

BEVERAGES

PRICE

CHINESE TEA

(REFILLABLE)

Pu Er	\$2.00
Chrysanthemum	\$3.00
Chrysanthemum Pu Er	\$3.00

NON-ALCOHOLIC

Thai Coconut	\$8.00
Calamansi (Refillable)	\$8.00
Herbal Tea (Refillable)	\$8.00
Coke	\$5.00
Sprite	\$5.00
Coke Light	\$5.00
Ginger Ale	\$5.00
100 Plus	\$5.00
Tonic Water	\$5.00
Soda Water	\$5.00
Aqua Panna [500ml]	\$6.00
Aqua Panna [1l]	\$10.00
San Pellegrino [500ml]	\$6.00
San Pellegrino [1l]	\$10.00

CHILLED JUICES

Apple Orange	\$6.00
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FRESH SQUEEZED JUICES

Green Apple Orange Watermelon	\$10.00
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BEVERAGES

PRICE

BEERS

Carlsberg	
Draught Half Pint	\$10.00
Draught Full Pint	\$16.00
Bottle	\$10.00
Jug	\$35.00
Tiger Bottle	\$11.00
Corona Extra Bottle	\$14.00
Guinness Stout Bottle	\$14.00
Asahi Dry Bottle	\$14.00

CIDERS

Somersby	
Apple	\$14.00

RED WINE

		
Bellevie Pavillon Merlot [France]	\$14.00	\$48.00
Coopers Crossing Shiraz [Australia]	\$15.00	\$60.00
De Bortoli Cabernet Sauvignon [Australia]		\$60.00
Kapuka Pinot Noir [New Zealand]	\$15.00	\$76.00
Marques de Caceres Crianza [Spain]		\$80.00

WHITE WINE

Coopers Crossing Chardonnay [Australia]	\$14.00	\$60.00
Torresella Pinot Grigio [Italy]	\$15.00	\$60.00
Kapuka Sauvignon Blanc [New Zealand]	\$15.00	\$65.00
Bellevie Pavillon Sauvignon Blanc [France]		\$48.00
Chateau DeLaborde Chablis [France]		\$108.00

STARTERS (MEAT)

New Ubin signature appetisers for a 'shiook' 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

\$6.50

FOIE GRAS SATAY 鹅肝沙爹

Char-grilled; served with house-made raspberry sauce

1 stick

\$10.00

FOIE GRAS EGG SPECIAL 法式鹅肝蛋

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

Single

\$10.50

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



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 'shiok' start to your meal

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

SERVING

PRICE

Small
(Serves 2-4)

\$18.00

Large
(Serves 4-6)

\$29.00

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

\$22.00

HEI CHOR 虾枣

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

Small
(10 pieces)
Large
(20 pieces)

\$16.80

\$30.00

SQUID PASTE 'YOU TIAO' 沙拉苏东油条

Squid paste stuffed in dough fritters

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

\$12.00

\$20.00

SOUP

Hearty soup to warm your stomach & soul

SERVING

PRICE

BITTERGOURD SEAFOOD SOUP 苦瓜海鲜汤

The broth for this type of clear seafood soup is delicate but flavourful. Bitter gourd is a classic accompaniment to this Teochew-style soup

Small
(Serves 4-6)

\$19.00

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)

\$48.00

HERBAL PRAWN SOUP 药材虾汤

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

Small
(Serves 4-6)

\$45.00

SEAFOOD (CRAB)

Live crab for your eating pleasure

SERVING

PRICE

LIVE SRI LANKAN CRAB 螃蟹

The heart & soul of the Singapore dining experience

500g

\$53.00

800g

\$72.00

Method of cooking 烹饪法

- Classic Chilli  
- 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
(Serves 2-4)

\$13.00

'MAN TOU' BUNS 馒头

The perfect accompaniments to your crab dish

3 pieces

\$3.50

Method of cooking 烹饪法

- Deep-fried 炸
- Steamed 蒸

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

\$16.00

Large

\$30.00

Method of cooking 烹饪法

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

LIVE TIGER PRAWNS 老虎虾

Approximately 5-7 prawns per 300g portion

300g

\$35.00

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

Method of cooking 烹饪法

- BBQ
- Spicy Masala 

300g

\$35.00

300g

\$42.00

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 \$43.00

SAMBAL MACKEREL 烧烤叁巴酱鲭鱼

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

500g \$42.00

FISH HEAD CURRY 咖喱鱼头

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

Half Head \$36.00
(Serves 2-6)

STIR-FRIED CLAYPOT FISH HEAD 砂煲苦瓜鱼头

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

Half Head \$33.60
(Serves 2-6)

LIVE 'SOON HOCK' MARBLE GOBY 笋壳鱼

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

800g \$76.00

Method of cooking 烹饪法

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

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

Half Head \$35.00
(Serves 2-6)

RED GAROUPA 红斑

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

500g \$42.50

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

Method of cooking 烹饪法

- Steamed Hong Kong-style
- Sambal Chinchalok & Petai 

400g \$28.00
400g \$32.00

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

\$17.00

PREMIUM NZ LAMB RACK 精选纽西兰羊排

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)

\$41.00

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)

\$31.50

'TZE CHAR-STYLE' CHICKEN 煮炒式鸡肉

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

Small
(Serves 1-3)

\$15.00

Large
(Serves 4-6)

\$28.00

Method of cooking 烹饪法

- Sweet & Sour
- Kung Po 
- Chincalok Sambal & Petai   **Add \$1.50**
- Spring Onion & Ginger 

TEQUILA INFUSED CHICKEN IN CLAYPOT 三杯鸡

Cooked in tequila and herbs; served in claypot

Small
(Serves 1-3)

\$28.00

Large
(Serves 4-6)

\$48.00

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)

\$29.50

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)

\$38.00

Full
(10-12 ribs)

\$65.00

'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)

\$15.00

Method of cooking 烹饪法

- Salt & Pepper
- Supreme
- Salted Egg   **Add \$2**

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)

\$31.00

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

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	\$13.00
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	\$13.00
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 Large	\$15.00 \$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 Large	\$18.00 \$29.50
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	\$16.00
SEAFOOD HOR FUN 海鲜河粉 Thick, flat rice noodles wok-fried with a variety of seafood in a thick, delicious gravy	Small Large	\$15.00 \$28.00
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 Large	\$25.00 \$38.00

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

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 \$10.00
Large \$22.00

Method of cooking 烹饪法

- House-smoked Pork Belly  Add \$4
- '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 \$9.00

JASMINE RICE 茉莉香米

100g \$1.50

VEGETABLES

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

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

HONG KONG KAI LAN SPECIAL 香港鸳鸯芥兰 	Small Large	\$15.00 \$25.00
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		
BRINJAL DELIGHT 香脆矮瓜  	Small Large	\$15.00 \$25.00
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		
KANG KONG WITH SAMBAL BELACHAN 马来风光 	Small Large	\$10.00 \$20.00
A Singapore 'tze char' staple, kang kong is the local name of the morning glory vegetable. Stir-fried with house-made sambal belacan		
DOU MIAO WITH SALTED FISH 咸鱼炒豆苗	Small	\$12.00
Stir-fried fresh pea shoots with garlic & salted fish		
GREEN DRAGON VEGETABLES 青龙菜 	Small Large	\$12.00 \$24.00
Also known as royale chives, stir-fried with garlic, salted fish & a touch of pork lard		
CLAYPOT BRINJAL 咸鱼茄子煲  	Small Large	\$15.00 \$25.00
The eggplant is spicy and flavourful, while the process of first deep-frying and then braising the eggplant in a traditional claypot gives it a smooth, almost creamy texture that makes every mouthful a delight to bite into!		
OTHER VEGETABLES 其它菜类	Small Large	\$10.00 \$20.00
Comforting 'tze char-style' vegetables		

Vegetable options 菜类

- Broccoli
- Bittergourd (small serving only)

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
- Black Bean Sauce (for Bittergourd) 
- Salted Egg (for Bittergourd)   **Add \$4**

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 

OMELETTE 各式蛋类

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

Small

\$12.00

Large

\$15.00

Method of cooking 烹饪法

- Plain
- Onion
- Chye Poh
- House-Smoked Pork Belly **Add \$5 (S), \$10 (L)**

OYSTERS ORH CHIEN 蚝煎

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

Small

\$16.80

DESSERTS

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

SERVING

PRICE

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 raises the bar with nothing less than the best: French butter!

5 pieces

\$8.00

HOUSE-MADE ORH NI 潮州芋泥

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

Single

\$8.00

PULUT HITAM 黑糯米

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

Single

\$10.00

BANANA GULA MELAKA 焦糖香蕉

Banana slices caramelised with gula Melaka (palm sugar), served with house-made coconut ice-cream

Single

\$10.00

TAU SUAN WITH YOU TIAO 豆爽

A traditional hot concoction of cooked split green beans, served with *you tiao* (dough fritters)

Single

\$8.00

MANGO SAGO 芒果西米露

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

Single

\$8.00

DURIAN PENGAT 热榴莲

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

Single

\$8.00

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