

五
FIVE

凉拌小黃瓜
SMASHED CUCUMBER 🌿
Chilled Cucumber in
Sesame Dressing

小白菜
BOK CHOY 🌿
Chinese Cabbage in Soy Sauce
with Fried Shallots

清辣冷茄
EGGPLANT 🌿
Chilled Eggplant and Coriander in
Spicy Haus Dressing

梅菜
MEI CAI 🌿
Braised Preserved Vegetable and
Garlic in Haus Sauce

三熟芋頭
TRIPLE-COOKED YAM 🌿
Crispy Fried Yam with Haus
Chilli Mayonnaise

滷蛋
12-HR EGGS 🌿
Braised Eggs (3 pcs) in
Haus Sauce 2.0 with Wolfberries

美人魚
MERMAID FISH 🌿
Crispy Mermaid Fish
with Plum Powder



鮮蟹歐姆蛋
CRAB OMELETTE



炸平菇馬鈴薯
OYSTER MUSHROOMS &
SMASHED POTATOES



三熟芋頭
TRIPLE-COOKED YAM

飯
RICE

油飯
SHINY RICE \$1
Rice Drizzled With Lard
and Garlic Oil

豬肉炒飯
PORK FRIED RICE \$3
(Have Means Have,
Dinner Only)

甜薯粥
**SWEET POTATO
CONGEE \$3**
(Have Means Have)

白飯
RICE 50¢
Short Grain Rice



單點菜單 A LA CARTE MENU

(Available from 11.30AM-2.30PM, 6PM - 9.30PM)

十
TEN

台灣香腸肉餅
TAIWANESE SAUSAGE PATTIES 🌿
Grilled Homemade Taiwanese
Sausage Patties

熱炒長豆拌豆乾
LONG BEAN & TAU KWA
Stir-fried Long Bean and Fried Beancurd
in Peanut Sauce with Pork Croutons

香脆脆豬扒
PORK CHOP
Crispy Fried Pork Chop with
Haus Chilli Mayonnaise

香辣雞丁
BURNT CHILLI CHICKEN 2.0 🌿
Charred Chicken Thigh, Chinese Chives
and Kaffir with Szechuan
(Our signature Burnt Chilli Chicken, version 2)

炸平菇馬鈴薯
**OYSTER MUSHROOMS &
SMASHED POTATOES** 🌿
Fried Oyster Mushrooms and
Smashed Potatoes with Plum Powder

白菜竹筍滷
CABBAGE & BAMBOO SHOOTS 🌿
Braised Cabbage, Bamboo Shoots and
Minced Pork

香醋球芽甘藍
BRUSSELS SPROUTS
Stir-fried Brussels Sprouts, Haus Bacon
and Shiitake Mushrooms in Sherry Vinegar

鮮蝦菠菜
CHINESE SPINACH & PRAWNS 🌿
Stir-fried Chinese Spinach, Prawns,
Wolfberries and Garlic

甜薯粥
SWEET POTATO
CONGEE



十五
FIFTEEN

烤肉
KAO ROU 🌿
Taiwanese Grilled Pork Belly with
Garlic Chips

滷肉
LU ROU 2.0 🌿
Braised Pork Belly with
Chinese Angelica Root in
Haus Sauce 2.0
(Our signature Lu Rou, version 2)

塔香蛤蜊
JOEY'S LALA 🌿
Stir-fried Clams in Taiwanese Pesto
with Pork Croutons

蒜蒸鮮蝦冬粉
**STEAMED PRAWNS &
TUNGHOON** 🌿
Steamed Prawns with
Glass Noodles and
Garlic in Seafood Sauce

清蒸鯧魚
STEAMED POMFRET 🌿
Steamed Pomfret with
Ginger Garlic Chutney
and Garlic Chips

台式烤鯖魚
MACKEREL 🌿
Grilled Mackerel with
Citrus dressing

涮牛肉
BEEF BELLY
Sliced Beef Belly in Sesame Sauce
with Pickled Ginger

脆皮炸雞
FRIED CHICKEN 2.0 🌿
Fried Chicken Marinated in
Fermented Beancurd, Fried Basil
and Calamansi
(Our signature Fried Chicken,
version 2)

三杯花枝
SOTONG 🌿
Grilled Squid in 3-cup Sauce
with Basil

清蒸鰱魚
STEAMED POMFRET



凉拌小黃瓜
SMASHED CUCUMBER



VEGETARIAN | Please check with our staff
for vegetarian options



CONTAINS PORK



RECOMMENDED

No splitting of bills allowed. All prices subject to 10% service charge.

二十
TWENTY

鮮蟹歐姆蛋
CRAB OMELETTE 🌿
Fried Omelette with
Crabmeat (Yes, Real Crab!)

藥膳烏骨雞
**BLACK HERBAL
CHICKEN** 🌿
½ Black Herbal Chicken,
Shiitake Mushrooms
and Chinese Angelica Root

和牛肉
**10HR SOUS-VIDE
WAGYU KARUBI STEAK** 🌿
(200g)
Wagyu Beef with Citrus Soy
and Pickles

蒜香鮮蝦冬粉
STEAMED PRAWNS &
TUNGHOON



和牛肉
10HR SOUS-VIDE WAGYU KARUBI STEAK
(200g)



甜點
DESSERT

手作珍珠奶茶凍
**RED TEA JELLY &
PEARLS** \$5
Homemade Red Tea Jelly
and Pearls with Cream

