

SMALL PLATES

椒盐炸脆
House Crackers (v) 4
Crispy wonton skins, sprinkled with our house blend chilli pepper salt.



春夏沙拉
Chun Xia Summer Salad (ve) 6
Soft tofu beancurd mixed with fresh crunchy vegetables in our aromatic house dressing.

豆腐泡炒蘑菇(微辣)
Tofu Puff & King Oyster Mushroom Stir Fry (gf) * 8.8
Tofu puffs & king oyster mushrooms tossed in savoury house-ferment sauce with hint of chilli.



醋拌茄子
Steam-Grilled Aubergine (ve) * 8.5
Steamed and lightly grilled aubergines served with house blend soy & vinegar dressing.

炸鱼仔
Fried Whitebait 8
Fried Whitebait, seasoned with our signature chilli salt, served with a mango chilli ketchup.

可乐炸鸡翅配自制芒果灯笼辣椒酱(辣酱-中辣)
Cola Chicken Wings with Mango Chilli * 9.5/13.5
3 Wings / 5 Wings
Fried chicken wings coated with house blend cola sauce and served with mango chilli dip.



蘑菇菜包饭配特制辣酱(微微辣)
Mushroom Rice Wraps with Fermented Chilli (ve,gf) 9.5/13.5
3 pcs / 5 pcs
Savoury fried rice infused with our house-fermented mushroom sauce, served on crisp lettuce cups & topped with a vibrant house-made fermented citrus chilli paste.



CLAYPOT & STEW

斋菜煲
Vegetable Claypot with Glass Noodles (ve) * 13.5
Light and delicate glass noodles paired with shimeji mushrooms, lily flower stems, tofu beancurd, chrysanthemum greens, choi sum, black fungus, and garlic chives.

鱼煲炖豆腐
Fish & Tofu Claypot Stew * 19.3
Tender fresh sea bream fillet and tofu; stewed in rich broth and house-made fermented black bean paste. Served with steamed rice on side.



胡萝卜木耳炖牛腩肉
Aromatic Beef Claypot Stew 18.7
Braised beef shin in a rich flavourful broth with aromatic spices, carrots and black fungus; served in a traditional claypot with steamed rice on side.



咖喱蔬菜煲
Vegetable Curry Stew (ve) 18
Silky aubergines, tofu puffs, green beans and cabbages simmered in a refreshing light curry broth with fragrant spices. Served with steamed rice on side.



MEAT & FISH

炸排骨
Crispy Fried Pork Ribs * 16.5
Crispy pork ribs, brined for tenderness and fried to perfection. Finished with sprinkle of grated salted egg yolk. Served with house-pickled mooli.



白切玉米鸡(冷盘)
House-style Poached Cornfed Chicken * Quater/Half/Whole 15/28/40
Delicately poached Hainan style chicken. Served traditionally at room temperature with subtle pinkness in the bones. Accompanied by soy garlic dipping sauce.

蒸鱼
Steamed Whole Fish* 29
Fresh sea bream, steamed with aromatics, served with our signature house made infused soy dressing and accompanied by fresh garnishes. (please allow ±20 min cooking time)



白萝卜炖牛肋骨
Beef Short Ribs with Mooli * 19.8
(limited portions)
Braised beef short ribs (on the bone) in Southern Chinese style broth with house blend aromatic soy, crushed yellow bean sauce, and soft mooli.



Hainan house

SOUTHERN CHINESE HOME COOKING INSPIRED BY HAINAN ISLAND

PLEASE INFORM US OF ANY ALLERGIES & DIETARY REQUIREMENTS.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, WITH 100% DISTRIBUTED TO OUR TEAM.

* SIGNATURE DISH
ALL DISHES ARE SERVED AS THEY ARE READY.

Hainan house

SOUTHERN CHINESE HOME COOKING INSPIRED BY HAINAN ISLAND

SIDES & GREENS

蘑菇酱炒菜
Stir Fried Market Greens (ve,gf) 8.5
Greens wok fried to finish with our house-fermented shiitake mushroom sauce.

蒜炒生菜
Soy Garlic Lettuce (ve) 8
Baby gem lettuces stir fried with aromatic garlic.

炒包菜(微辣)
Wok Fried Cabbage (ve,gf) * 8.5
Sweetheart cabbage wok fried with garlic, fresh chilli and rice wine.

鸡油饭
Chicken Rice * 4.3
Jasmine rice cooked with chicken stock and dressed with poultry fat.

蘑菇炒饭
Mushroom Fried Rice (ve,gf) 4.3
Wok fried rice with shimeji mushrooms, beans and shallots.

白米饭
White Rice (ve,gf) 2.8



NOT TOO SWEET

手作薏粿 - 红糖椰丝芝麻馅
Housemade Yi Bua Sticky Rice Cake (ve,gf) * 3.5/ea
Traditional hand made sticky rice cake with brown sugar, toasted coconut, sesame, and peanut butter filling.
(please allow ±10 min cooking time)

炸香蕉
Banana Fritters 6
Fried banana in house batter, served with condensed milk dip.

手作芋泥碗
Housemade Taro Dessert Bowl (v) * 8
Our house dessert creation of taro paste, hand made mini glutinous rice balls, pandan "shrimp", palm sugar syrup, and dried osmanthus.

HOUSE MADE SAUCES

姜蒜酱(微辣)
Ginger Garlic Sauce (ve,gf) 0.7

芒果灯笼辣椒酱(中辣)
Mango Chilli Sauce (ve,gf) 0.7

黄灯笼辣椒酱(小辣)
Yellow Chilli Sauce (ve,gf) 0.7

木瓜甜辣酱
Papaya Chilli Sauce (ve,gf) 0.7



SEASONAL SPECIALS

糟粕醋海鲜粉丝砂锅(微辣)
Housemade Zao Po Cu Claypot (gf) * 29

A rich and tangy Hainan-style seafood dish, made with fermented glutinous rice wine and aged rice vinegar.
Served in a traditional claypot with fresh clams, prawns, glass noodles, seaweed and enoki mushrooms.



椰子鸡砂锅
Coconut Chicken Claypot (gf) * 27.5

A warming dish of cornfed chicken thigh, gently simmered in pure coconut water and chicken broth.
Served in a traditional claypot.

排骨冬瓜砂锅汤
Pork Ribs & Winter Melon Claypot Soup (gf) 18.5

Traditional style tender pork ribs slow-cooked with soft winter melon with mung bean in an aromatic broth with a subtle touch of sweetness.
Served with steamed rice on side.

潮汕派焖腩肉
Teochew Braised Pork Belly * 19

Slow braised Teochew style pork belly with tofu puff and hard boiled egg ;
simmered in a fragrant soy based broth with garlic and spices.
Served with steamed rice on side.



PLEASE INFORM US OF ANY ALLERGIES & DIETARY REQUIREMENTS.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, WITH 100% DISTRIBUTED TO OUR TEAM.

* SIGNATURE DISH
ALL DISHES ARE SERVED AS THEY ARE READY.