香喷喷

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

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# 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 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)**

NEW 5

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

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
- 亚参 Assam
- 油浸 Deep-fried
- 潮州蒸 Teochew Style Steamed
- 酱蒸 Steamed with Bean Paste
- 娘惹蒸 Steamed with Nonya Sauce

**Seasonal Price**
**时价**

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
**酥炸虾枣**
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

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

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

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

## 啦啦 Lala

**叁峇啦啦**
Sambal Lala
**$13(S) $22(L)**

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

**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

**波罗蜜咕噜肉**
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 Toufu

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)**

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# 碟仔饭

咕嚕肉饭
Sweet & Sour Pork Rice

烧汁排骨王饭
Imperial Pork Ribs

泰式鸡扒饭
Thai Chicken Chop Rice

黑胡椒牛肉饭
Black Pepper Beef Rice

叁峇臭豆肉碎饭
Sambal Petai w Minced Meat Rice

金沙咸蛋鸡丁饭
Salted Egg Chicken Dice Rice

叁峇苏东饭
Sambal Sotong Rice

宫保鸡丁饭
Dried Chilli Chicken Dice Rice

姜葱鱼片饭
Ginger Onion Sliced Fish Rice

pungpungkitchen *photos are for illustration purposes only*

加料 Add On $3.00

5pm后 onwards | 加蛋 Add Egg $1.00

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# 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

港蒸

steamed with HK style

菜脯蒸

steamed with preserved radish

**$68.00**

FOR DINE IN AND TAKEAWAY | 堂食和打包

Terms and Conditions apply.

*Pictures for illustration purposes only*

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**Monday - Friday**
**11.45am - 9.45pm**

**Saturday & Sunday**
**11.15am - 9.45pm**

| | |
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| 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 |
| BBlk 632 Yishun St 61, S760632 | Tel: 8840 0632 |
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