



# DRINKS



## HOME MADE DRINKS

- Signature Blend Thai Iced Tea
- Signature Blend Iced Coffee
- Signature Iced Chocolate
- Home Brewed Lemongrass Tea
- Home Brewed Barley

Day	Night
3.8	6
3.8	6
3.8	6
3.8	6
3.8	6

## SOFT DRINKS

	Day	Night
Coke / Coke Light	3	5
Sprite	3	5
Vitasoy	3	5
Tonic Water	3	5
Green Tea	3	5
Coconut Water (Original/Pink Guava)	3	5

## FRESH FRUIT SMOOTHIE

Avocado	6.8
Watermelon	5.8
Coconut	6.8
Mango	6.8



Prices not inclusive of 10% service charge and prevailing government taxes

## GOURMET COFFEE

Espresso	3
Americano	4
Long Black	4
Latte	5
Cappuccino	5
Flat White	5
Mocha	6



**BEER**  
HAPPY HOUR  
ALL DAY LONG

	Pint	Tower	2 Towers
Asahi Super Dry Draft	10	45	80
Connors Draft	10		
<b>BOTTLES</b>	Bucket of 5 (Mix n' Match) 40		
Somersby Apple	10	Kronenbourg Blanc	10
Somersby Pear	10	Carlsberg	10

## HOUSEPOUR

Single Shot (\$4) / Tray of 12 (\$40)

Gin, Tequila, Whisky, Vodka

Glass (\$6) / Jug (\$15)

Gin Tonic	Vodka Tonic
Tequila Sunrise	Screwdriver
Whisky Dry	Vodka Lime
Whisky Coke	Vodka Red Bull
Whisky Sprite	

House Long Island Iced Tea (Jug)	20
Jager Bomb	8
Submarine (Black/White)	13



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## ENJOY VEGETABLES



### Three-egg Spinach

Spinach braised in superior stock with fresh, salted and century eggs.

10.8

### Chef J's Ugly Cabbage in Fish Sauce

Its simple and unassuming appearance belies its strong, wok hei-infused flavour.

9.8

### Sambal Kang Kong

An ubiquitous Singaporean dish that packs a serious punch.

9.8

### Stir-fried Seasonal Mushroom

Earthy, rustic and full of flavour.

10.8



## ENJOY RICE/NOODLES

### Chef J's "Te Kar" Bee Hoon

Tender braised pork leg wok-fried with vermicelli. Made from Grandma's secret recipe.

12.8

### Supreme Fried Rice

With egg, crab meat, prawns and tobiko.

12.8

### Awesome Silky Egg Hor Fun

Wok-fried hor fun with seafood smothered in a rich silky egg sauce. Simply awesome!

12.8

### Claypot Prawn Tang Hoon

Cooked under high heat so the vermicelli absorbs all of the wonderful flavours.

18.8

### Jasmine White Rice

1.2



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## ENJOY DESSERTS INDIVIDUAL SERVINGS



### Teochew "Orh Ni"

A Traditional Teochew dessert. Sweet yam paste with coconut milk, pumpkin puree and ginkgo nuts.

5.8

### Muskmelon Sago

Sweet and fragrant muskmelon and sago in naturally flavoured fresh milk.

6.8

### Home-made Almond Cream

Made from scratch with real almonds. Cooked with organic free-range egg white.

4.8

### Mango Sticky Rice

Arguably the most famous Thai dessert in the world.

6.8

### Chendol Panna Cotta

An Italian twist on a classic Singaporean dessert. Pandan noodles and fragrant Gula Melaka atop sweet coconut cream pudding.

6.8

### Coffee Ice Cream

A single scoop of rich home-made coffee ice cream made from our very own house blend coffee.

3.8



*"When the work day is done -  
Time to Enjoy!"*



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## ENJOY SEAFOOD

### FISH

#### Signature Salt Baked Whole Sea Bass

Baked in salt to highlight the freshness and natural sweetness of the fish.

31.8

#### Teochew "Tau Cheo" Sautéed Fillet

Freshest catch of the day filleted and sautéed with fermented soya bean sauce and ginger.

18.8

(Whole Sea Bass 31.8, Filleted catch of the day 18.8)

#### Hong Kong Steamed

This light steaming method results in tender and moist meat complemented with spices in soya sauce.

#### Teochew Steamed w/ Salted Plum

Lightly steamed in superior stock with salted plum, cabbage, tomatoes and silken tofu.

#### Crispy with Chef J's Red Curry Sauce

Deep fried and covered with a rich, red coconut curry sauce

#### Assam Fish

Choice of steamed or fried fish served in Chef J's Thai-inspired Assam broth. Served with eggplant, ladyfingers and pineapple.

#### Singapore Style Chilli Prawns

Fresh prawns cooked in Singapore's very own famous chilli crab sauce. Great for mantou-dipping!

18.8  
(\$2 for 4 mini mantous)

#### Chef J's Signature Spicy Prawns

Chef J spent many months perfecting the recipe for this robust and umami-filled wok-fried dish.

18.8

#### Prawns in Wasabi Mayo Sauce

Deep fried king prawns covered in home-made wasabi mayonnaise.

18.8

#### Seafood Stir-fry in Otah Paste

Fresh mixed seafood stir-fried in our home-made spicy otah paste.

18.8

#### Stir-fried Fish Maw and Crab Meat

The stunning flavours of this stir-fry is absorbed by the large chunks of fish maw. Crab meat, mushrooms and bean sprouts add different layers of texture.

21.8

#### Creamy SCS Butter Squid

Deep fried fresh squid in a decadent sauce made with Singapore's own SCS butter.

18.8

#### Garlic Lala

Stir-fried with fragrant minced garlic and oyster sauce.

14.8

# LUNCH MENU

LUNCH SET (\$7.80++)

Only available on weekdays 11am to 4pm, excluding PHs

## ENJOY LOCAL FAVORITES

Comes with stir-fried seasonal vegetables

### Truffled Eggs in a Pan

Our chefs' very own creation. Two truffled sunny side up eggs with pan-fried minced pork, sausage and fresh prawn served with HK porridge.

### Crab Meat Omelette Rice

Chinese-style flat, pan-fried omelette that is crispy yet slightly fluffy with crab meat chunks.

### Fragrant Curry Chicken w/ Rice

Tender, fresh chicken cooked in a thick and spicy nonya-style curry.

### Clear Tom Yam Seafood Soup w/ Rice

An ever popular Thai dish characterised by its sharp, spicy and tangy notes.

### Awesome Silky Egg Hor Fun

Wok-fried hor fun with seafood smothered in a rich silky egg sauce. Simply awesome!

### Teochew "Tau Cheo" Sautéed Fish Fillet w/ HK Porridge

Freshest catch of the day filleted and sautéed with fermented soya bean sauce and ginger. Complemented by a delicious porridge with runny egg.

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## ENJOY LUNCH BOWLS

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Only available on weekdays 11am to 4pm, excluding PHs.

Comes with stir-fried seasonal vegetables and ENJOY Truffle Sous Vide Egg

### **BBQ Pork Mee Kia**

Enjoy's signature BBQ pork on a bed of springy egg noodles tossed in a fragrant pork sauce.

### **"Ko Lo Yoke" Rice Bo**

Deep fried chicken cubes stir-fried in a smoky, sweet and sour sauce.

### **Braised "Te Kah" Rice Bowl**

Fork tender pork leg in a homemade five-spice braising sauce.

Choice of any Home Made Drink or Soft Drinks at \$1.50.  
Additional ENJOY Sous Vide Truffle Egg at \$1.50.  
Additional vegetables at \$1.50.





# BEER BITES MENU

ENJOY BEER BITES

## Keropok

Freshly fried prawn crackers served with our signature sambal chilli sauce.

3.8

## Crispy Fish Maw Salad

Thai-style cold salad with crispy chunks of fish maw in a spicy tangy sauce.

8.8

## Thai Green Papaya Salad

Sour papaya pounded with tamarind, chillies, peanuts and salted egg.

6.8

## Crispy Spring Rolls

Deep fried vegetarian spring rolls with a light, crispy skin (5pc).

5.8

## Crispy Mashed Prawn Patties

Hand-made, lightly breaded and fried to a nice golden brown (4pc). Limited to 20 portions a day.

9.8

## Hainanese Chicken Satay 5pc/10pc/20pc

Succulent grilled chicken skewers served with a thick pineapple peanut sauce.

9.8/16.8/26.8



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## Chef J's BBQ Pork

Smoky, succulent pork slices grilled to charred perfection and served with special sauce.

9.8

## Hakka "Nam Lu" Fried Pork Belly

Pork belly marinated in fermented bean sauce and deep fried.

9.8

## ENJOY House Wings

Crispy fried whole chicken wings marinated in our house special turmeric spice-blend.

9.8

## ENJOY Signature Fries

### (Truffle Gruyere, Tom Yam)

Choose between aromatic with grated gruyere cheese or umami Tom Yam seasoning.

9.8

## Spam Fries

Fried spam. 'nuff said.

7.8

## Brazilian "Linguica" Sausage

Juicy grilled pork sausage seasoned with garlic and paprika.

8.8

## Fried Fish Balls

Bouncy fried fish balls served with our signature sambal.

5.8





# ALA CARTE MENU

## ENJOY APPETISERS



- |  |               |
|--|---------------|
| <b>Keropok</b><br>Freshly fried prawn crackers served with our signature sambal chilli sauce.  | 3.8           |
| <b>Crispy Fish Maw Salad</b><br>Thai-style cold salad with crispy chunks of fish maw in a spicy, tangy sauce.                          | 8.8           |
| <b>Thai Green Papaya Salad</b><br>Sour papaya pounded with tamarind, chillies, peanuts and salted egg.                                 | 6.8           |
| <b>Crispy Spring Rolls</b><br>Deep fried vegetarian spring rolls with a light, crispy skin (5pc).                                      | 5.8           |
| <b>Crispy Mashed Prawn Patties</b><br>Hand-made, lightly breaded and fried to a nice golden brown (4pc). Limited to 20 portions a day. | 9.8           |
| <b>Hainanese Chicken Satay 5pc/10pc/20pc</b><br>Succulent grilled chicken skewers served with a thick pineapple peanut sauce.          | 9.8/16.8/26.8 |
| <b>Egg Omelette Plain/Crab Meat</b><br>Chinese-style flat, pan-fried omelette that is crispy yet slightly fluffy.                      | 6.8/10.8      |
| <b>ENJOY Truffle Sous Vide Egg</b><br>A perfectly cooked soft-boiled egg with a pinch of truffle salt.                                 | 2             |



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## ENJOY SOUPS INDIVIDUAL SERVINGS



- |  |     |
|--|-----|
| <b>Teochew Fish Maw Soup</b><br>Thick, starchy and flavourful.   | 7.8 |
| <b>Peranakan "Bakwan Kepiting" Soup</b><br>Clear soup with hand-made pork and crab meatballs.  | 7.8 |
| <b>Clear Seafood Tom Yum</b><br>Traditional Thai-style soup with distinct sour and spicy flavours.   | 7.8 |
| <b>Chef J's Signature Brandy White Fish Soup</b><br>Smooth, white, collagen-rich fish soup that is achieved through hours of preparation with no milk added. Prepared with the freshest catch of the day.<br>Limited to 20 portions a day. | 9.8 |

## ENJOY MEAT

- |   |      |
|---|------|
| <b>Honey Chicken</b><br>Deep fried chicken cubes coated in a home-made sweet honey sauce.   | 13.8 |
| <b>Cantonese "Ko Lo Yoke"</b><br>Deep fried chicken cubes stir-fried in a smoky, sweet and sour sauce with peppers and cashew nuts. | 13.8 |
| <b>Nonya Curry Chicken</b><br>A Singaporean favourite. Tender chicken and potatoes cooked in a rich coconut curry.                  | 13.8 |
| <b>ENJOY House Wings</b><br>Crispy fried whole chicken wings marinated in our house special turmeric spice-blend.                   | 9.8  |
| <b>Chef J's BBQ Pork</b><br>Smoky, succulent pork slices grilled to charred perfection and served with special sauce.               | 14.8 |
| <b>Hakka "Nam Lu" Fried Pork Belly</b><br>Pork belly marinated in fermented bean sauce and deep fried.                              | 13.8 |



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# WINE

## HOUSEPOUR

### Santa Luz Aurora Sauvignon Blanc 2017

Colchagua, Chile

Grape Variety: 100% Sauvignon Blanc

\$9 / \$45

### Santa Luz Alba Merlot 2018

Colchagua, Chile

Grape Variety: 100% Merlot

\$9 / \$45

## RED

### Giesen Marlborough Pinot Noir 2016

Marlborough, New Zealand

Grape Variety: 100% Pinot Noir

68

### Penley Estate Tolmer Cabernet Sauvignon 2016

Coonawarra, Australia

Grape Variety: 100% Cabernet Sauvignon

64

### Hesketh Midday Somewhere Shiraz 2017

Barossa, Australia

Grape Variety: 100% Shiraz

58



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## WHITE

### Giesen Marlborough Sauvignon Blanc 2017

Marlborough, New Zealand

Grape Variety: 100% Sauvignon Blanc

62

### Hesketh Lost Weekend Chardonnay 2017

Barossa Valley, Australia

Grape Variety: 100% Chardonnay

66

### Giesen Riesling 2017

Marlborough, New Zealand

Grape Variety: 100% Riesling

60

## SPARKLING

### Ruggeri Argeo Prosecco Treviso Brut DOC NV

Veneto, Italy

Grape Variety: 100% Glera

55

## SWEET WINE

### La Spinetta Moscato d'Asti Bricco Quaglia DOCG 2017

Piedmont, Italy

Grape Variety: 100% Moscato

58



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