



宴杨

En Yeoh's

肉骨茶

Bak Kut Teh

宴杨肉骨茶

EN YEOH'S BAK KUT TEH

En Yeoh's Bak Kut Teh, Singapore's first Bak Kut Teh tea house by day and bar by night, unites the rich heritage of Klang's renowned Bak Kut Teh with a contemporary twist. As part of the EN Group, we proudly showcase our partner - YEOH's Bak Kut Teh from Klang celebrated recipe, honed over 35 years of expertise. Crafted with more than 15 premium herbs and ingredients, the broth is cooked to perfection, offering a balanced, flavourful experience with notable health benefits.

By day, savour our signature Bak Kut Teh paired with a curated selection of Chinese and Japanese teas, thoughtfully chosen to enhance the herbal nuances of the dish. As the sun sets, it's the perfect opportunity to bond over drinks, with bai jiu cocktails, Japanese whiskeys, and innovative cocktails complementing our hearty delicacies. En Yeoh's Bak Kut Teh invites you to discover a seamless fusion of tradition and modern sophistication.

宴杨肉骨茶是新加坡首家白天为肉骨茶茶馆，夜晚为酒吧的餐厅，融合了巴生肉骨茶的传统与现代风味。作为宴集团的一部分，我们自豪地呈现与巴生知名品牌杨氏肉骨茶合作的经典肉骨茶配方，经过35年多精心打磨。汤底选用超过15种优质草本食材，慢炖至完美，呈现均衡且浓郁的口感，具备显著的健康益处。

白天，品尝我们招牌肉骨茶，并搭配精心挑选的中日茶品，提升汤底的草本风味。夜晚，享受与亲友共享白葡萄酒、日本威士忌及创新鸡尾酒时光，完美衬托我们丰盛的美食。宴杨肉骨茶邀请您体验传统与现代的完美融合。



Signature 4 Types Assorted Meats Claypot Bak Kut Teh

招牌巴生药材肉骨茶

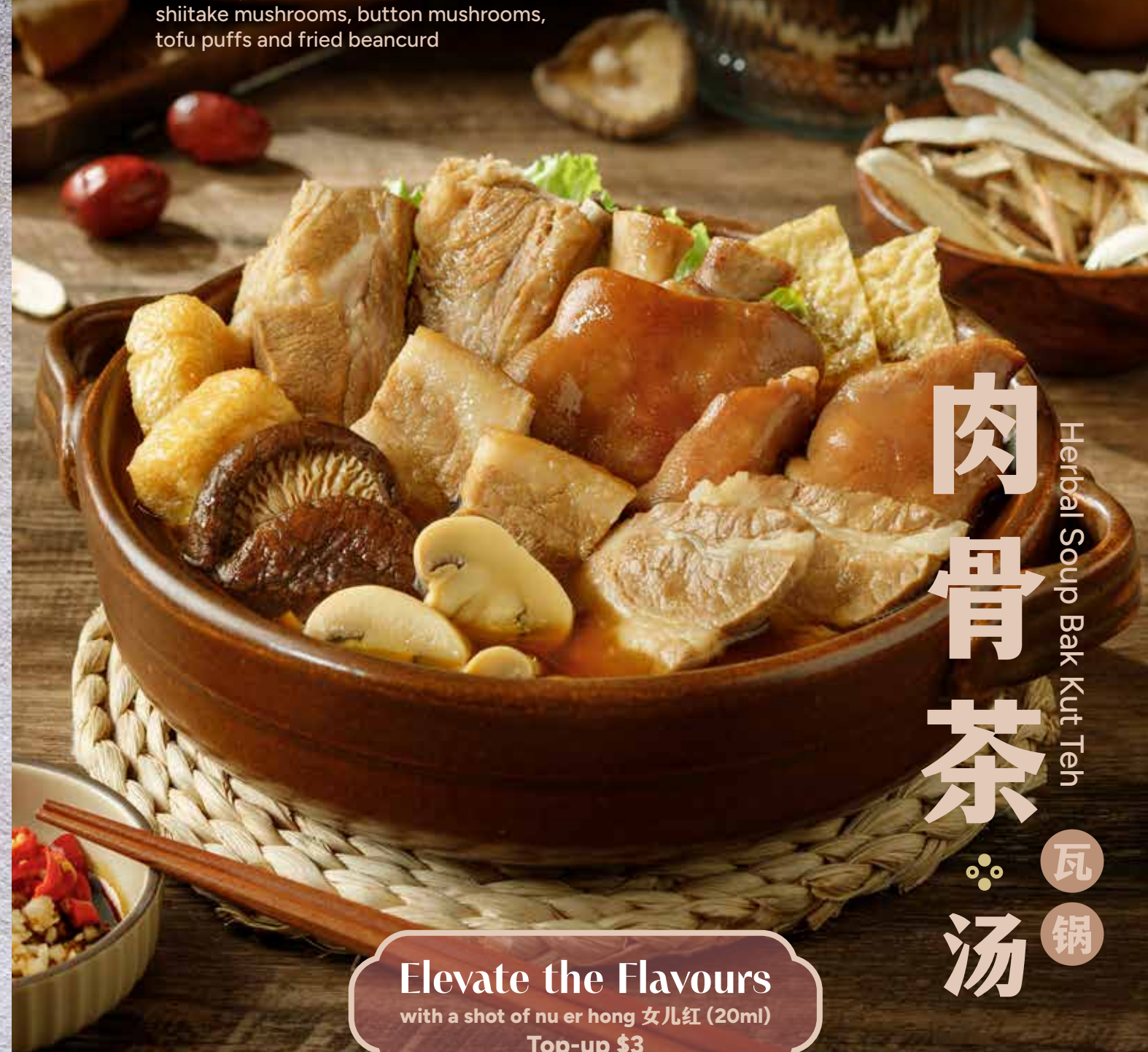
\$19.90

2 PAX
两人份

\$12.90

1 PAX
单人份

Herbal broth with pork trotter, pork ribs, pork belly, Hokkaido pork collar, shiitake mushrooms, button mushrooms, tofu puffs and fried beancurd



肉骨茶汤

Herbal Soup Bak Kut Teh

瓦锅

Elevate the Flavours

with a shot of nu er hong 女儿红 (20ml)

Top-up \$3

All herbal soup limited to one free refill 药材肉骨茶汤仅限添加一次



Recommended 推荐

All prices are subjected to prevailing GST and 10% service charge. Pictures are for illustrative purpose only.
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f En Yeoh's Bak Kut Teh 宴杨肉骨茶

@ enyeohsbkt_sg

www.eneohsbkt.com.sg



Claypot Prime Ribs Bak Kut Teh

瓦锅特龙骨药材肉骨茶

Herbal broth with prime ribs, shiitake mushrooms, button mushrooms, tofu puffs and fried beancurd

\$14.90



Claypot Vegetable & Mushroom Bak Kut Teh

瓦锅药材肉骨茶 (菜)

Herbal broth with iceberg lettuce, shiitake mushrooms, button mushrooms, enoki mushrooms, shimeji mushrooms, tofu puffs and fried beancurd

\$9.90

Elevate the Flavours with a shot of nu er hong 女儿红 (20ml)
Top-up \$3

All herbal soup limited to one free refill 药材肉骨茶汤仅限添加一次



Recommended 推荐

Claypot Japanese Paitan Pepper Pork Ribs Bak Kut Teh 🌶️

瓦锅排骨胡椒日式白汤肉骨茶

Japanese rich and creamy pepper pork broth with pork ribs, radish and coriander

\$15.90

2 PAX
两人份

\$9.90

1 PAX BOWL
单人份 小碗



Claypot Japanese Paitan Pepper Hokkaido Pork Collar & Stomach Soup 🌶️

瓦锅北海道五花肉肚胡椒日式白汤

Japanese rich and creamy peppery pork broth with Hokkaido pork collar, pork stomach, radish and coriander

\$15.50

2 PAX
两人份

\$8.50

1 PAX BOWL
单人份 小碗

日式白汤

Japanese Paitan

瓦锅

1 pax portion will not served in claypot. 单人份不提供砂锅盛装。

All Japanese paitan soup limited to one free refill 日式白汤仅限添加一次

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肉骨茶

Herbal Soup Bak Kut Teh (A La Carte Bowl)



Pork Trotter Bak Kut Teh

猪脚尖肉药材肉骨茶

Herbal broth with pork trotter

\$8.90

小碗

Pork Ribs Bak Kut Teh

排骨药材肉骨茶

Herbal broth with pork ribs (3 pcs)

\$8.90

Pork Soft Bone Bak Kut Teh

软骨药材肉骨茶

Herbal broth with pork soft bones

\$8.50

Hokkaido Pork Collar Bak Kut Teh

北海道五花肉药材肉骨茶

Herbal broth with Hokkaido pork collar

\$12.90



All herbal soup limited to one free refill 药材肉骨茶汤仅限添加一次



Recommended 推荐



Pork Belly Bak Kut Teh

三层肉药材肉骨茶

Herbal broth with pork belly

\$8.50

Meatball Bak Kut Teh

肉丸药材肉骨茶

Herbal broth with meatballs (5pcs)

\$6.50

Abalone Bak Kut Teh

鲍鱼药材肉骨茶

Herbal broth with abalone

\$14.50



Pork Sweet Intestines Bak Kut Teh

猪粉肠药材肉骨茶

Herbal broth with pork sweet intestines

\$8.50



Shiitake Mushrooms

香菇

\$5.50



Shimeiji Mushrooms

蟹味菇

\$4.50



Enoki Mushrooms

金针菇

\$2.90



Button Mushrooms

蘑菇

\$2.90



Tau Pok (Tofu puffs)

豆卜

\$2.90



Tau Kee (Fried beancurd skin)

炸豆支

\$3.50

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Claypot Dry Assorted Seafood 🌶️

瓦锅海鲜 干

Tiger prawns, white clams, black cod, sliced cuttlefish, lady finger, dry chilli and green chilli

\$22.90

Claypot Dry Abalone with Assorted Seafood 🌶️

瓦锅鲍鱼海鲜 干

Braised abalone, tiger prawns, black cod, sliced cuttlefish, lady finger, dry chilli and green chilli

\$27.50

肉骨茶干

Dry Bak Kut Teh

瓦锅

👍 Claypot Dry Pork Belly 🌶️

招牌巴生三层肉 干

Pork belly, sliced cuttlefish, lady finger, dry chilli and green chilli

\$13.90

👍 Recommended 推荐

Claypot Dry Pork Liver 🌶️

瓦锅猪肝 干

Pork liver, ginger, green onions and chinese wine

\$12.90

Claypot Dry Pork Ribs 🌶️

瓦锅排骨 干

Pork ribs, sliced cuttlefish, lady finger, dry chilli and green chilli

\$15.50

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Claypot Dry Gindara 🌶️

瓦锅鳕鱼 干

Black cod, sliced cuttlefish, lady finger, dry chilli and green chilli

\$22.90



Claypot Dry Abalone with Mushrooms 🌶️

瓦锅鲍鱼焖香菇 干

Braised abalone (7pcs), braised mushrooms, sliced cuttlefish, lady finger, dry chilli and green chilli

\$26.50



Claypot Dry Lala 🌶️

瓦锅白蛤 干

White clams, sliced cuttlefish, ladyfinger, dry chilli and green chilli

\$14.50



Claypot Dry Prawns 🌶️

瓦锅鲜虾 干

Tiger prawns, sliced cuttlefish, lady finger, dry chilli and green chilli

\$19.90



Dry Pork Belly Bak Kut Teh Sanuki Udon 🌶️

干炒三层肉骨茶乌冬面

Stir-fried sanuki udon with pork belly, yellow onions, dry chilli and spring onions

\$15.90



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卤味

Braised Dishes



En Yeoh's Signature Braised Pork Knuckle

宴杨招牌猪元蹄

For 3 to 4 pax sharing

\$24.90 三至四人份



Braised Pork Belly

卤三层肉

\$8.90

Braised Pork Large Intestine

卤猪大肠

\$8.90



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Iceberg
Lettuce 生菜
\$7.90



Beansprouts 豆芽
\$6.90

单点
A La Carte



Ngoh Hiang Balls
五香丸
\$6.90



Prawn Paste
Chicken Wings (3pcs)
虾酱鸡
\$7.90



Steam Tofu with
Crispy White Baits
葱油酥脆银鱼豆腐
\$6.90



👍 En Yeoh's
Signature Edamame
宴杨招牌毛豆
\$6.50



Crispy Fresh Prawn Cake
脆皮虾饼
\$7.50



Crispy Prawn Sticks
脆皮虾条
\$6.90



Fried Amaebi

炸小甜虾

Crispy deep fried sweet shrimp
with mayonnaise and shichimi powder

\$7.90



Braised Peanuts

焖花生

\$2.50



👍 Bak Kut Teh Lava Egg

肉骨茶滷心蛋

Lava egg in homemade bak kut teh sauce
topped with black tobiko

\$2.90



Soumen

日本素面

Japanese white wheat noodle
in herbal broth

\$3.90



Dough Fritters

油条

\$2.50



Salted Vegetables

咸酸菜

\$2.50



Japanese Scallion Rice

葱油饭 (日本米)

\$2.90



Japanese White Rice

白饭 (日本米)

Japan's Aomori Masshigura rice, known for
its firm texture, low viscosity, and clean taste,
reflects a commitment to exceptional quality and
flavor. It is now Aomori's leading rice variety

\$1.90

甜点

Dessert

Moutai Ice Cream

contains alcohol

茅台冰淇淋

60ml per scoop

\$6

Haizhilan Ice Cream

contains alcohol

海之蓝冰淇淋

60ml per scoop

\$5

Yuzu Sherbet

柚子雪葩

\$3.50

Goma Ice Cream

黑芝麻冰淇淋

Black sesame ice cream

\$3.50

Momo Ice Cream

桃子雪糕

Japanese peach ice cream

\$3.50



Beverages

饮料

JAPANESE TEA 日本茶

Genmaicha (hot/cold) \$2

玄米茶 (热/冷)

Per cup refillable

Hojicha \$6

焙茶

Per pot 每壶

Yuzu Kukicha \$8

柚子茎茶

Per pot 每壶

CHINESE TEA 中国茶

Per pot 每壶 Good for 2 to 3 pax 2至3人份

Pu Er Tea \$7

普洱茶

Shou Mei Wang \$7

White Tea

寿眉王白茶

Osmanthus Oolong \$8

桂花乌龙

Wuyi Shuixian Oolong Tea \$8

武夷水仙

Jasmine Tea \$6

香片

Royal Red Robe \$10

御用大红袍

Eight Treasures \$9

八宝茶

Mountain Oolong, Osmanthus flowers, Rose buds, Chrysanthemum, Bamboo leaves, Goji berries rose hips, Peach blossoms

DRAFT BEER 扎啤酒

Tiger Beer \$10

老虎啤酒 (新加坡)

300ml

\$15

500ml

SOFT DRINKS / OTHERS DRINKS 汽水

Coke \$2.50

可乐

Coke Zero \$2.50

可乐零

Sprite \$2.50

雪碧

Ginger Ale \$2.50

姜汁汽水

Soda \$2.50

苏打水

Calamansi \$2.90

桔子酸梅汁



Water Chestnut \$2.90

马蹄水



Barley \$2.90

薏米水



Bottled Water \$2.00

瓶装水

Plain Water (hot/cold) \$0.50

热水/冷水

JUICE 果汁

Apple \$4.50

苹果汁



Orange \$4.50

橙汁



Cranberry \$4.50

蔓越莓汁





Pagoda Nu Er Hong 塔牌女儿红绍兴酒

Choose to add this as a shot to your soupy
Bak Kut Teh for the extra kick

\$3
20ml

\$90
750ml

Hai Zhi Lan Bai Jiu 洋河海之蓝42度白酒

42% ABV

\$23
65ml

\$130
480ml

Moutai Chun 2008 茅台醇2008

53% ABV - smooth and rich taste with
a clear aftertaste and long-lasting finish

\$160
500ml

Flying Fairy Kweichow Moutai 新加坡贵州飞天茅台白酒

43% ABV

Please check
with servers
for price

Martell VSOP Bottle 马爹利VSOP

using aomori masshigura rice from Japan

\$250
Bottle

烈酒

Spirits



KAKUBIN Suntory Whisky 角瓶三得利威士忌

\$11
45ml

\$150
Bottle

Suntory HIBIKI Japanese Harmony Whisky 三得利响 日本威士忌

\$290
Bottle

Chita Single Grain Whisky 知多单一谷物威士忌

\$180
Bottle

SHIN Blended Whisky SERENE 信平石威士忌

\$180
Bottle

Eigashima Blended Whisky Sherry Cask Finish 江岛调和威士忌雪利酒桶成品

\$190
Bottle



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Warm Your Heart and Stomach

温暖你的心和胃 — 温肉骨茶鸡尾酒

Warm cocktail featuring herbal Bak Kut Teh broth, Moutai Chun, and Nu Er Hong, blending rich, earthy flavors with the aromatic warmth of traditional spirits for a comforting, bold experience

\$20 serves 2 to 4 pax

Sino Miso

茅台醇味噌鸡尾酒

Maotai Chun and Nu Er Hong with a touch of white miso and elderflower syrup, offering a unique balance of floral sweetness, umami depth, and a smooth, aromatic finish. Garnished with crispy seaweed

\$16

Spicy Colada

辣味可乐达鸡尾酒

Bold, tropical cocktail featuring Hai Zhi Lan, piña colada syrup, zesty lemon juice, and a hint of Tabasco. A balance of creamy sweetness with a spicy kick, offering a refreshing twist with a touch of heat. Garnished with spicy chips

\$16

Coco Maotai Highball

椰子茅台醇高球

Maotai Chun, coconut water, soda

\$15

Maotai Chun Highball

茅台醇高球

Maotai Chun, soda

\$14

Kakubin Highball

角瓶高球

Kakubin whisky, soda

\$11

鸡尾酒

Cocktails



Marshmallow Delight

棉花糖喜悦鸡尾酒

Playful, vibrant cocktail with Wine Fen, marshmallow syrup, zesty lime, blue lagoon syrup, and soda, garnished with a marshmallow for a sweet twist on a refreshing, fizzy treat

\$14

Oriental Osmanthus

东方桂花鸡尾酒

Fragrant and refreshing cocktail made with Kakubin whisky, delicately sweet Osmanthus flower, and a fizzy soda top-up, creating a perfect balance of floral notes and crisp effervescence

\$14

Lychee Maotai-tini

荔枝茅台醇马提尼

Rich and aromatic Moutai Chun, balanced with the sweetness of lychee liqueur, a splash of lemon juice for zesty freshness, and a soda top-up for a light, bubbly finish with lychee garnish

\$16

Tropical Blossoms

花梦鸡尾酒

Refreshing blend of Haizhilan, zesty lime, sweet orgeat, and tropical pineapple juice, garnished with mint leaf

\$16

Raspberry Crescendo

覆盆子劲风

Vibrant mix of Hai Zhi Lan, tangy lime, sweet raspberry, and spicy ginger ale

\$16

Tamarind Gin & Tonic

罗望子加奎宁水的杜松子酒

Tangy twist of tamarind, paired with gin and tonic for a refreshing and zesty cocktail. Garnished with candied tamarind

\$14



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