



Pung Pung Kitchen

主打菜

Signature Dishes



Chef Pung

冯洱迅师傅

*Bringing Our Signature Dishes
to the Heartland*

年仅23岁便荣获“大师级厨师”称号的冯洱迅师傅，是新加坡史上最年轻的大师级厨师。作为本地享誉盛名的名人主厨，他以超过五十年的烹饪历程，见证并推动了新加坡饮食文化的发展。

Singapore's youngest Master Chef at age 23, Chef Pung is a renowned Singaporean Celebrity Chef known for his 50-year culinary journey.

His achievements include:

- **Best Chef - Singapore MediaCorp Gourmet Hunt Honour Award (2004)**
- **President's Award - Les Amis D'Escoffier Society (2005)**
- **International Master Chef of Chinese Cuisine (2006)**

Learn more
about our story





Pung Pung Kitchen

主打菜 Signature



1

黑松露白胡椒Pung蟹
White Pepper Crab
with Black Truffle
Seasonal Price
时价



2

麻汁松露冰菜鱼皮
Ice Veg w Fish Skin
in Sesame and
Black Truffle Sauce
\$13(S) \$24(L)



NEW 5

古法油浸顺壳
Traditional Deep-fried
Soon Hock Fish
\$36



NEW 3

娘惹酱蒸鱼尾
Steamed Fish Tail
with Nonya Sauce
\$36



NEW 4

山楂酱排骨
Pork Ribs with
Hawthorn Sauce
\$18(S) \$28(L)



6

香喷喷咖喱鱼头
PPK Curry
Fish Head
\$28



NEW 7

滑蛋炒凉瓜
Scramble Egg With
Bitter Gourd
\$13(S) \$24(L)



NEW 8

虾干腊肉大芥菜
Mustard Greens with Premium
Dried Shrimps & Wax Meat
\$15(S) \$26(L)



9

白兰氏蒸鸡
Brand's
Steamed Chicken
\$22



10

金瓜奶皇虾球
Pumpkin Paste
Fried Prawn
\$20(S) \$36(L)



11

双椒虾米花枝
Pepper
Sotong
\$15(S) \$28(L)



12

肉松虾米碳豆腐
PPK Signature
Charcoal Tofu
\$15(S) \$26(L)

鱼类 Fish

Select Your
Choice of Fish

🌀 金目鲈
Sea Bass

🌀 红斑
Red Grouper

🌀 顺壳
Soon Hock

🌀 鱼尾
Fish Tail

烹煮法
Methods of
Cooking

🌀 港蒸
HK Style
Steamed

🌀 亚叁
Assam

🌀 油浸
Deep-fried

Seasonal Price
时价

🌀 潮州蒸
Teochew Style
Steamed

🌀 酱蒸
Steamed with
Bean Paste

🌀 娘惹蒸
Steamed with
Nonya Sauce



13

豉汁凉瓜鱼头
Fish Head with Bittergourd
in Black Bean Sauce
\$28



14

沙煲鱼头
Claypot Braised
Fish Head
\$31



15

姜葱鱼片
Ginger Spring Onion
Fish Sliced
\$15(S) \$28(L)

虾 Prawn



17

干煎虾碌
Har Lok Prawn
\$22(S) \$40(L)



16

麦片虾
Crispy Cereal Prawn
\$22(S) \$40(L)



18

药膳醉虾汤
Herbal Drunken Prawn
\$25(S) \$48(L)



19

酥炸虾卷
PPK Crispy Prawn Roll
\$12(S) \$24(L)



螃蟹 Crab

20 辣椒螃蟹
Chili Crab
Seasonal Price 时价

21 黑椒螃蟹
Black Pepper Crab
Seasonal Price 时价



苏东 Sotong

白灼苏东仔
Steamed Baby Squid
\$15(S) \$28(L)

汤 / 鱼翅 Soup / Shark's Fin



23
蟹肉鱼翅羹
Shark's Fin
Crab Meat Soup
\$35(S) \$70(L)



24
蟹肉鱼鳔羹
Crab Meat
Fish Maw Soup
\$25(S) \$45(L)



25
滋补一品锅
PPK
Superior Pot
\$25(S) \$45(L)

啦啦 Lala



26
叁峇啦啦
Sambal Lala
\$13(S) \$22(L)



27
甘香啦啦
Spicy Fragrant Lala
\$13(S) \$22(L)



28
上汤啦啦
Lala with Supreme Stock
\$13(S) \$22(L)

鸡肉 Chicken



29

宫保鸡丁
Dried Chili
Dice Chicken
\$12(S) \$24(L)



30

沙煲三杯鸡
Trio Sauce
Claypot Chicken
\$13(S) \$25(L)



31

虾酱鸡中翅
Prawn Paste
Mid Wing
\$13(S) \$25(L)

猪肉 Pork



32

五香南乳炸肉
Fried Fermented
Beancurd Pork
\$13(S) \$25(L)



33

妈密酱煎猪扒
Marmite Pork Chop
\$15(S) \$28(L)



34

蒜香炸肉
Crispy Garlic Fried Pork
\$12(S) \$24(L)

牛肉 Beef



35

菠萝蜜咕嚕肉
Sweet & Sour Pork
with Jackfruits
\$13(S) \$25(L)



36

黑松露芝麻酱猪扒
Pork Chop Black Truffle
& Sesame Sauce
\$15(S) \$28(L)



37

黑椒牛肉片
Stir Fried
Black Pepper Beef
\$13(S) \$24(L)

豆腐 Tofu

38



铁板豆腐
Hotplate
Tofu

\$13(S) \$22(L)

39



菜香豆腐

Homemade Tofu
with Minced Pork

\$14(S) \$26(L)

潮式虾球豆腐

Teochew Style Tofu
with Prawn

(S) \$20 | (L) \$36

40



蔬菜 Vegetables

41



招牌双脆

PPK Signature
Crispy Trio

\$13(S) \$25(L)

42



蒜茸奶白菜

Stir Fried
Garic Nai Bai

\$9(S) \$17(L)

43



三皇苋菜

Poached Spinach
Trio Eggs

\$12(S) \$24(L)

44



青龙菜

Royal Green
Dragon Chives

\$13(S) \$24(L)

45



马来风光

Sambal
Kang Kong

\$9(S) \$17(L)

46



菜莆四季豆

Chai Poh
Fried French Bean

\$12(S) \$24(L)

47



烧肉炒芥兰

Stir Fried Gai Lan
with Roast Pork

\$13(S) \$25(L)

鸡蛋 Egg

48



芙蓉煎蛋

Fu Rong Fried Omelette

\$8(S) \$12(L)

饭面类 *Rice & Noodles*



49

黄焖招牌白米粉

PPK Signature
Bee Hoon

\$7(S) \$19(L)



50

招牌鸳鸯海鲜河粉

PPK Signature Yuan Yang
Seafood Horfun

\$15



51

叁峇滑蛋鱼片河

PPK Slice Fish
Sambal Egg Horfun

\$7(S) \$19(L)



52

生焖福建大碌面

PPK Hokkien Mee

\$7(S) \$19(L)



53

干炒牛肉河

Stir Fried
Beef Horfun

\$7(S) \$17(L)



54

潮州菜莆粿条

Teochew Style Chai Poh
Kway Teow

\$8(S) \$16(L)



55

海鲜煎生面

Seafood
Sang Mee

\$6.5(S) \$17(L)



56

鱼片米粉汤

Slice Fish
Bee Hoon Soup

\$7(S) \$19(L)



57

什锦河粉

Seafood
Horfun

\$5.5(S) \$14(L)



58

星洲炒米粉

Singapore
Fried Bee Hoon

\$6(S) \$16(L)



59

臭豆炒饭

Patai
Fried Rice

\$7(S) \$19(L)



60

扬州炒饭

Yang Zhou
Fried Rice

\$5.5(S) \$14(L)



61

什锦烩饭

Mui
Fun

\$5.5(S) \$14(L)



Pung Pung Kitchen

碟仔饭





Pung Pung Kitchen

VOTED #1 BY YOU!

YOUR FAVORITES ARE HERE!

票选第一! 最爱登场!

**WHITE PEPPER PIG STOMACH
CHICKEN SOUP WITH ABALONE
白胡椒猪肚鸡汤配鲍鱼**

\$28.00



长寿鱼

ORANGE SEA PERCH

A delicate, firm-textured deep-sea fish from NZ

来自新西兰的深海鱼种

以其细腻而坚实的口感著称

1-1.2kg

**FOR DINE IN AND
TAKEAWAY | 堂食和打包**

Terms and Conditions apply.

Pictures for illustration purposes only

港蒸

steamed with HK style

菜脯蒸









steamed with preserved radish

\$68.00



Pung Pung Kitchen

12:00 PM – 9:45 PM
Opens Daily

-  **Blk 177 Bukit Batok West Ave 8, S650177** **Tel: 8054 0288**
-  **Blk 91 Telok Blangah St 31, S100091** **Tel: 8960 6091**
-  **Blk 31 Holland Close, S270031** **Tel: 9339 0541**
-  **Blk 23 Sin Ming Road, S570023** **Tel: 8133 5128**
-  **Blk 116 Toa Payoh Lor 2, S310116** **Tel: 8878 5957**
-  **Blk 727 East Coast Road, S459073** **Tel: 8840 0727**
-  **Blk 632 Yishun St 61, S760632** **Tel: 8840 0632**
-  **Blk 123 Yishun Street 11, S760123** **Tel: 8523 7828**