B THE BUGIS

SINGAPORE RESTAURANT

Bugis Street, one of Singapore's most popular shopping districts, was named after the legendary seafaring merchants from the island of Sulawesi. These maritime people were regarded as master shipbuilders who travelled across the seas of the Indonesian archipelago collecting everything from sandalwood to spices, exotic feathers and even gold, to sell at faraway lands such as Singapore.

Bugis Street became renowned internationally from the 1950s to the 1980s for its colorful night life filled with bazaar cultures, flavorful hawker food stalls and night clubs featuring transsexual people, a phenomenon which made it a unique tourist destination during its heyday.

Following a flamboyant history, Bugis Street was transformed in the mid '90s with widened streets, modern shopping centers and conserved colonial shop houses. Nowadays, it is still frequented by tourists and locals alike. Visitors revel in its street lined stalls featuring traditional and contemporary artefacts, and eclectic street food. This thriving marketplace, with the history of the Bugis spice trade, influences the aromatic and specialized dishes prepared at Bugis Street Brasserie.

The first Bugis Street Brasserie opened at Millennium Gloucester Hotel London in 1994. The space of the Brasserie was originally used as a storage room and then converted into a casual outlet featuring Singapore cuisine to hotel guests and the local community. Over the years, its popularity and reputation grew. In 2021 it moved to its new location at The Bailey's Hjel London.





根鹽脆鮮魷 Crispy Fried Salt and Pepper Squid | Fresh Chilli 芝麻蝦多士 Sesame Prawn Toast | Lime Coriander Dip 沙嗲串焼雞 Corn-Fed Chicken Satay Skewer | Peanut Sauce 蟹肉栗米羹 Fresh Crab Meat Sweet Corn Soup | Egg Ribbon 豉汁蒸帶子 Steamed Giant Diver Scallop | Black Bean Sauce 馬來式焼魚 Malaysian Style Grilled Fish "Ikan Bakar" 鐵板黒椒牛 Sizzling Scottish Angus Beef | Black Pepper Sauce

Assorted Vegetable Fried Rice

TASTE OF BUGIS

白沙浮晚餐

蔬菜炒香米

香芒西米露

58 per person (min 2 persons)

Fresh Mango Coconut Cream | Tapioca Pearl





THE BUGIS

前菜 **APPETISER** B脆皮香酥鸭 Aromatic Crispy Duck | Pancake Quarter | Half 22 | 39 白沙浮拼盤 25 **Bugis Sampler Platter** Prawn Toast • Vegetable Spring Rolls • Chicken Satay • Salt & Pepper Squid 豉汁蒸帶子 Steamed Giant Diver Scallop | Black Bean Sauce 14 13 芝麻蝦多士 Sesame Prawn Toast | Lime Coriander Dip (4) 13 9 上海煎鍋貼 Pan-Fried Pork Dumpling (4) B沙嗲串燒雞 Corn-Fed Chicken Satay Skewer | Peanut Sauce (3|6) 12 | 20 椒鹽脆鲜魷 Crispy Fried Salt and Pepper Squid | Spice 14 黄金大蝦球 Golden King Prawn | Salted Egg Yolk | Curry Leaf 14 B索菜脆春卷 Deep Fried Vegetable Spring Roll | Cabbage (3|6) 9 | 16 B香味脆豆腐 Crispy Tofu | Homemade Spice 12 椒鹽軟殼蟹 Jumbo Soft Shell Crab | Garlic | Spice | Chilli 14 風味金沙骨 Deep-Fried Spare Rib I Garlic I Spice I Chilli 12 椒鹽炒大蝦 Crispy Prawns I Garlic I Spice I Chilli 14







SOUP

B招牌酸辣羹	Hot and Sour Soup Bamboo Shoot Tofu Black Fungus	10
	配海鲜 with Seafood	14
鲜蝦雲吞湯	Won-Ton Soup Minced Pork Prawns	13
13 蟹肉粟米羹	Fresh Crab Meat Sweet Corn Soup Egg Ribbon	12
滋補葯材湯	Doubled-Boiled Chicken Soup Chinese Herb	12
點心精選	DIM SUM SELECTION	
水晶鮮蝦鮫	Steamed Prawn Dumpling	8
鮮蝦蒸燒賣	Steamed Siu Mai Pork Prawn	8
上海小籠包	Steamed Xiao Long Bao	8
鮮蝦韮菜餃	Steamed Prawn & Chive Dumpling	8
B 香煎素菜餃	Pan-Fried Vegetable Dumpling	8
精選點心拼	Dim Sum Basket Prawn Dumpling • Siu Mai • Xiao Long Bao • Prawn & Chive Dumpling	19





THE BUGIS SINGAPORE RESTAURANT

海鮮 SEAFOOD

B	經典蒸鰡鱼	Steamed Atlantic Seabass Fillet Ginger Spring Onion	
		Light Soy	22
	馬來式燒魚	Malaysian Style Grilled Fish "Ikan Bakar"	23
	娘惹炒大蝦	Nyonya King Prawn	25
	X.O. 酱带子	Sauteed Scottish Scallop Asparagus X.O. Sauce	26
	大蝦炒秋葵	Wok Fried King Prawn Okra Blachan Paste Chilli	25
	香菇海鮮煲	Seafood Claypot Prawn Scallop Shiitake Oyster Sauce	28
	肉類	MEAT	
B	招牌海南雞	Poached Hainanese Chicken Ginger Chilli Dark Soy (Half)	25
	馬來咖哩雞	Malaysian Chicken Curry Potato Coconut Milk	22
	慢烫牛小排	Braised Beef Short Rib Chinese Herb Gravy	28
13	鐵板黑椒牛	Sizzling Angus Beef Black Pepper Sauce	28
	糖醋咕噜肉	Sweet and Sour Pork Fresh Pineapple Red Onion	23
B	特色東坡肉	Dong Po Rou Slow Cooked Pork Chinese Wine Reduction	24
	五香燒羊排	Grilled British Lamb Chop Five Spice	28
	糖醋咕噜肉	Sweet and Sour Chicken Fresh Pineapple Red Onion	22
	惹味三杯雞	Taiwanese Style Chicken Ginger Garlic	22
	干煸四季豆	Stir Fried Long Bean Minced Pork	22





THE BUGIS

SINGAPORE RESTAURANT

	蔬菜 豆腐	VEGETABLE AND TOFU	
	五寶蔬豆腐	Five Treasure Asparagus • Capsicum • Celery • Mushroom • Tofu	16
	麻婆素豆腐	Ma Po Tofu Vegetable Edamame Chilli	14
	娘惹炒豆腐	Nyonya Fried Tofu Chilli	14
	馬拉盖秋葵	Wok Fried Okra Belachan	14
	川醬炒茄子	Sichuan Aubergine	14
	炒新鮮時蔬	Wok-fried Selection of Market Vegetable	14
	西蘭花苗 蘆笋	Broccolini Asparagus	
	白菜 四季豆	Pak Choi Long Bean	
	自選醬料	Choice of Sauce · Condiment	
	蒜蓉 薑汁 X.O.	Garlic · Ginger · X.O. Sauce	
	飯 麵	RICE AND NOODLE	
	雞絲炒伊麵	Shredded Corn-Fed Chicken Braised E-Fu Noodle	19
	鼓汁炒牛河	Scottish Angus Beef Fried Hor Fun Black Bean Sauce	22
	滑蛋海鮮河	Wok-Fried Hor Fun Seafood Egg Ribbon Gravy	25
3	蔬菜炒麵 飯	Fried Assorted Vegetable Yellow Noodle or Rice	16
,	X.O.海鲜炒饭	Seafood Fried Rice X.O. Sauce	24
	腊味炒飯	Fried Rice Cured Pork Egg Spring Onion	18
	香油雞飯	Chicken Fragrant Rice Lemon Grass Ginger Pandan Leave	7
	絲苗白飯	Steamed Jasmine Rice	5
	雞蛋炒飯	Egg Fried Rice	8
	S#4条1少66	Chicken Fried Rice	17





THE BUGIS

新加坡特色菜 SINGAPORE FAVOURITE 新加坡海南雞飯 Singapore Style | Hainanese Chicken Rice 23 Poached Corn-Fed Chicken • Fragrant Rice • Broth • Ginger • Chilli 22 Bak Kut Teh 傳統馬來肉骨茶 Simmered Pork Rib • Herbal Broth • Spice • Mushroom • Fried Beancurd 福建海鲜炒麵條 Chairman's Hokkien Mee 24 Braised Yellow Noodle • Prawn • Squid • Premium Broth Singaporean Laksa 23 新加坡椰香喇沙 Thick Vermicelli • Seafood • Spicy Coconut Broth 檳城大蝦炒粿條 Penang Char Kway Teow 24 Stir-Fried Rice Noodle • Chinese Pork Sausage • Prawn • Fish Cake 19 咖喱雞肉椰汁飯 Nasi Lemak Chicken Curry • Egg • Peanut • Anchovy • Sambal • Coconut Rice 馬來式香辣炒飯 Nasi Goreng 22 Spicy Fried Rice • Chicken Satay Skewer • Fried Egg • Sambal 23 Scottish Angus Beef Kway Teow 乾炒安格斯牛河 Stir-Fried Rice Noodle • Angus Beef Fillet • Bean Sprout • Dark Soy Singaporean Seafood Fried Beehoon 21 星州海鲜炒米粉 Stir-Fried Rice Vermicelli • Prawn & Fish Cake • Egg • Vegetable







DESSERT 甜點 8 西米黑椰糖布丁 Sago Gula Melaka Fresh Mango Coconut Cream | Tapioca Pearl 8 冰鎮香芒西米露 金黄香蕉面絲卷 Golden Banana | Wrapped in Kadaif | Red Bean Paste 12 巧克力流心蛋糕 Chocolate Lava | Ice Cream 12 自選清新雪葩 Sorbet Selection (3) 9 Champagne • Lemon • Mango • Raspberry Premium Ice Cream Selection (3) Vanilla • Chocolate • Coconut • Matcha • Strawberry 8 自選香滑冰淇淋 豆沙芝麻湯圓 Sweet Red Bean Soup | Glutinous Sesame Rice Balls 8



