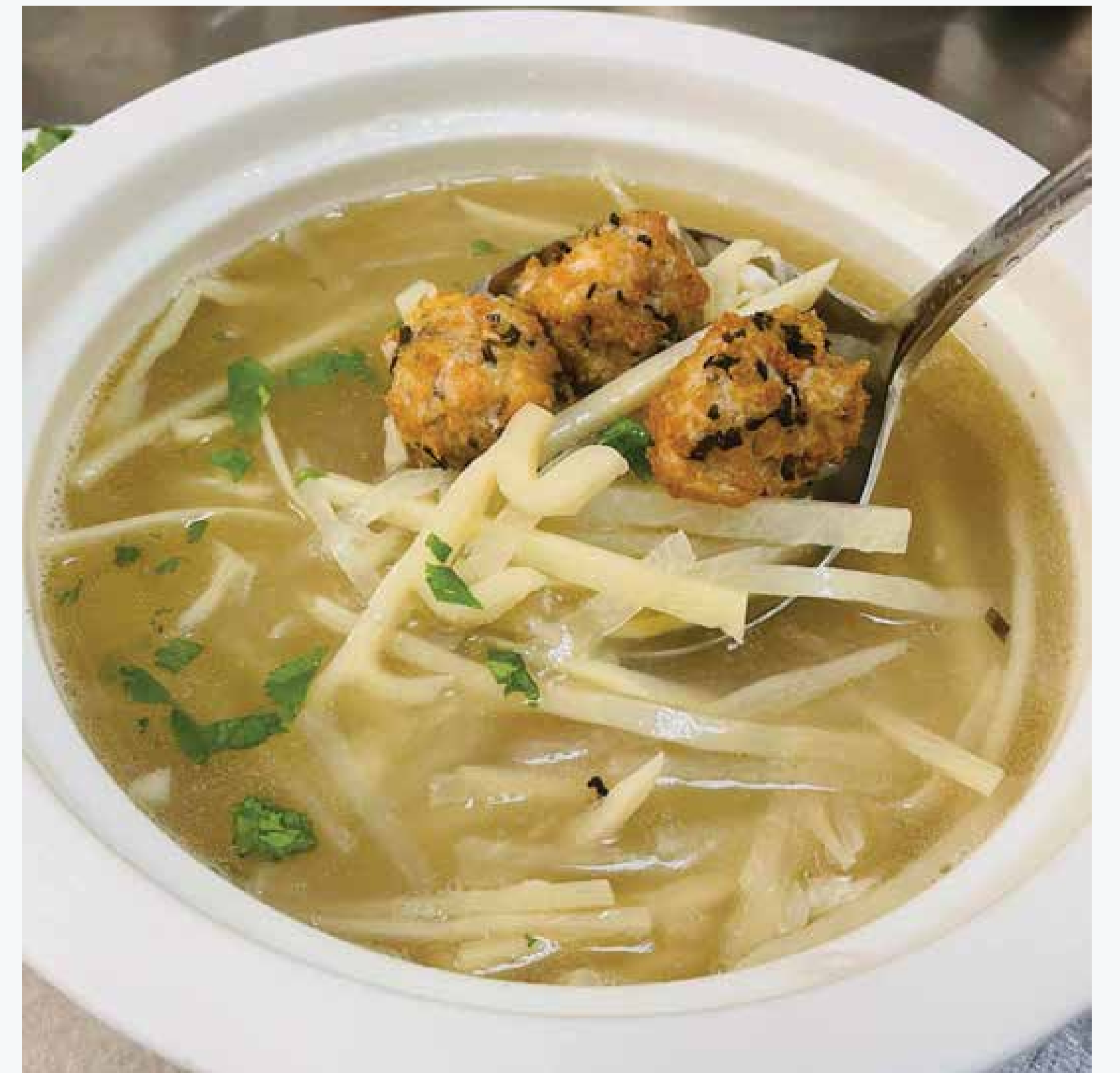
BAKWAN KEPITING 🐷🥕🍜

蟹肉丸汤

A Peranakan dish; ground pork ball with blue swimmer crab meat & crunchy bamboo shoot.

(With 10 pork balls)

\$ 41.00



UDANG MASAK NANAS 🍷🍷

娘惹菠萝虾

Pineapple Prawn Curry

A tribute to Peranakan heritage, our Udang Masak Nanas is a tantalising blend of succulent prawns cooked in a luscious pineapple-infused sauce. The perfect balance of sweet and savoury.

\$ 48.00

AYAM BUAH KELUAK 🐔🥜🥕

黑果焖鸡

Peranakan Braised Chicken with Keluak Nuts

A Peranakan delicacy, our Ayam Buah Keluak is a harmonious fusion of tender chicken and the distinctive flavour of buah keluak nuts. It's a culinary masterpiece that captures the essence of Peranakan cuisine.

\$ 35.00



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian



Soy



Gluten



Alcohol



Garlic



Spring Onion



Wheat



Dairy



Egg



Seafood



Meat



Lamb



Poultry



Pork

All prices are subject to 10% service charge & prevailing government taxes

BABI PONGTEH 🐷🥘🌶️
娘惹豆酱焖猪肉

Peranakan Braised Pork Stew

Savor the rich, aromatic delight of our Babi Pongteh. Succulent pork belly is slow-cooked to perfection in a flavourful blend of fermented soy bean paste, creating a dish that's both savoury and heartwarming.

\$33.00

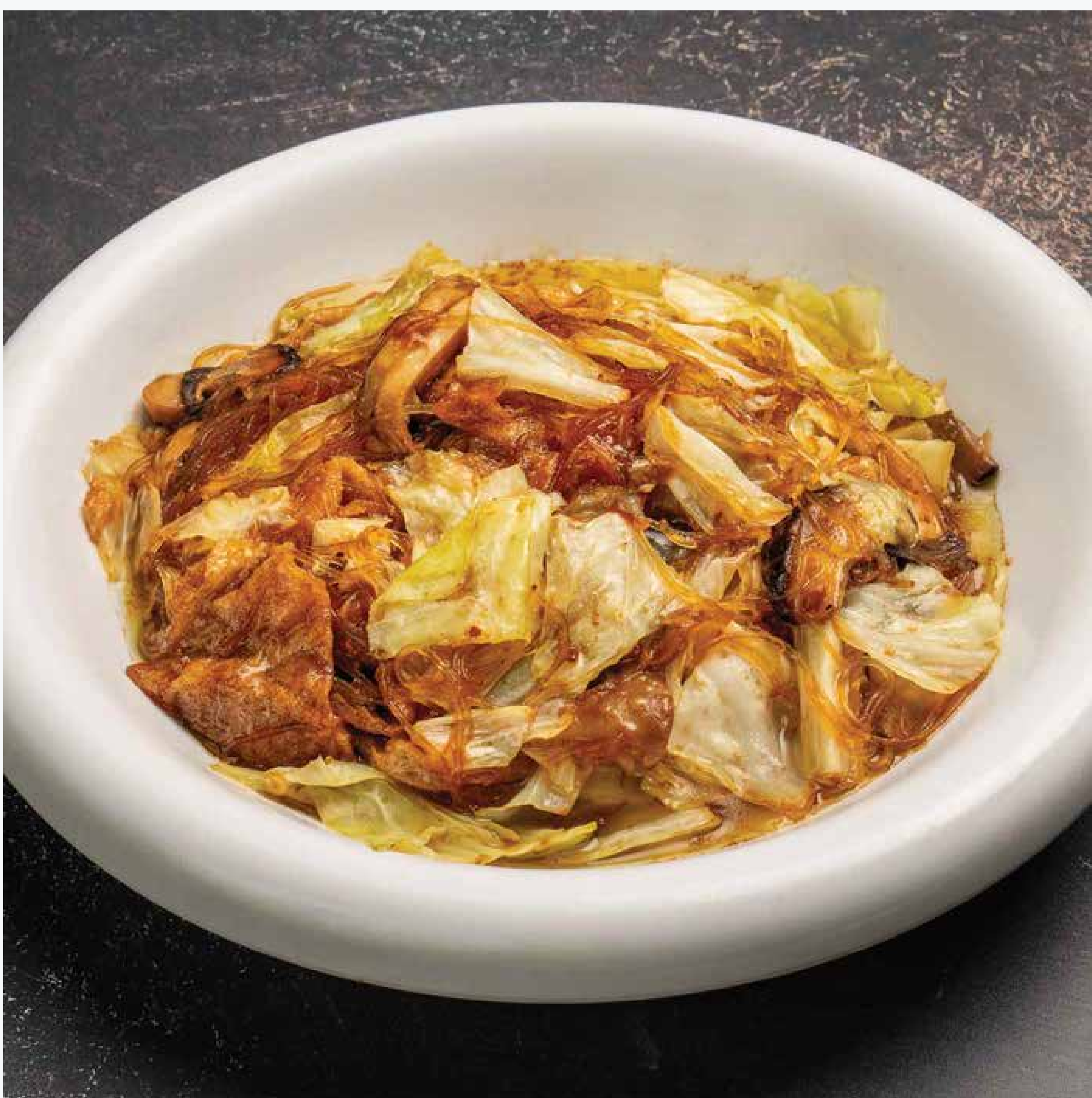


NYONYA CHAP CHYE 🥕🥦🌶️
娘惹杂菜

Peranakan Mixed Vegetables

Experience the comforting embrace of our Nyonya Chap Chye, a Peranakan classic. A colourful medley of crunchy vegetables is stir-fried in a fragrant blend of spices, creating a dish that's both hearty and nutritious.

\$ 19.00



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian



Soy



Gluten



Alcohol



Garlic



Spring Onion



Wheat



Dairy



Egg



Seafood



Meat



Lamb



Poultry



Pork

All prices are subject to 10% service charge & prevailing government taxes

VIJAY BANANA LEAF

INDIAN VEGETARIAN WADEH 🌿

印度素食油条

These golden, crispy fritters are a delightful vegetarian indulgence. Made from a blend of lentils and spices, each bite is a symphony of textures and flavours, perfect for both appetiser or snack.

\$ 5.00 (Per piece. Min 2 orders)



RASSAM SOUP 🌿🌶️

拉萨姆汤

A fragrant and tangy South Indian classic, our Rasam Soup is a burst of flavours. Infused with a blend of aromatic spices and tamarind, it's a comforting start to your meal that warms the soul.

\$ 25.00

INDIAN SOUP KAMBING (MUTTON) 🍖🌿🌶️

印度羊肉汤

Indulge in the rich, aromatic depths of our Kambing soup. Slow-cooked with succulent mutton and a medley of spices, it's a hearty bowl of comfort that will transport you to the vibrant streets of India.

Served with toasted baguettes on the side.

\$ 31.00 (Good for up to 5pax)

\$ 56.00 (Good for up to 10pax)



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian



Soy



Gluten



Alcohol



Garlic



Spring Onion



Wheat



Dairy



Egg



Seafood



Meat



Lamb



Poultry



Pork

All prices are subject to 10% service charge & prevailing government taxes

INDIAN BLACK INK SQUID 🐙🍷🧄🌶️

印度墨鱼

Savour the ocean's bounty with our delectable black ink squid. Tender squid rings are delicately cooked in a savoury black ink sauce, creating a dish that's as visually stunning as it is delicious.

\$ 30.00

(Small)

\$ 41.00

(Large)



FISH HEAD CURRY 🍳🌶️🚫🍷🐙

咖喱鱼头

An Indian-style fish head curry cooked with lady's finger, cabbage, eggplant, and green finger chillies topped with fragrant curry leaves.

\$57.00 (Half head)

INDIAN MUTTON CURRY 🍷🧄🍷🌶️

印度羊肉咖喱

Indulge in the robust flavours of our mutton curry, where tender pieces of mutton are lovingly simmered in a fragrant blend of Indian spices. Each spoonful is a burst of rich, aromatic goodness.

\$ 56.00



MASALA CHICKEN 🐔🧄🌶️

马萨拉鸡

Experience the tantalising allure of our masala chicken. Succulent pieces of chicken are marinated in a fragrant secret Indian masala blend, creating a dish that's both bold and beautifully spiced.

\$ 41.00



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian



Soy



Gluten



Alcohol



Garlic



Spring Onion



Wheat



Dairy



Egg



Seafood



Meat



Lamb



Poultry



Pork

All prices are subject to 10% service charge & prevailing government taxes

INDIAN DAL CABBAGE 🍲🌶️
印度豆类卷心菜

A vegetarian delight, our dal cabbage combines the creamy richness of lentil dal with the freshness of cabbage. Slow-cooked to perfection, it's a wholesome and flavourful dish.

\$ 19.00



INDIAN BIRYANI WITH RAITA 🍛
印度香饭配酸奶沙拉

New Ubin Seafood's very own authentic Indian chef's biryani rice raita is a fragrant basmati rice dish cooked with a blend of aromatic herbs and spices like saffron, cardamom, cloves and etc. Served alongside is Raita, a cooling yogurt-based side made with chopped cucumber, mint, and spices, which balances the warmth of the briyani, making a rich and colourful presentation. This combination makes for a satisfying meal that highlights the depth and complexity of our Indian cuisine.

\$ 18.00



All prices are subject to 10% service charge & prevailing government taxes

PINK PUSSY KAT GELATO & DESSERT BAR



**FRESH KAYA ON
TOASTED BAGUETTE** 🍷🍷
烤面包咖椰

A favourite amongst regulars, this simple breakfast of champions can be found in almost every coffeeshop. New Ubin Seafood raises the bar with nothing less than the best: French butter!

\$ 11.00
(6 slices)



HOUSE-MADE ORH NI 🍷🍷
潮州芋泥

A traditional Teochew dessert of cooked yam paste with rendered pork lard.

\$ 11.00
(Single portion)



PULUT HITAM 🍷
黑糯米

An Indonesian dessert made of black glutinous rice served with coconut milk. A scoop of coconut gelato completes this match made in heaven.

\$ 14.00
(Single portion)



BANANA GULA MELAKA 🍷
焦糖香蕉

Banana slices caramelised with gula melaka (palm sugar), served with coconut gelato.

\$ 12.00
(Single portion)



DURIAN PENGAT ✓
热榴莲

Rich & creamy warmed durian served with a side of coconut milk.

\$ 11.00
(Single portion)



MANGO SAGO ✓🍷
芒果西米露

Made from fresh mango pureed to rich, creamy & fruity dessert.

\$ 11.00
(Single portion)



CHENDOL New
煎蕊

Our chendol is a creamy coconut gelato milkshake sweetened with rich Gula Melaka (palm sugar syrup). This refreshing dessert features pandan-flavoured jelly noodles, red beans, and atap seeds, making it a perfect treat for Singapore's hot weather.

\$ 10.00
(Single portion)



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian



Soy



Gluten



Alcohol



Garlic



Spring Onion



Wheat



Dairy



Egg



Seafood



Meat



Lamb



Poultry



Pork

All prices are subject to 10% service charge & prevailing government taxes

GELATO \$ 6.00 (Single scoop) New



Vanilla Super

Delicate floral notes from premium Tahitian vanilla bean pods.



Coconut Coolness

Creamy coconut milk gelato with real coconut flakes for a tropical twist.



Choco Obsession

70% dark chocolate gelato, intensely rich and smoother than silk.



Dark Desire Orange

A seductive blend of deep chocolate and zesty orange.



Salted Caramel

A perfect balance of sweet, creamy caramel and a touch of sea salt.



Butter Pecan Seduction

Browned butter gelato with caramelised pecans for a nutty indulgence.



Milo Madness

A childhood favourite reimaged with Milo and pillowy marshmallows.



Peachy Zen

Juicy peach infused with a smooth, milky Oolong tea base.



Cookie Coco Crush

Cookie butter gelato swirled with Nutella hazelnut chocolate for the ultimate cookie dream.



Durian Royale

Luxuriously smooth Mao Shan Wang durian gelato, rich and bold.

\$ 10.00 (Single scoop)



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian



Soy



Gluten



Alcohol



Garlic



Spring Onion



Wheat



Dairy



Egg



Seafood



Meat



Lamb



Poultry



Pork

All prices are subject to 10% service charge & prevailing government taxes

GARANG SMOKED BURGERS



KAYA BUTTER BLISS BURGER

An unexpected sweet and savoury creation, blending traditional kaya jam with alluring premium French butter, sandwiched in a pillowy fragrant toasty bun.

\$8.00



CLASSIC SMOKED CHEDDAR BURGER

The quintessential burger reimagined with a smoky twist. Enjoy juicy premium thick Wagyu patty topped with melted US sharp cheddar, crisp lettuce, and ripe tomatoes.

\$16.00



KOREAN FRIED CHICKEN BURGER

A fusion of spicy Korean flavours and crispy fried chicken, topped with kimchi for an extra kick. That Korean spicy BBQ sauce will leave you mouth-watering for more.

\$16.00



POLLOCK FISH BURGER

Golden-fried Alaskan pollock with tartar sauce, tangy pickles, and melted cheese in a soft brioche bun — crispy outside, tender inside, and perfectly savoury, creamy, and zesty in every bite.

\$13.00



SUPREME US PORK BURGER

Indulge in an ultimate crunch to tender experience. Breaded premium US pork, layered with fresh greens, tomatoes and drenched in tangy sweet-vinegared miso sauce, delivers a bold, satisfying bite.

\$16.00



SMOKY TRUFFLE MUSHROOM BURGER

A gourmet delight featuring earthy truffle mushrooms, juicy Wagyu, melted smoked cheese, fresh lettuce, and tomato, all nestled between a perfectly toasted bun.

\$19.50

SIDES



KIMCHI SLAW

A tangy, spicy slaw that pairs perfectly with any burger, bringing a refreshing crunch or to enjoy on its own.

**SMALL
\$3.00**

**LARGE
\$6.00**



SEA SALT FRENCH FRIES

Classic French fries, lightly seasoned with sea salt for the perfect balance of crisp and flavour.

**SMALL
\$3.00**

**LARGE
\$6.00**



CRISPY CHICKEN WINGS

Golden, crispy chicken wings served with a zesty sambal mayo dip for the ultimate flavour kick.

**2 PCS
\$4.00**

**6 PCS
\$12.00**



LUNCHEON MEAT FRIES

A playful twist on a classic favourite, these crispy luncheon meat fries are both savoury and satisfying.

\$13.00

ADD-ONS TO A VALUE MEAL

Choose any burger and add-on the following for a value meal:

1. Add-on Sea Salt Fries (S) - + **\$2.00**
2. Add-on Sea Salt Fries (S) + Kimchi Slaw (S) + 1 piece Crispy Chicken Wing - + **\$4.00**