

STARTERS (MEAT)

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

	SERVING	PRICE
<p>'HAR CHEONG GAI' 虾酱鸡</p> <p>Deep-fried chicken mid-wings coated with shrimp paste batter. Every Singaporean's 'cze char' favourite</p>	6 pieces	\$18.00
<p>TRADITIONAL SATAY 传统沙爹 (CHICKEN, PORK OR MUTTON 鸡肉, 猪肉或羊肉)</p> <p>Char-grilled meat skewers served with peanut sauce</p>	5 sticks	\$6.00
<p>FOIE GRAS SATAY 鹅肝沙爹</p> <p>Char-grilled & served with house-made raspberry sauce</p>	1 stick	\$9.00
<p>FOIE GRAS EGG SPECIAL 法式鹅肝蛋</p> <p>Traditional Singapore breakfast-style soft-boiled egg with foie gras & truffle salt</p>	Single	\$10.50
<p>LUNCHEON MEAT FRIES 香脆肉条</p> <p>Served with sambal mayo</p>	Small (Serves 2-4)	\$14.00
<p>CRISPY PORK JOWL 酥脆猪脸颊</p> <p>A winning Garang Grill dish - grilled crispy pork jowl served with miso gula Melaka sauce</p>	125g	\$14.00
<p>SMOKED PORK COLLAR 烟熏猪颈肉</p> <p>Caramelised house-smoked pork collar slices</p>	150g	\$16.00

STARTERS (SEAFOOD)

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

LIVE SCOTTISH BLUE MUSSELS 苏格兰蓝蚌

Cooked in white wine, French butter, Italian parsley & local white pepper

300g

\$36.00

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

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

250g

\$25.00

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

FISH MAW & CRAB MEAT SOUP 鱼漂蟹肉汤

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

Large
(Serves 4-10)

\$78.00

SQUID 花枝

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

Small
Large

\$18.00
\$30.00

Method of cooking 烹饪法

- Crispy Baby Squid
- Salt & Pepper Squid
- Salted Egg Squid

SEAFOOD

Live crab & prawns 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

Method of cooking 烹饪法

- Classic Chilli
- Black Pepper
- White Pepper
- Garlic Baked
- Salted Egg

500g

\$48.00

800g

\$68.00

XXL

\$98/kg

(1kg onwards)

DEEP-FRIED 'MAN TOU' BUNS 炸馒头

3 pieces

\$4.00

CLASSIC CHILLI CRAB SAUCE 辣椒蟹酱

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

Single
(Serves 2-6)

\$12.00

LIVE TIGER PRAWNS 老虎虾

Approximately 5-7 prawns per 300g portion

Method of cooking 烹饪法

- Poached
- Kong Chin Har Lok
- Salted Egg
- Cereal Butter
- Salt & Pepper
- Drunken Prawns
- Herbal Soup

300g

\$42.00

FISH

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

	SERVING	PRICE
<p>BARBECUED WHOLE MACKEREL 烧烤挪威鲭鱼 A Garang Grill specialty. Whole mackerel served with tumeric tartar, spicy tomato chutney & gingered mustard greens. Seared to perfection in a Spanish-style charcoal oven</p>	500g	\$48.00
<p>SAMBAL MACKEREL 烧烤叁巴酱鲭鱼 High in protein & Omega-3 Norwegian mackerel grilled & served with house-made Asian sambal</p>	500g	\$58.00
<p>FISH HEAD CURRY 咖喱鱼头 Traditional Chinese-style fish head curry cooked with lady's finger, eggplant & cabbage</p>	Half Head (Serves 2-6)	\$32.00
<p>STIR-FRIED CLAYPOT FISH HEAD 砂煲苦瓜鱼头 A Singapore 'cze-char' favourite. Fresh fish head cooked with bitter melon in black bean sauce</p>	Half Head (Serves 2-6)	\$32.00
<p>'SOON HOCK' MARBLE GOBY 顺鹤鱼 A premium freshwater fish which has a delicate texture; very popular in Asian countries</p> <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p>Method of cooking 烹饪法</p> <ul style="list-style-type: none"> - Steamed Hong Kong-style - Steamed Teochew-style - 'Yau Zham' (Deep-fried Hong Kong-style) - Sambal Chinchalok-style </div>	600g-800g	\$8/100g
<p>LIVE JADE PERCH 宝石鱼 A native Australian freshwater fish found in the Gilbert River of Northern Queensland, with flaky white flesh & with high concentration of omega-3 fish oils</p> <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p>Method of cooking 烹饪法</p> <ul style="list-style-type: none"> - Steamed Hong Kong-style </div>	600-800g	\$10/100g
<p>LIVE TONG XIN 东星斑 A Singaporean's favourite as this freshwater fish's flesh is tender yet has a bouncy texture that flakes nicely</p> <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p>Method of cooking 烹饪法</p> <ul style="list-style-type: none"> - Steamed Hong Kong-style - Steamed Teochew-style - 'Yau Zham' (Deep-fried Hong Kong-style) - Sambal Chinchalok-style </div>	500-600g	\$15/100g

MEAT

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

Per 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

LIME LEAF CHICKEN 柠檬叶鸡

A Garang Grill specialty. A beautifully seasoned tender half chicken char-grilled in a charcoal oven

Half
(Serves 2-6)

\$32.00

SMOKED PORK CURRY 烟熏猪肉咖喱

House-smoked pork belly cooked with eggplant, cabbage, lady's finger, lemongrass, curry leaves & fried bean curd

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)

\$40.00

'CZE CHAR-STYLE' PORK CHOP 煮炒式猪肉排骨

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

Small
(Serves 1-3)

\$15.00

Method of cooking 烹饪法

- Salt & Pepper
- Supreme
- Salted Egg

NOODLES / RICE

'Cze 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

\$36.00

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

Small

\$12.00

CHYE POH KWAY TEOW 菜浦果条

A traditional Teochew dish of flat, rice noodles fried with preserved radish, bean sprouts, eggs & spring onions topped with a hefty mountain of pork lard

Small

\$12.00

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

\$30.00

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

\$30.00

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

\$30.00

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

\$30.00

NOODLES / RICE

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

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

PRICE

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
600g
700g

\$88.00
\$98.00
\$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
Large

\$28.00
\$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
Large

\$15.00
\$30.00

Method of cooking 烹饪法

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

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
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 juvenile white bait

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 'cze 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

Fresh pea shoots stir-fried 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

OTHER VEGETABLES 格式菜类

Comforting 'cze char-style' vegetables

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

Vegetable options 菜类

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

Method of cooking 烹饪法

- Stir-fried with Garlic
- Blanched with Oyster sauce
- Boss-style with Oyster sauce & Crispy Garlic
- Plain blanched
- With Three-way Eggs (for Spinach only) **Add \$5**
- Salted Fish
- Smoked Pork Belly (for Bean Sprout only)

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 'cze char' styles

Small

\$16.00

Large

\$28.00

Method of cooking 烹饪法

- Claypot with Mixed Vegetables & Mushrooms
- Hotplate Bean curd with Minced Pork

OMELETTE 各式蛋类

Complete your meal with a traditional 'cze char-style' omelette

Small

\$10.00

Large

\$15.00

Method of cooking 烹饪法

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

FRESH OYSTERS ORH CHIEN 蚝煎

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

Small

\$36.00

Large

\$44.00

DESSERTS

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

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!

SERVING

5 pieces

PRICE

\$8.00

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

CHOCOLATE ALEXANDER 心太软巧克力蛋糕

Classic molten lava chocolate cake, made with 73.4% dark chocolate & served with our house-made vanilla bean ice-cream. Approximate waiting time of 10-15 minutes

Single

\$10.00

HOUSE-MADE ICE-CREAM 自制雪糕

Choice of Vanilla Bean or Coconut

Single

\$4.00

LUNCH SPECIALS

Available from 12-3pm, Monday to Friday

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 美国牛肉盒饭

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