

Size: (W)444mm x (H)304mm

Diecut

摺線

星馬小食  
APPETIZER

小食拼盤\* \$48

亞參豬手、雞翼尖、黑椒扎肉  
Appetizer Platter  
Asam Stewed Pork Knuckle, Chicken Wing Tip,  
Vietnamese Pork Sausage with Black Pepper



椰香咖央南洋包(4件) \$24  
Nanyang Pandan Kaya Toast with  
Shredded Coconut (4 pcs)

馬來西亞空運直送麵包  
Breads are shipped directly from Malaysia



班蘭咖央多士(4件) \$26  
Malaysian Pandan Kaya Toast (4 pcs)

馬來西亞空運直送麵包  
Breads are shipped directly from Malaysia



鳳尾蝦春卷(4件) \$28  
Deep-fried Shrimp Spring Roll (4 pcs)



亞參雞翼尖 配馬來咖喱醬(6隻) \$20  
Asam Chicken Wing Tip with Malaysian Style  
Curry Sauce (6 pcs)



黑椒扎肉(6件) \$25  
Vietnamese Pork Sausage with  
Black Pepper (6 pcs)



香烤豬肉串(3串) \$32  
Grilled Pork Skewer (3 pcs)



特色秋製炸魚餅(4件) \$28  
Deep-fried Fish Cake (4 pcs)



香煎手作蝦餅\*(3件) \$42  
Handmade Pan-fried Shrimp Cake (3 pcs)

追加優惠

凡惠顧主菜或飯類, 即享優惠價 兩款\$38 | 三款\$55  
Enjoy Combo Set \$38, Triple Set \$55 Upon Purchasing Any Main Dishes, Rices or Noodles

\*小食拼盤及香煎手作蝦餅除外 Except Appetizer Platter and Handmade Pan-fried Shrimp Cake

椰青  
Young Coconut  
\$38



柑桔特飲(凍) \$28  
Iced Calamansi & Dried Sweet  
Plum Drink (Cold)



茶、奶香味, 濃厚而帶甜味,  
完美配搭, 充滿南洋風味。

馬來拉茶(凍/熱) \$25  
Teh Tarik (Cold / Hot)



獨特南洋風味,  
咖啡帶輕微焦糖香味。

南洋咖啡(凍/熱) \$25  
Nanyang Coffee (Cold / Hot)



香茅薄荷特飲(凍) \$28  
Iced Lemongrass & Mint Drink (Cold)

|                     | 熱Hot | 凍Cold |
|---------------------|------|-------|
| 薏米水 Barley Water    | \$25 | \$28  |
| 美祿 Milo             | \$25 | \$25  |
| 檸檬紅茶 Lemon Tea      | \$25 | \$25  |
| 可樂/雪碧 Coke / Sprite | -    | \$18  |

圖片只供參考 Photo for reference only



“尋覓99分海南雞飯”

LOOK FOR THE PERFECT HAINANESE CHICKEN RICE

亞參雞飯  
ASAM\_CHICKEN



嚴選雞味特別濃郁的三黃雞。  
以【獨門秘法】細意分多次反覆浸煮至僅熟，  
肉質軟滑又肉汁豐腴，  
香氣四溢雞香飯先拌入炒香的班蘭葉、香茅，  
再以濃濃雞湯燉煮粒粒分明、煙韌軟糯的金鳳米，盡吸雞湯精華；  
伴以三款【秘製醬料】，加上無添加的冬瓜清雞湯，  
努力打造一道99分去骨海南雞飯！

亞參去骨海南雞飯 (配雞香飯及清雞湯) \$90  
ASAM BONELESS HAINANESE CHICKEN RICE (Served with Chicken-Flavor Rice & Chicken Soup)

+\$10 享用飲品乙杯(椰青及班蘭咖啡除外)  
Enjoy Any Drink (Except Young Coconut & Pandan Coffee)

全日免收加一  
No Service Charge

Back

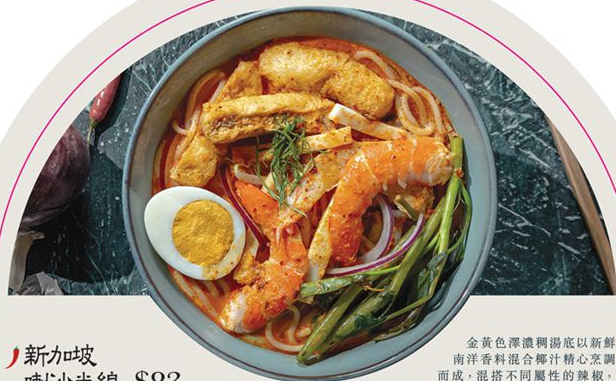
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摺線



**新加坡 喇沙米線 \$83**  
Singaporean Laksa  
(Shrimp, Fish Slice, Egg, Tofu Puff, Sprout, Water Spinach)

金黃色深濃稠湯底以新鮮南洋香料混合椰汁精心烹調而成，混搭不同屬性的辣椒，香辣惹味，令人愈食愈開胃。

**亞參豬手飯 \$78**  
Asam Stewed Pork Knuckle with Rice



**巴東牛肉飯 \$78**  
Beef Rendang with Rice

東南亞用來招待貴客的傳統一品菜，鋪上香茅絲炒煮的牛腩軟滑鬆化，吸盡濃濃的香料、椰奶和咖喱，香辣惹味好下飯。

**檳城蝦麵 \$85**  
Penang Shrimp Noodles  
(蝦、鹹豬肉、豆腐卜、雞蛋)  
(Shrimp, Salty Pork Slice, Tofu Puff, Egg)



**雞絲扎肉湯河 \$71**  
Shredded Chicken & Vietnamese Sausage Flat Rice Noodle in Soup



鮮濃雞湯每日熬製，香氣馥郁濃厚，啾啾雞湯精華，加上嫩滑手撕雞配彈牙黑椒扎肉，雙重口感滋味，樸實中見精心！

**馬來咖喱系列**

馬來咖喱加入羅望子及椰漿等當地食材，味道清新香辣，富南洋風味



**馬來咖喱雞飯 \$78**  
Malaysian Style Curry Chicken with Rice



**馬來咖喱雞撈麵 \$78**  
Malaysian Style Curry Chicken with Stirred Noodles



**馬來咖喱豬扒飯 \$78**  
Malaysian Style Curry Pork Chop with Rice



**馬來咖喱豬扒撈麵 \$78**  
Malaysian Style Curry Pork Chop with Stirred Noodles



**馬來咖喱牛腩飯 \$81**  
Malaysian Style Curry Beef Brisket with Rice

**馬來咖喱牛腩撈麵 \$81**  
Malaysian Style Curry Beef Brisket with Stirred Noodles

**新加坡肉骨茶 \$86**  
White Pepper Bak Kut Teh (配白飯 Served with Rice)

新加坡肉骨茶首重胡椒味，湯頭微辛回甘，香氣四溢，配上軟嫩入味的一字骨，滋味無窮。

**HAPPY TO SHARE**



**亞參去骨海南雞**  
Asam Boneless Hainanese Chicken  
(半隻) \$140 (全隻) \$260  
(Half) (Whole)

**外賣自取 TAKEAWAY**  
半隻 \$120 全隻 \$220  
Half Whole



**巴東牛肉 \$88**  
Beef Rendang



**亞參豬手**  
Asam Stewed Pork Knuckle  
(例) \$88 (全隻) \$140  
(Regular) (Whole)

**外賣自取 TAKEAWAY** | 全隻 \$118  
Whole



**馬拉盞通菜 \$33**  
Water Spinach with Belacan

空運直送通菜  
Water Spinach are shipped directly



**馬拉盞怡保芽菜 \$33**  
Ipoh Bean Sprouts with Belacan

**馬來西亞空運直送怡保芽菜**  
Ipoh Bean Sprouts are shipped directly from Malaysia  
怡保芽菜為馬來西亞當地獨有產，根根飽滿肥嫩，清甜多汁，不惜工本飛機空運直送新鮮口感。

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**+\$5** 白飯可轉雞香飯  
Upgrade Plain White Rice to Chicken-Flavor Rice

**+\$10** 享用飲品乙杯 (椰青及斑蘭咖啡除外)  
Enjoy Any Drink (Except Young Coconut & Pandan Coffee)

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Enjoy Any Drink (Except Young Coconut & Pandan Coffee)