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鸡公煲这道佳肴的来历有一番典故。 传说清朝中期在盛产各种香料驰名的四川省,有一个世代相传的秘制麻辣土方。用这个土方烧出来的菜肴,香味扑鼻, 满室飘香,后来有人把鸡块放入烹煮,味道更是令人唇齿留香,吃过难忘。从此鸡公煲这道佳肴就这样声名远播,人人爱吃。

目前,鸡公煲这道佳肴在中国各大城市不但发扬光大,而且广 受食客欢迎。特色是各家出招,口味各异!真的可说是到了满 城佳评,百花齐放的世界。

您在这里吃的鸡公煲也是根据四川原有秘方并注入本地口味元 素调配而成,香味独特,口感一流。

Chicken Claypot was originated from a secret recipe in Sichuan Province during the Qing Dynasty. Known for its spices in the region, many famous dishes were based from this recipe.

Subsequently, chicken was added into the recipe which resulted in the invention of Chicken Claypot. It has since turned into a one of the popular dishes in China and was enjoyed by many patrons across various cities.

Our very own Chicken Claypot was based on the original Sichuan flavour with a local twist to create this unique taste, and we hope you will enjoy it.

₩ #				1-2 pax /J\(S)	3-4 pax 大(L)
	甘榜鸡 ial Taste K	ampong Chi	icken	\$28.9	\$39.9
	·鸡腿 ial Taste C	hicken Drur	nstick	\$28.9	\$39.9
	田鸡 ial Taste Fi	rog Legs		\$31.9	\$42.9
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中辣

变态辣 Super Spicy

不辣





# 猪肚鸡



乾隆皇帝 The Qing Emperor Qianlong

猪肚鸡原为客家名菜之一,流行在广东的惠州,河源,梅州等粤东一带。清朝乾隆皇帝给这道菜赐名为"凤凰投胎",因为乾隆皇帝喜爱的宜妃,常吃这道菜, 肤色红润光泽,美艳动人。

中医认为这道菜可以去病强体,补虚损,健脾胃,对虚劳瘦弱,食欲不振者有 疗效功用,是男女老少进补的最佳汤煲。

Pig stomach chicken stew was originated as a Hakka dish. It gained its popularity in the eastern Guangdong provincial prefectures of Huizhou, Heyuan and Meizhou districts.

Qing Emperor Qianlong conferred this dish "Phoenix Reincarnation". This was because of Consort Yi, a favourite concubine of Qianlong, enjoyed this dish which enhanced her beautiful complexion.

Chinese physicians believed that this dish has multiple nutritional properties and is a good stew for people of all ages.



海梅春!	1-2 pax /J\(S)	3-4 pax 大(L)
猪肚甘榜鸡 Pig Stomach Kampong Chicken	\$31.9	\$42.9
猪肚鸡腿 Pig Stomach Chicken Drumstick	\$31.9	\$42.9



## 药材鸡

鸡肉和其它肉类相比,鸡肉的蛋白质量较高,脂肪含量较低。 此外,在 鸡肉的蛋白质中富含全部必须氨基酸,消化率高,容易被人体吸收。因 此,在营养上鸡肉被列为优质的蛋白质来源。

把鸡肉加进滋补中药材一起烹煮,就成了一道有滋补功能的药材鸡汤。 中医认为吃药材鸡能补虚填精,健脾胃,活血脉,强筋骨的功效,对畏 寒怕冷,乏力疲劳,贫血,虚弱等症,有很好的食疗功。

Chicken has more protein and lesser fat as compared to the other meat varieties. In addition, chicken protein contains amino acids which can be easily digested by the human body.

When chicken is being cooked with other herbs, it becomes a very nutritional herbal soup for all to enjoy. Chinese physicians have believed that herbal chicken contain various healing properties and provides a good form of culinary medicine.



	1-2 pax /J\(S)	3-4 pax 大(L)
材甘榜鸡 rbal Kampong Chicken	\$32.9	\$43.9
 材鸡腿 rbal Chicken Drumstick	\$32.9	\$43.9
 材田鸡 rbal Frog Legs	\$35.9	\$46.9













PIG STOMACH



可选材料 INGREDIENTS	1-2 pax /J\(S)	3-4 pax 大(L)
甘榜鸡 😭 Kampong Chicken	\$28.9	\$39.9
鸡腿 Chicken Drumstick	\$28.9	\$39.9
田鸡 Frog Legs	\$31.9	\$42.9

可选材料 IMGREDIENTS	1-2 pax /J\(\$)	3-4 pax 大(L)	
甘榜鸡 Kampong Chicken	\$32.9	\$43.9	
鸡腿 Chicken Drumstick	\$32.9	\$43.9	
田鸡 Frog Legs	\$35.9	\$46.9	

可选材料 INGREDIENTS	1-2 pax /J\(S)	3-4 pax 大(L)
甘榜鸡 🖒 Kampong Chicken	\$31.9	\$42.9
鸡腿 Chicken Drumstick	\$31.9	\$42.9

#### 可选辣度 SPICNESS











微辣 中辣 大辣 变态辣 Non Spicy Less Spicy Spicy Very Spicy Super Spicy

鸳鸯锅 TWIN POT

任选两种口味 CHOOSE ANY 2 FLAVOURS	1-2 pax 小(S)	3-4 pax 大(L)
奇味鸡 + 猪肚鸡 ⑫ Special Taste + Pig Stomach	\$45.9	\$57.9
奇味鸡 + 药材鸡 Special Taste + Herbal	\$46.9	\$58.9
猪肚鸡 + 药材鸡 Pig Stomach + Herbal	\$49.9	\$60.9





换成田鸡 Frog Legs +\$4









#### 加佐料 Add-ons



白饭 White Rice

\$1.0

白盘 White Plate

\$3.5 /per plate



酱料 Sauce

\$1.5 /per bowl



红盘 Red Plate

\$5.0 /per plate



小菜 Appetiser

\$1.5 /per plate



黄盘 Yellow Plate

\$8.0 /per plate





#### Hot Drinks

菊花茶 壶 \$5.0 Chrysanthemum Pot 普洱茶壶 \$5.0 Pu'er Black Tea Pot

香片 壶

Jasmine Tea Pot

\$5.0







#### Homemade Drinks & Dessert

柚子蜂蜜水 Yuzu Honey

\$2.8

泰国香椰

Thai Fragrant Coconut

\$5.0

自制柠檬茶

Homemade Ice Lemon Tea

\$2.8







#### 装 饮 料 Canned Drink

什锦饮料 Assorted Drinks

\$2.5

E.g. Coke, Sprite, Green Tea, Ayataka...

加多宝 / 王老吉

JDB / WLJ Herbal Drinks

\$2.8

\$3.0

冰糖雪梨/酸梅汤/茶兀 Snow Pear with rock sugar /

Sour Plum / Cha Pai

Apple Vinegar Bottle

矿泉水 Mineral Water

温水/冰水 Warm / Cold Water

苹果醋 🖰

\$2.0

\$0.5

\$9.8





Guinness Stout Can

#### Beers

虎啤 Tiger Beer

\$10.0

雪花 Snow Beer

黑狗 罐

\$7.0

\$7.0

喜力啤酒 Heineken Beer

\$11.0

青岛

\$7.0 Tsingtao Beer

艾丁格 Erdinger Dunkel Beer

\$10.0

### 一种鸡煲,吃出两种美味

One Chicken Pot, Enjoy 2 Delicious Pots



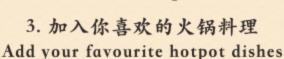
奇味鸡煲



1. 先吃完鸡肉 Eat the chicken meat



2. 加汤 Add soup





4.享用美味火锅 Enjoy