



**+886 Taiwanese Bistro**



@886bistro

Our founder's 43 year old grandma in 1980~



民國69年  
43歲的水阿嬤

民國87年  
還很水阿嬤



Grandma still looking great in 1998~

### Photos taken at Grandma's Shuanglian Shop (Minsheng West Road)

照片設於阿嬤民生西路的雙連排骨店

Taiwan's country code +886 is meaningful to our founder.

He returned to Singapore when he was 5 and only spent Jun/ Dec holidays in Taiwan

Back in the era when there was no internet,

he had to go to the phone booth with a phone card to dial these numbers..

+886這個台灣國際碼，對我們的創辦人特別有意義。

他五歲就回到了新加坡，只有每年放暑寒假回台兩個月。

那時沒有網際網絡，想念台灣的家人時只能拿著電話卡到電話亭撥打。。

# 阿寶魯肉飯

## Ah Bao Braised Pork Rice 5.8

**Premium  
Japanese rice**  
日本珍珠米



**Braised for more  
than 24 hours**

滷超過二  
十四小時

**Using superior  
soy sauce**  
使用上等醬油



**No minced  
pork added**  
不用肉碎

**Melt in your mouth  
pork belly**

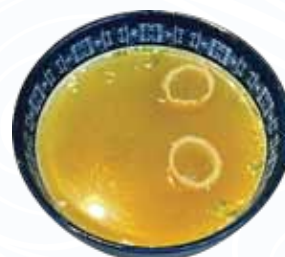
入口即化  
五花肉



**Add on Braised Quail Eggs (3 pcs)**

可加滷鳥蛋三顆

+1.5



**Add on Miso Soup +2**

可加味增湯

+2



## 蔥油雞飯 Scallion Chicken Rice

5

Hand shredded chicken \*served chilled

純手工撕雞絲

Premium Japanese rice

日本珍珠米

Homemade blend of  
scallion oil and sauce

自製蔥油醬汁



Mix it up  
before eating!  
攪拌後再吃



## 松露蔥油烏龍面 Truffle Scallion Udon

7.8

Served with shredded chicken

含雞絲

Blend of truffle, scallion oil  
and sauce

自製蔥油醬汁和松露

## 雞絲麵線 Chicken Meesua

5.5

Served with shredded chicken,  
mushrooms and vinegar

含雞絲，香菇和烏醋

Viscous broth cooked with bonito flakes

農湊柴魚湯頭

Chilli padi, pepper, and garlic paste available upon request

可要求小辣椒，胡椒粉和蒜泥





# 阿寶魯味

Includes radish,  
Taiwanese glutinous  
rice cake, mushrooms,  
quail eggs, meatballs  
and fish roe strip

包括白蘿蔔，米Q糕，  
香菇，鳥蛋，肉包肉丸  
和魚卵卷

Braised in the same  
goodness as the pork belly

和魯肉一樣的滷汁

## Additional Udon

另加烏龍面

+3

Chilli padi and garlic paste  
available upon request  
可要求小辣椒和蒜泥



## Ah Bao Braised Stew 6.8



Golden shoestring fries covered in  
braised minced pork, 3 cheese,  
mayonnaise and spring onion!

金黃薯條淋上魯汁肉碎，  
三種起司，美乃滋再灑上蔥花！

**\*Dine in only**  
只限內用

# 阿寶魯肉薯條

## Ah Bao Braised Pork Fries 9.8



## 御品豬排 (兩片) **Imperial Pork Chop (2 Pc)**

7.8

Originated from our founder's  
great grand-parents

四代祖傳秘方

Boneless and pound thin for best  
absorption of marinade

槌扁來吸收醃料

Fried to a crisp,  
with a slight chew in the center

炸至酥脆帶點嚼勁



## 火焰蜜汁雞排 **Honey Glazed Crispy Chicken**

8.8

Deep fried large chicken thigh  
glazed to perfection with honey  
and topped with sesame seeds

炸雞腿排淋上蜜汁火烤



## 御品雞锤 (五個) **Imperial Drumlets (5 Pc)**

7.8

We love the pork chop so much  
we made drumlet with it

我們喜歡御品豬排  
喜歡到我們做了雞锤的版本





# Choose a flavour

請  
選  
口  
味

Original  
Salt & Pepper  
原味椒鹽

Plum  
梅子

Truffle  
松露  
+1

+65 Flavour  
\*Slightly spicy  
+65口味  
\*微辣



鹽酥雞

**Popcorn Chicken**

6.8

Bite sized chicken infused with the aroma of basil

九層塔爆香炸雞塊



鹽酥雞皮

**Chicken Skin**

5.8

Cousin of Popcorn Chicken

鹽酥雞的表弟



香脆雞排

**Crispy Chicken**

8.8

For those who prefer their chicken without the honey

同樣的雞排但無火無蜜



炸金針菇

**Crispy Enoki Mushroom**

5.2

Crispy Enoki? Enough said.

脆皮金針菇



甜不辣

**Tempura**

5.8

Made of fish paste

魚漿所製



炸香菇

**Fried  
Shitake  
Mushroom**

6.8

Juicier than enoki.

比金針菇多點汁



炸滷米Q糕(六個)

# **Fried Braised Taiwanese Glutinous Rice Cake (6 Pc)**

4.8

Braised before  
it's fried!  
Slight crisp with  
a savory center

滷了再炸，  
帶點酥帶點魯。



# **梅子薯條 Plum Fries**

4.8

French fries tossed  
in our favourite  
plum powder

薯條撒上我們  
最愛的梅子粉

**Change to  
Sweet Potato Fries**

換地瓜薯條  
+1

韭菜豬肉水餃  
(六個)

# **Chives & Pork Dumplings (6 Pc)**

5.8



高麗菜豬肉水餃  
(六個)

# **Cabbage & Pork Dumplings (6 Pc)**

5.8



皮蛋豆腐

# **Cold Tofu with Century Egg in Taiwanese Sauce**

4.2



燙豆芽菜

# **Poached Bean Sprout in Taiwanese Sauce**

4.2



燙空心菜

# **Poached Kang Kong in Taiwanese Sauce**

4.2





烤芋蕾

**Yam Brûlée**

5.2

Classic creme brulee  
with a dollop of yam

金典烤布蕾加上芋泥

吉拿條

**Churros Fries**

5.8

Served with condensed milk  
and brown sugar

沾料為煉奶和黑糖

**Add Yam Dip**

加芋泥

+1

蛙佛史(兩個)

**Waffles (2 Pc)**

5.2

Served with condensed milk  
and brown sugar

沾料為煉奶和黑糖

地瓜芋圓(五個)

**Sweet Potato Taro Balls (5 Pc)**

5.8

Served with plum powder

灑上梅子粉

# 冷飲

## Cold Beverage



加波霸 Add Boba 0.5

加椰果 Add Jelly 0.5

**Yam Milk** 芋泥牛奶 5.8

**Brown Sugar Milk** 黑糖撞奶 (含波霸) 5.2

**Milk Tea** 奶茶 4.6

**Honey Milk Tea** 蜂蜜奶茶 4.8

**Earl Grey Milk Tea** 伯爵奶茶 4.8

**Brown Sugar Milk Tea** 黑糖奶茶 (含波霸) 5.2

**Lychee Black Tea** 荔枝紅茶 4.6

**Peach Black Tea** 水蜜桃紅茶 4.6

**Mango Black Tea** 芒果紅茶 4.6

**Lychee Earl Grey Tea** 荔枝伯爵茶 4.8

**Peach Earl Grey Tea** 水蜜桃伯爵茶 4.8

**Mango Earl Grey Tea** 芒果伯爵茶 4.8

**Yakult Earl Grey Tea** 養樂多伯爵茶 5.8

**Lychee Soda** 荔枝蘇打 4.8

**Peach Soda** 水蜜桃蘇打 4.8

**Mango Soda** 芒果蘇打 4.8

**Sour Plum Soda** 梅子蘇打 4.8

**Honey Soda** 蜂蜜蘇打 4.8

**Yakult Soda** 蘇打養樂多 5.8

**Yuzu Soda** 柚子蘇打 4.8

**Lychee Yakult** 荔枝養樂多 5.8

**Peach Yakult** 水蜜桃養樂多 5.8

**Mango Yakult** 芒果養樂多 5.8

**Coke (Canned)** 可樂 2.5

**Coke Light (Canned)** 健怡可樂 2.5

**Oolong Tea (Canned)** 烏龍茶 2.5

**Mineral Water (Bottled)** 礦泉水 (瓶裝) 2

**Iced Hojicha** 冰焙茶 3







# 啤酒

## Beer

**Asahi (330ml Bottled) 10**

朝日啤酒（瓶裝）

**Sapporo (330ml Bottled) 10**

札幌啤酒（瓶裝）

**Hite (355ml Canned) 8**

韓國麥酒（罐裝）

**Taiwan Beer (330ml Canned) 8**

台灣啤酒（罐裝）

**Lychee Beer (330ml Canned) 8**

荔枝啤酒（罐裝）

**Grape Beer (330ml Canned) 8**

白葡萄啤酒（罐裝）

## Hot Beverage

# 熱飲

**Yam Milk 熱芋泥牛奶 4.8**

**Honey Yuzu Tea 蜂蜜柚子茶 3**

**Hojicha 焙茶 2**

**Ginger Tea 姜茶 3**

飽飽咯  
發發咯  
拜拜咯