

## STARTERS (MEAT)

New Ubin signature appetisers for a 'shioK' start to your meal

### 'HAR CHEONG GAI' 虾酱鸡

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

SERVING

6 pieces

PRICE

\$14.00

### TRADITIONAL SATAY 传统沙爹

(CHICKEN, PORK OR MUTTON 鸡肉, 猪肉或羊肉)

Char-grilled meat skewers served with peanut sauce

5 sticks

\$6.00

### FOIE GRAS SATAY 鹅肝沙爹

Char-grilled; served with house-made raspberry sauce

1 stick

\$9.00

### FOIE GRAS EGG SPECIAL 法式鹅肝蛋

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

Single

\$10.00

### LUNCHEON MEAT FRIES 香脆肉条

Served with sambal mayo

Small  
(Serves 2-4)

\$12.00

### CRISPY PORK JOWL 酥脆猪脸颊

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

125g

\$14.00

### SMOKED PORK COLLAR 烟熏猪颈肉

Caramelised house-smoked pork collar slices

Small  
(Serves 2-4)

\$16.00

Large  
(Serves 4-6)

\$24.00

### SMOKED DUCK BREAST 熏鸭胸

House-smoked duck breast served with dijon mustard

250g

\$16.00

### PORK RENDANG NACHOS 仁当猪肉薯片

Tender pork rendang paired with nachos & cheese mayo

Large  
(Serves 4-6)

\$19.00



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian

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

## STARTERS (SEAFOOD)

New Ubin signature appetisers for a 'shio' start to your meal

SERVING

PRICE

### LIVE SCOTTISH BLUE MUSSELS 苏格兰蓝蚌

Live blue mussels cooked to your liking

300g

\$26.00

#### Method of cooking 烹饪法

- French Butter and White Wine

- Sambal 

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

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

Small  
(Serves 2-4)

\$16.00

Large  
(Serves 4-6)

\$28.00

### CARABINERO PRAWNS 深海红虾刺身

Deep red in colour, this prawn derives its name from the traditional red uniforms of Spanish policemen. The taste of the head is heady & intense, with a unique profile similar to uni (sea urchin). Served sashimi-style, the prawn head may be deep-fried upon request.  
*Limited stock*

Single

\$20.00

### FRESHLY SHUCKED PACIFIC OYSTERS 生蚝

Fuel your love for six beautiful freshly shucked oysters native to the Pacific Coast of Asia

6 Pieces

\$24.00

### DEEP-FRIED BABY BARRACUDA 油炸梭子鱼

Crispy fried baby barracuda; served with house-made chinchalok sauce  
*Seasonal item - subject to availability*

5 Pieces

\$18.00

### LIVE BAMBOO CLAMS 清蒸活竹蚌

Steamed in classic Hong Kong-style sauce  
[SPECIAL] 3 for the price of 2  
*Seasonal item - subject to availability*

Per Piece

\$10.00



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian

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## STARTERS (SEAFOOD & OTHERS)

New Ubin signature appetisers for a 'shio' start to your meal

### HEI CHOR 虾枣

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

SERVING

PRICE


**Small**  
(10 pieces)  
**Large**  
(20 pieces)

\$16.00

\$30.00

### WADEH 炸豆饼

Savoury Indian-style crispy fritters served with tomato & coconut chutney

- Vegetarian 炸蔬菜豆饼 
- Shrimp 炸小虾豆饼

**Single**  
(Vegetarian)  
**Single**  
(Shrimp)

\$3.00

\$4.00

### SQUID PASTE 'YOU TIAO' 沙拉苏东油条

Squid paste stuffed in dough fritters

**Small**  
(Serves 2-4)  
**Large**  
(Serves 4-6)

\$10.00

\$18.00

### SALTED EGG SOFT SHELL CRAB 咸蛋软壳蟹

Deep-fried soft shell crab coated with salted egg yolk

**Single**

\$12.00

### UBIN APPETISER PLATTER 招牌拼盘

A medley of house-smoked hamachi, mini *hei chor*, salted egg soft shell crab, barbecued squid & wasabi prawns  
*Requires 45 minutes preparation time*  
*Advance order required*

**Large**  
(Serves 8-10)

\$128.00



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian

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## SOUP

Hearty soup to warm your stomach & soul


## SERVING

## PRICE

**HERBAL CHICKEN SOUP** 药材鸡汤   
Double-boiled whole chicken with Chinese herbs  
*Advance order required*


**Whole**  
(Serves 6-10)

**\$55.00**

**BAKWAN KEPITING** 猪肉丸蟹肉汤   
A Nyonya dish; ground pork ball with blue swimmer crab meat  
& crunchy bamboo shoot

**10 pieces**


**\$30.00**

**FISH MAW & CRAB MEAT SOUP** 鱼鳔蟹肉汤   
Boiled fish maw (swim bladders) served with blue swimmer  
crab meat

**Small**  
(Serves 4-6)  
**Large**  
(Serves 6-10)

**\$48.00**

**\$78.00**

**HERBAL PRAWN SOUP** 药材虾汤   
A New Ubin fan favourite - live tiger prawns cooked in traditional  
herbs broth

**Small**  
(Serves 4-6)  
**Large**  
(Serves 6-10)

**\$50.00**

**\$84.00**



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian

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## SEAFOOD (CRAB / LOBSTER)

Live crab & succulent lobster for your eating pleasure

SERVING

PRICE

### LIVE MUD CRAB 螃蟹

The heart & soul of the Singapore dining experience

Pre-order required for XXL size, otherwise subject to availability

500g

\$48.00

800g

\$68.00

XXL

\$98/kg

(1kg onwards)

#### Method of cooking 烹饪法

- Classic Chilli (*Deshelled option available*)  
- Black Pepper 
- White Pepper 
- Garlic Baked  
- Salted Egg  
- Plain Steam 
- Garlic Pepper
- Butter Cream 
- Ginger and Spring Onion 
- Braised Bee Hoon **Add \$12**  
- Bee Hoon Soup **Add \$12** 

### 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'

Single

\$12.00

(Serves 2-4)

### 'MAN TOU' BUNS 馒头

The perfect accompaniments to your crab dish

3 pieces

\$3.00

#### Method of cooking 烹饪法

- Deep-fried 炸
- Steamed 蒸

### LIVE BOSTON LOBSTER 波士顿龙虾









Live Boston lobster cooked to your liking

*Seasonal item - subject to availability*

500g

\$65.00

#### Method of cooking 烹饪法

- Garlic Baked  
- White Pepper 
- Butter Cream 
- Ee Mian
- Ginger Spring Onion 
- Classic Chilli Sauce  
- Black Pepper 
- BBQ
- Poached Garlic Butter
- Bisque Soup
- Porridge



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian

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## SEAFOOD (SQUID / PRAWN)

A variety of squid & prawn cooked in various style for uber goodness

SERVING

PRICE

### SQUID 花枝

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





Small

\$14.00

Large

\$24.00

#### Method of cooking 烹饪法

- Deep-Fried (*Baby Squid*)
- Steamed Hong Kong-style 
- Salted Egg  
- Black Ink 
- Salt & Pepper

### BBQ SQUID 烧烤花枝

Medium-sized squid, barbecued & finished with garlic butter sauce

Small

\$24.00

Large

\$42.00













### LIVE TIGER PRAWNS 老虎虾

Approximately 5-7 prawns per 300g portion

300g

\$42.00

#### Method of cooking 烹饪法

- Poached with Rice Wine
  - Kong Chin Har Lok 
  - Salted Egg  
  - Cereal Butter  
  - Salt & Pepper 
  - Drunken Prawns
  - Butter Cream  
  - Sambal Chinchalok & Petai Beans   
  - Herbal Soup **Add \$8**
- ( Deshelled option available)

### XXL KING TIGER PRAWN 超大老虎虾

Approximately 150g per prawn

300g

\$36.00

#### Method of cooking 烹饪法

- BBQ
- Spicy Masala 



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian

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## SEAFOOD (FISH)

Fish available in a variety of cooking styles & flavours that are truly Singaporean

SERVING

PRICE

### BARBECUED WHOLE MACKEREL 烧烤挪威鲭鱼

A Garang Grill specialty. Whole mackerel served with tumeric tartar, tomato chutney & gingered mustard greens.  
Seared to perfection in a Spanish-style charcoal oven

500g

\$38.00

### SAMBAL MACKEREL 烧烤叁巴酱鲭鱼

High in protein & Omega-3 Norwegian mackerel grilled & served with house-made Asian sambal

500g

\$43.00

### FISH HEAD CURRY 咖喱鱼头

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

Half Head  
(Serves 2-6)

\$32.00

### STIR-FRIED CLAYPOT FISH HEAD 砂煲苦瓜鱼头

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

Half Head  
(Serves 2-6)

\$32.00



### LIVE 'SOON HOCK' MARBLE GOBY 笋壳鱼

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

600g-800g

\$8/100g

#### Method of cooking 烹饪法

- Steamed Hong Kong-style 
- Steamed Teochew-style
- 'Yau Zham' (Deep-fried Hong Kong-style)
- Sambal Chinchalok & Petai 

### LIVE JADE PERCH

#### STEAMED HONG KONG-STYLE 港蒸宝石鱼

A native Australian freshwater fish found in the Gilbert River of Northern Queensland, with flaky white flesh & high concentration of omega-3 fish oils

500g-800g

\$10/100g



### RED GAROUPA 红斑

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

500g-600g

\$8.50/100g

#### Method of cooking 烹饪法

- Steamed Hong Kong-style
- Steamed Teochew-style
- 'Yau Zham' (Deep-fried Hong Kong-style)
- Sambal Chinchalok & Petai  


### BLACK HALIBUT FILLET 黑比目鱼片

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

400g

\$7/100g

#### Method of cooking 烹饪法

- Steamed Hong Kong-style
- Sambal Chinchalok & Petai 



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian

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## MEAT (BEEF & LAMB)

Try the signature USDA Black Angus 'Choice' Rib-eye with 'Heart Attack' Fried Rice or more traditional dishes

SERVING

PRICE

### USDA BLACK ANGUS 'CHOICE' RIB-EYE 安格斯精选牛眼

One of the dishes which placed New Ubin on the culinary map, the rib-eye 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 at medium-rare*

- *Available sizes: 500 / 600 / 700g*

100g

\$16.00

### 'ZABUTON' CUT MISHIMA RESERVE

#### 'ULTRA' US FULL BLOOD WAGYU 美国和牛

Approximately 450-500 days grain-fed, this premium US wagyu cut has an oily tenderness that's second to none. 'Zabuton', which means 'sitting pillow' in Japanese, refers to the specific cut & its matching characteristics. The 'Zabuton' cut is from the eye of the chuck roll, one of the tenderest cuts of the cow, akin to a pillow of extraordinary taste & tenderness. Enjoyed as an appetiser - good for 5-10 persons

300g

\$66.00

### PREMIUM NZ LAMB RACK 精选新西兰羊排

Served with house-smoked sea salt flakes

*Minimum order of 2 lamb chops*

Per Piece

\$9.00

### MUTTON CURRY 羊肉咖喱

Tender chunks of lamb meat cooked in Indian-style gravy. Goes well with biryani rice

Large  
(Serves 2-6)

\$36.00



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian

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## MEAT (CHICKEN)

SERVING

PRICE

### LIME LEAF CHICKEN 柠檬叶鸡

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

Half  
(Serves 1-3)

\$28.00

### PHOENIX CHICKEN 凤凰鸡

Boneless whole chicken coated with delicious squid paste  
*Advance order required*

Whole

\$38.00

### 'TZE CHAR-STYLE' CHICKEN 煮炒式鸡肉





Enjoy our special tze char-style chicken cooked to your liking

Small  
(Serves 1-3)  
Large  
(Serves 4-6)

\$15.00

\$28.00

#### Method of cooking 烹饪法

- Sweet & Sour
- Kung Po 
- Chincalok Sambal & Petai  
- Spring Onion & Ginger 

Small  
(Serves 1-3)  
Large  
(Serves 4-6)

\$28.00

\$48.00

### TEQUILA INFUSED CHICKEN IN CLAYPOT 三杯鸡

Cooked in tequila and herbs; served in claypot

### SPICY CHICKEN MASALA 印度香料鸡肉

Local Southern Indian dish of marinated chicken chunks roasted until tender, in a spiced curry. Perfect with biryani rice

Half  
(Serves 2-6)

\$28.00

## MEAT (PORK)

SERVING

PRICE

### 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

**Large**  
(Serves 2-6)

**\$29.00**

### ST. LOUIS GRILLED PORK RIBS 猪排骨

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

**Half**  
(5-6 ribs)  
**Full**  
(10-12 ribs)

**\$36.00**

**\$60.00**

### 'TZE CHAR-STYLE' PORK CHOP 煮炒式猪肉排骨



Must-have 'tze char' flavours with juicy pork chop

**Small**  
(Serves 1-3)  
**Large**  
(Serves 4-6)

**\$15.00**

**\$28.00**

#### Method of cooking 烹饪法

- Salt & Pepper
- Supreme
- Salted Egg  

### BRAISED PORK KNUCKLE 红烧猪蹄

Pork knuckle braised with Chinese herbs & chestnut  
*Advance order required*

**1 Knuckle**

**\$38.00**

### ROASTED SUCKLING PIG 潮州式烤乳猪

Teochew-style suckling pig roasted to perfection served with sweet sauce  
*Advance order required*

**Whole**  
(Serves 8-10)

**\$188.00**

### BABI PONGTEH 娘惹式闷猪肉

A Peranakan specialty, braised pork in fermented soy bean sauce & served with sliced green chilli

**Small**  
(Serves 2-4)  
**Large**  
(Serves 6-8)

**\$28.00**

**\$48.00**



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian

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

## NOODLES / RICE

'Tze char' is incomplete without wok-fried noodles or rice with that satisfying 'wok hei'

**SERVING**  
Small: Serves 1-3  
Large: Serves 4-6

**PRICE**



### 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

**Large**

**\$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 legend and a tour de force of 'wok hei' flavour (   option available)

**Small**

**\$12.00**

### 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

**Small**

**\$12.00**

### VEGETARIAN MEE GORENG 素马来面

**Small**

**\$15.00**

### PUNGGOL-STYLE MEE GORENG 海鲜马来面

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

**Small**

**\$15.00**

**Large**

**\$28.00**

### HOKKIEN MEE SPECIAL 精选福建面

Re-defining 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

**Small**

**\$15.00**

**Large**

**\$28.00**

### 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 heavy, heavenly black sauce & tossed with seafood

**Small**

**\$15.00**

**Large**

**\$28.00**

### SEAFOOD HOR FUN 海鲜河粉

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

**Small**

**\$15.00**

**Large**

**\$28.00**



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian

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## NOODLES / RICE


'Tze char' is incomplete without wok-fried noodles or rice with that satisfying 'wok hei'

**SERVING**  
Small: Serves 1-3  
Large: Serves 4-6

**PRICE**

**BEEF HOR FUN WITH BLACK BEAN SAUCE** 牛肉豆酱河粉  
Thick, flat rice noodles wok-fried with beef in a thick, delicious black bean gravy

**Small** \$15.00  
**Large** \$28.00

**PREMIUM US BEEF HOR FUN** 精选牛扒河粉   
An indulgent dish - fried hor fun with thick strips of New Ubin's famed USDA Black Angus 'Choice' Rib-eye

**500g** \$88.00  
**600g** \$98.00  
**700g** \$108.00

**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

**Small** \$25.00  
**Large** \$38.00

**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

**Small** \$13.00  
**Large** \$25.00

### Method of cooking 烹饪法

- House-smoked Pork Belly 
- 'Yang Zhou'
- Salted Fish & Bean Sprouts
- Mixed Seafood
- Vegetarian 
- Sambal 

**PLAIN BRIYANI RICE** 印度香料饭  
Aromatic & vibrant coloured rice served with complimentary yoghurt relish (raita)

**Single** \$8.00

**JASMINE RICE** 茉莉香米

**100g** \$1.00

## VEGETABLES

Signature Singapore-style vegetables - including some old recipes we revived that still prove to be delicious

**SERVING**  
Small: Serves 1-3  
Medium: Serves 3-5  
Large: Serves 5-10

**PRICE**

### HONG KONG KAI LAN SPECIAL 香港鸳鸯芥兰

A New Ubin 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

**Small** \$15.00  
**Medium** \$20.00  
**Large** \$25.00

### BRINJAL DELIGHT 香脆矮瓜

Another New Ubin special that's to die 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

**Small** \$15.00  
**Medium** \$20.00  
**Large** \$25.00

### KANG KONG WITH SAMBAL BELACHAN 马来风光

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

**Small** \$10.00  
**Medium** \$15.00  
**Large** \$20.00

### DOU MIAO WITH SALTED FISH 咸鱼炒豆苗

Stir-fried fresh pea shoots with garlic & salted fish

**Small** \$12.00  
**Medium** \$18.00  
**Large** \$24.00

### GREEN DRAGON VEGETABLES 青龙菜

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

**Small** \$12.00  
**Medium** \$18.00  
**Large** \$24.00

### GLAZED BUTTERNUT SQUASH 烤胡桃南瓜

Grilled & glazed with teriyaki sauce; served with sambal mayo

**1 Slice** \$9.00

### TOGARASHI PEARL CORN 烤玉米

Roasted pearl corn with house-smoked sea salt with a dash of Japanese togarashi powder

**1 Ear of Corn** \$10.00

### GARANG VEGETABLE PLATTER 烤蔬菜拼盘

A medley of char-grilled premium, imported vegetables: US asparagus, broccolini, grape tomatoes, sweet peppers, portobello mushroom & baby corn

**Medium** \$28.00



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian

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## VEGETABLES

Signature Singapore-style vegetables - including some old recipes we revived that still prove to be delicious

### SERVING

Small: Serves 1-3  
Medium: Serves 3-5  
Large: Serves 5-10

### PRICE

### OTHER VEGETABLES 其它菜类

Comforting 'tze char-style' vegetables


Small  
Medium  
Large

\$10.00  
\$15.00  
\$20.00

#### Vegetable options 菜类

- Broccoli
- Hong Kong Kai Lan
- Kang Kong
- Baby Kai Lan
- Spinach
- Bean Sprout
- Bittergourd

#### Method of cooking 烹饪法

- Stir-fried with Garlic
- Blanched with Oyster sauce
- Boss-style with Oyster sauce & Crispy Garlic
- Plain Blanched 
- Salted Fish
- Smoked Pork Belly (for Bean Sprout only) **Add \$4**
- Black Bean Sauce (for Bittergourd) 
- Salted Egg (for Bittergourd)  **Add \$4**
- With Three-way Eggs (for Spinach only) **Add \$4**



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian

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## BEAN CURD / OMELETTE

Quintessential side kicks that complete any meal

### SERVING

Small: Serves 2-4  
Large: Serves 4-10

### PRICE

### BEAN CURD 豆腐

Bean curd done in familiar 'tze char' styles


Small

\$16.00

Large

\$28.00

#### Method of cooking 烹饪法

- Claypot with Pork, Mixed Vegetables & Mushrooms 
- Hotplate Bean Curd with Minced Pork
- Braised with Golden Mushroom 

### CRISPY BEAN CURD 炒豆腐

Plain-fried bean curd

Small

\$10.00

Large

\$16.00

### OMELETTE 各式蛋类

Complete your meal with a traditional 'tze char' styles omelette

Small

\$10.00

Large

\$15.00

#### Method of cooking 烹饪法

- Plain
- Onion
- Chye Poh
- House-Smoked Pork Belly **Add \$5**

### FRESH OYSTERS ORH CHIEN 蚝煎

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

Small

\$30.00

Large

\$36.00



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian

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## DESSERTS

End your dining experience on a sweet note with modern & traditional desserts

	SERVING	PRICE
<b>FRESH KAYA ON TOASTED BAGUETTE</b> 烤面包咖椰 	5 pieces	\$8.00
A favourite amongst regulars, this simple breakfast of champions can be found in almost every coffeeshop. New Ubin raises the bar with nothing less than the best: French butter!		
<b>HOUSE-MADE ORH NI</b> 潮州芋泥 	Single	\$8.00
A traditional Teochew dessert of cooked yam paste with rendered pork lard		
<b>PULUT HITAM</b> 黑糯米	Single	\$10.00
An Indonesian dessert made of black glutinous rice served with coconut milk. A scoop of house-made coconut ice-cream completes this match made in heaven		
<b>BANANA GULA MELAKA</b> 焦糖香蕉 	Single	\$10.00
Banana slices caramelised with gula Melaka (palm sugar), served with house-made coconut ice-cream		
<b>CHOCOLATE ALEXANDER</b> 心太软巧克力蛋糕	Single	\$12.00
Classic molten lava chocolate cake, made with 73.4% dark chocolate & served with our house-made vanilla bean ice-cream <i>Approximate waiting time of 10-15 minutes</i>		
<b>HOUSE-MADE ICE-CREAM</b> 自制雪糕	Single	\$4.00
Choice of Vanilla Bean, Coconut or Salted Caramel		
<b>DURIAN CRÈME BRÛLÉE</b> 猫山王榴莲法式焗蛋	Single	\$9.00
A decadent Singapore-style crème brûlée made with mao shan wang durians from The Quarters		
<b>TAU SUAN WITH YOU TIAO</b> 豆爽 	Single	\$8.00
A traditional hot concoction of cooked split green beans, served with <i>you tiao</i> (dough fritters)		
<b>STICKY DATE PUDDING</b> 蜜枣糕	Single	\$10.00
A timely dessert after a rich meal served with New Ubin's house-made caramel ice-cream		
<b>MANGO SAGO</b> 芒果西米露 	Single	\$6.00
Made from fresh mango pureed to rich, creamy & fruity dessert		
<b>CRISPY RED BEAN PANCAKE</b> 豆沙锅饼 	Single	\$12.00
Recommended with New Ubin's house-made vanilla ice-cream		
<b>DURIAN PENGAT</b> 热榴莲  	Single	\$6.00
Rich & creamy warmed durian served with a side of coconut milk		



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian

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



## LUNCH SPECIALS

Available from 12-3pm, Monday to Friday

SERVING

PRICE

### CHICKEN SATAY RICE BOWL 鸡肉沙爹盒饭

Served with slow-cooked egg, fresh cucumber & onion on a bed of garlic fried rice

Single

\$15.00

### CRISPY PORK JOWL RICE BOWL 猪脸颊盒饭

Served with a slow-cooked egg, stir-fried kai lan with garlic, on a bed of garlic fried rice

Single

\$15.00

### LIME LEAF CHICKEN RICE BOWL 柠檬叶鸡肉盒饭

Served with a slow-cooked egg, stir-fried kai lan with garlic, on a bed of garlic fried rice

Single

\$15.00

### USDA BLACK ANGUS 'CHOICE' RIB-EYE

#### RICE BOWL 安格斯精选牛眼盒饭

Served with a slow-cooked egg, stir-fried kai lan with garlic, on a bed of New Ubin's signature 'heart attack' fried rice

Single

\$26.50



Chef's Recommendation



Contains Nuts



Spicy



Gluten-free



Vegetarian

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