

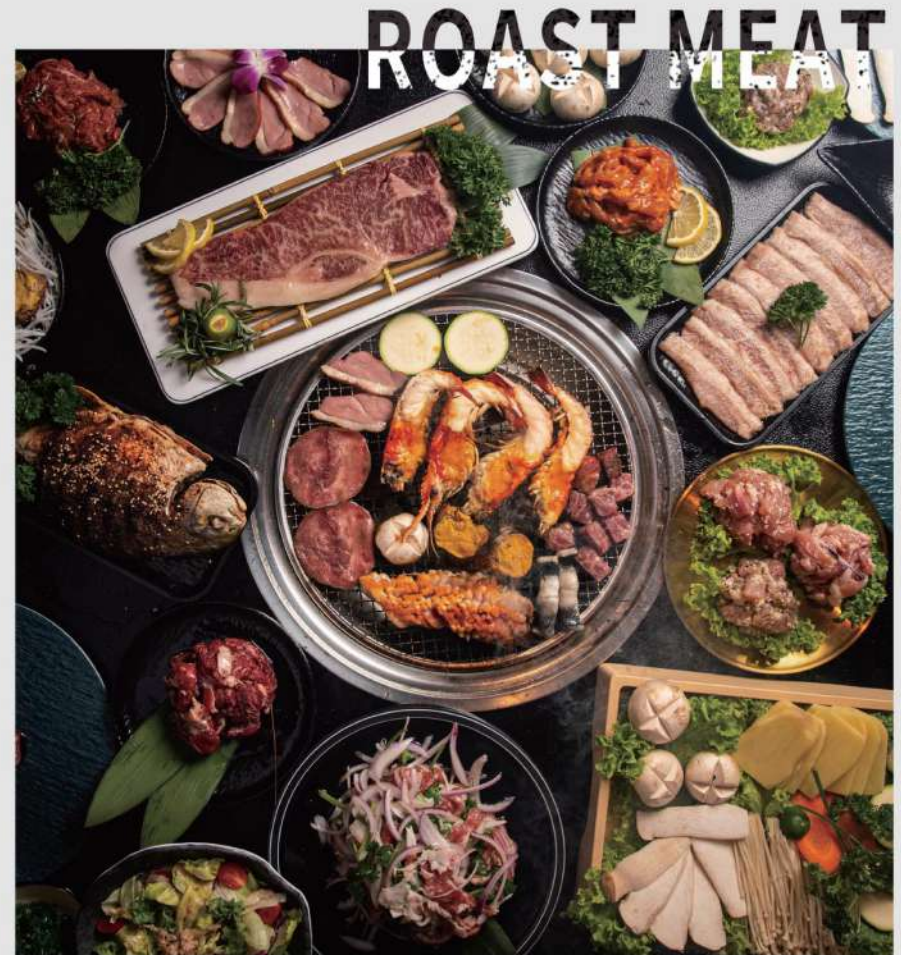


JOIN MEMBER FOR FREE
加入会员享受

\$20 CASH VOUCHER (\$5*4)
20块现金券(每张5块X4张)

MEMBER PRICE
享受会员价

\$1 SPENDING = 1 POINTS
每1块钱消费或者1分, 未来可以拿积分抵扣店内食物



品牌理念

我们致力于融合亚洲各地的烤肉精髓，为新加坡顾客提供高品质、独特风味的用餐体验。我们的理念是：新鲜食材、正宗口感、专业的服务，让每一位顾客感受到家的温暖和美食的享受。

品牌故事

餐厅的创立灵感来源于创始人李先生对女儿的爱。2015 年，李先生在中国开设首家分店，因其女儿酷爱烤肉，他开始研究并完善烤肉菜品，融合了亚洲各地的烹饪技艺。为了追求极致的口感和品质，李先生走遍了多个国家，学习传统烤肉手法，选用了口感最佳的肉类部位和最适合的酱料配方。例如，他特别前往日本学习和牛的选育技术，深入台湾了解鳗鱼的烹饪方法，甚至到齐齐哈尔体验东北烧烤文化。这种对细节的执着，确保了每道菜品都能带来最佳的用餐体验。餐厅在中国迅速走红，顾客常常需要排队数小时，反映了其高人气和美味程度。现在，这家餐厅扩展到新加坡丹戎巴葛，带来同样的热情和品质，旨在为本地顾客提供独特的用餐体验。

丹戎巴葛作为新加坡的餐饮热点，交通便利，周边充满活力，HI BUDDY 烤肉研究所的选址正体现了其对市场的洞察，方便本地居民和游客前来品尝。

Signature Grilled Eel

唯我独尊鳗鱼

\$38/份



Tasting Guide

- Grill the eel skin lightly over charcoal until it forms a delicate, crispy shell, while the inside remains tender and full of rich fat.
- Dip into our specially crafted sauce, which enhances the natural sweetness of the deep sea with a hint of spice.
- This perfect balance of crispy, tender, fresh, and smooth is the result of a lab's pursuit of perfection.

【品鉴指南】

- 炭火轻燎鳗皮至微凸脆壳, 内里凝脂如玉
- 蘸特调酱汁, 辛香激深海甘甜
- 此刻的脆、糯、鲜、滑, 是实验室对极致的刻度



从台湾海峡到您的舌尖
鲜味, 从不走捷径



FRESHNESS IS THE ENEMY OF TIME

- BREEDING YOUNG EELS FROM TAIWAN IN EQUATORIAL COUNTRIES IS A GAMBLE WITH FRESHNESS.

- WE SLAUGHTER A LIMITED NUMBER OF EELS DAILY—CREATING AN ECO-CIRCULAR SYSTEM WITH PRECISE CONTROL OF WATER TEMPERATURE (25°C-28°C) TO ENSURE VITALITY.

- THIS IS ALL FOR YOU TO EXPERIENCE THE FLEETING TENDERNESS AND THE RICH GELATINOUS PEAK MOMENT OF EEL MEAT WITHIN ONE HOURS OF BEING OUT OF WATER.

鲜, 是时间的敌人

- 在赤道国度驯养台湾幼鳗, 是与鲜度的豪赌。
- 我们每日限量活杀, ——打造生态循环系统, 精准控制水温在 25°C-28°C, 确保鳗鱼活力。
- 只为您尝到鳗肉离水 1 小时内, 那转瞬即逝的脆嫩与胶质奔涌的巅峰时刻。





Buddy Set for 3-4

鳗焰狂欢

\$135/份



Buddy Set for 2

海陆之恋

\$87/份



Buddy Set for 4-5

蛋白质核弹

\$181/份



3 kinds of pork

猪肉三重奏

\$33/份



5 kinds of pork

五福临门

\$58/份

Golden Creamy Crab/Shrimp Paste

海皇双鲜
\$48.8/份



这个是泰国的螃蟹膏和虾膏制作而成的
新加坡 HIBUDDY 独创的独特吃法, 味道非常鲜美



Dongbei Marinated Beef

你的最爱齐齐哈尔拌牛肉

大 300G \$48/份

小 150G \$28/份

River Prawns

备考的大头虾

\$28.9/份



Crab Roe Paste

五黄万岁

\$15/份



Duck

鸭肉

\$18/份



Miyazaki Wagyu Sirloin Steak

烈火和牛
\$88/份

宫崎和牛：霜降天工的味觉圣殿

——日本宫崎县指定认证牧场直供

TASTING RITUAL

- WE RECOMMEND TASTING THE FIRST SLICE PURE: EXPERIENCE THE FAT MELTING ON YOUR TONGUE, TURNING INTO A BUTTERY CLOUD.
- THE SECOND SLICE WRAPPED IN NORI: FEEL THE BURST OF JUICE AND THE SWEET, CLEAN AFTERTASTE OF THE MEAT.
- FINISH WITH A DIP IN ROSE SEA SALT AND PEPPER: THE SPICE HIGHLIGHTS THE RICH, SMOOTH FINISH OF THE FAT.

【品鉴仪式】

- 建议首片原味品鉴：感受油脂在舌面融化成乳香瀑布；
- 次片包裹海苔：在咀嚼间爆汁感受肉质的清甜回味；
- 终章蘸玫瑰海盐胡椒：辛辣点缀醇厚脂肪的耀辉尾韵。

冠军和牛
一生至少尝一次的灵魂美味



- MIYAZAKI BEEF, WHICH MAKES UP ONLY 0.1% OF JAPAN'S WAGYU PRODUCTION, IS THE HIGHEST GRADE A5 WAGYU.
- IT HAS WON THE PRESTIGIOUS "WAGYU OLYMPICS" CHAMPIONSHIP THREE TIMES.
- EACH COW COMES WITH A PEDIGREE CERTIFICATE, AND ONLY THE TOP 3% OF CUTS ARE SELECTED. EVERY BITE IS THE ESSENCE OF RARE, TOP-TIER WAGYU.
- THE MARBLING REACHES BMS 12, A MASTERPIECE WHERE FAT AND MUSCLE DANCE TOGETHER.

【血统宣言】

- 仅占日本和牛产量 0.1% 的宫崎牛（最高等级和牛——A5 宫崎牛）
- 连续三届斩获『和牛奥林匹克』冠军。
- 每头牛拥有血统证书，仅甄选 3% 黄金部位，每一口，都是万分之一的和牛精华
- 霜降纹路达 BMS 12 级——这是脂肪与肌肉共舞的艺术品。

Miyazaki Wagyu Diced Cut

这个牛肉粒不一般

\$88/份



Kagoshima Wagyu A5

鹿儿岛烈火和牛

\$68/份



烤肉系列——牛肉



Ribeye Steak Cubes
炫个不停牛肉粒

\$38/份



Beef Tongue
恋爱的牛舌

\$28/份



Special Grilled Beef
一盘不够秘制牛肉

\$32/份

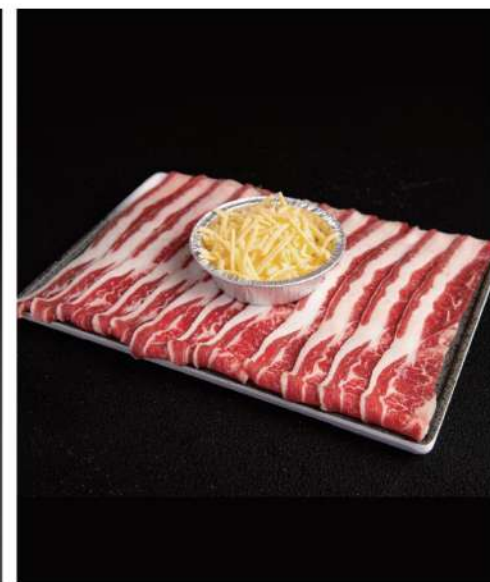
Beef Brisket
停不下的牛五花

\$38/份



Rich Sliced Beef Bucket
肥牛发财桶

\$48/份



Cheese Grilled Beef Belly
吃我吧, 我是芝士肥牛

\$48/份

利比亚黑猪
被遗忘的猪肉贵族

Pork Belly (Thick)

这猪五花真香(厚)
\$18/份

这不是普通的猪肉
这是被火焰唤醒的森林馈赠

GRILLING FORMULA

- FAT-BREAKING SECRET: PAIRED WITH FERMENTED KIMCHI, THE FRUIT ACIDS ACTIVATE THE VANILLA-LIKE AROMA IN THE FAT.
- HIGH-HEAT GRILLING LOCKS IN THE MEAT'S JUICES → CUTTING THE PIECES RELEASES THE RICH AROMA OF THE FAT → PAIRED WITH KOREAN CHILI SAUCE FOR A REFRESHING BALANCE.
- HOMEMADE CRISPY CRUST: FREE AMINO ACIDS REACT WITH HEAT, CREATING A NATURAL AMBER CRUST WITHOUT THE NEED FOR DIPPING SAUCE.

GRILLING RITUAL

- SEAR: GRILL OVER BINCHOTAN CHARCOAL TO CREATE CROSS-HATCH MARKS, TRIGGERING THE CRISPING OF THE MEAT'S SURFACE.
- REST: LET THE MEAT SIT FOR 90 SECONDS TO ALLOW THE JUICES TO REDISTRIBUTE.
- CUT: WHEN THE SCISSORS CUT THROUGH, THE AMBER-COLORED JUICES FLOW LIKE HONEY.
- MELT: AFTER DIPPING IN SAUCE OR PAIRING WITH KIMCHI, TAKE A BITE AND FEEL THE FUSION OF THE SPANISH ACORN FORESTS AND TROPICAL MONSOONS ON YOUR TONGUE.

Pork Jowl
吃不够的猪颈肉
\$28/份



Beer pork belly
啤酒腌制的猪五花肉卷
\$22.9/份



Pork Shoulder Butt
我叫猪梅花
\$18/份



泰式味道猪肉片(黑猪肉)

Marinated Iberico Pork Collar..... \$18.8/份
秘制黑猪肉片(黑猪肉)

Garlic Iberico Pork Collar..... \$18.8/份
蒜香黑猪肉片

Garlic Black Pepper Iberico Pork Collar..... \$18.8/份
蒜香黑胡椒黑猪肉片

Sesame Iberico Pork Collar..... \$18.8/份
芝麻黑猪肉片

Black Pepper Iberico Pork Collar..... \$18.8/份
黑胡椒黑猪肉片

猪肉片(普通猪肉)

Korea Pork..... \$12.8/份
韩式猪肉片

Tom Yum Pork..... \$12.8/份
冬阴功猪肉片

Basil Pork..... \$12.8/份
九层塔猪肉片

Mala Pork..... \$12.8/份
麻辣猪肉片

Salted Egg Yolk Pork..... \$12.8/份
咸蛋黄猪肉片



泰式味道五花肉(黑猪肉)

Black Pepper Iberico Pork Belly..... \$18.8/份
黑胡椒黑猪五花肉

Garlic Black Pepper Iberico Pork Belly..... \$18.8/份
蒜蓉黑胡椒黑猪五花肉

Sesame Iberico Pork Belly..... \$18.8/份
芝麻黑猪五花肉

Garlic Iberico Pork Belly..... \$18.8/份
蒜蓉黑猪五花肉

Marinated Iberico Pork Belly..... \$18.8/份
秘制黑猪五花肉

五花肉(普通猪肉)

Garlic Black Pepper Pork Belly..... \$12.8/份
蒜蓉黑胡椒猪五花

Sesame Pork Belly..... \$12.8/份
芝麻猪五花

Black Pepper Pork Belly..... \$12.8/份
黑胡椒猪五花

Garlic Pork Belly..... \$12.8/份
蒜蓉猪五花

Marinated Pork Sliced..... \$12.8/份
秘制猪五花



New Orleans-style Chicken Thighs
宝宝最爱奥尔良鸡腿肉
\$18/份



New Orleans-style Chicken Mid Wings
心中第二鸡中翅
\$18/份

Taiwan Sausage
台湾鸡肉肠

\$8/份

Korea Chicken..... \$12.8/份
韩式鸡肉

Salted Egg Yolk Chicken..... \$12.8/份
咸蛋黄鸡肉

Mala Chicken..... \$12.8/份
麻辣鸡肉

Basil Chicken..... \$12.8/份
九层塔鸡肉

Tom Yum Chicken..... \$12.8/份
冬阴功鸡肉

Garlic Black Pepper Chicken..... \$12.8/份
蒜蓉芝麻鸡肉

Marinated Chicken Sliced..... \$12.8/份
秘制鸡肉

Sesame Chicken..... \$12.8/份
芝麻鸡肉

Garlic Chicken..... \$12.8/份
蒜蓉鸡肉

Black Pepper Chicken..... \$12.8/份
黑胡椒鸡肉

Black Pepper Chicken
黑胡椒鸡肉



Mala Chicken
麻辣鸡肉



Basil Chicken
九层塔鸡肉





Dongbei Sauerkraut
炫个不停东北酸菜

\$8/份



Kimchi
脆嫩爽口辣白菜

\$4/份



Sliced Zucchini
解腻西葫芦片

\$6/份



Lettuce (Order An Unlimited Refill)
爱不停的生菜 (点一份后无限续)

\$8/份



Vegetable Platter
蔬菜拼盘

\$18/份



Mushrooms
爆汁口蘑一口一个

\$8/份



Pineapple
好运来菠萝

\$8/份



Potato Slices
酥酥脆脆土豆片

\$8/份

Perilla
就爱这一份紫苏

\$6/份

Nori
海的味道我知道海苔

\$2/份



Roasted Wuchang Fish (Wait 20 Minutes, No Returns Or Exchanges)
灵魂武昌鱼一绝 (需等待 20MIN, 下单概不退换)

\$18/份

Grilled Abalone (2pcs)
好运来烤鲍鱼 (2 颗)

\$16/份

Grilled Oysters (2pcs)
肥嘟嘟烤生蚝 (2 颗)

\$8/份



Iceplant Salad
变美变瘦冰草沙拉

\$12/份



Wakame
停不下来的裙带菜

\$6/份



Boiled Peanuts
下酒必备水煮花生

\$8/份



Tuna Salad
变帅暴富金枪鱼沙拉

\$15/份

Candied Tomatoes
糖拌西红柿

\$6/份

Wasabi Octopus
一口爱上芥末章鱼

\$8/份

Fried Peanuts
油炸花生

\$6/份



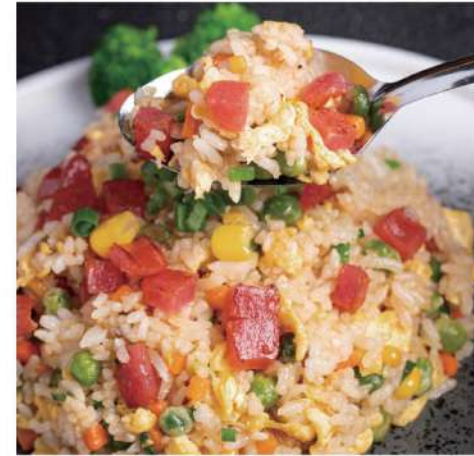
Live Eel & Wagyu Rice
鳗鱼爱上和牛饭

\$23.9/份



River Prawn Black Pepper Vermicelli
一份不够的大头虾黑胡椒粉丝

\$23.9/份



Cantonese Sausage Fried Rice
不一样的腊肠炒饭

\$13/份



Pork Rice Noodle Soup
停不下来的猪肉米粉汤

\$11.9/份



Kao Kha Moo
大呼过瘾的猪脚饭

\$12.9/份



Beef Rice
太馋了肥牛饭

\$12.9/份



Egg Fried Rice
这个蛋炒饭不一般

\$10/份



Rice
米饭

\$2/份

Portuguese Egg Tart

脆脆的蛋挞太好吃啦

\$2.5/颗 \$9.8/4颗



Popcorn Chicken

吮指鸡米花

\$8/份

French Fries

停不下来的炸薯条

\$8/份

Cheese Sweet Potato

糯叽叽芝士红薯

\$8/份

Cheese Corn

拉丝芝士玉米

\$8/份

Brown Sugar Glutinous Rice Cake

红糖糍粑

\$8/份