

UNCLE FU

MALAYSIAN CHINESE RESTAURANT

MENU

A NEW CHAPTER AT UNCLE FU

New dishes from our Malaysian Chef

THE CHEF'S NEW DISHES



F1

Steamed Fish

NEW

Seasonal

Fresh fish gently steamed with soy, ginger and scallion.



T2

Black Bean Tofu

NEW

\$7.00

Tender tofu in a savoury black bean sauce.



C2

Creamy Coconut Chicken

NEW

\$8.00

Tender chicken in a fragrant, creamy coconut sauce.



S07

Spinach Soup

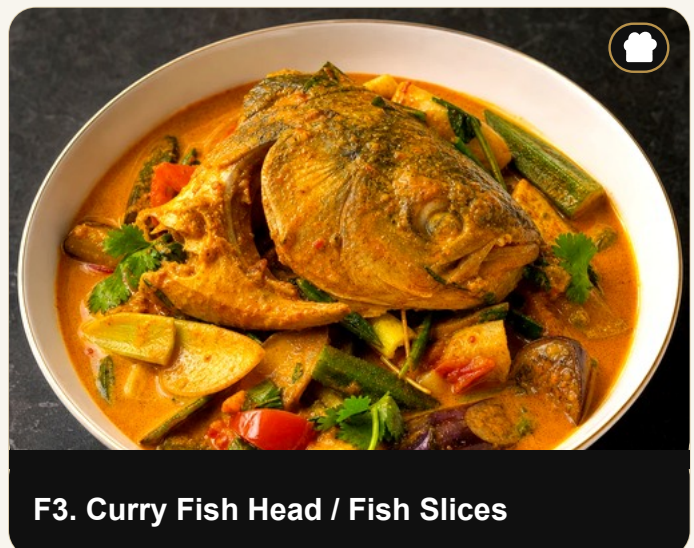
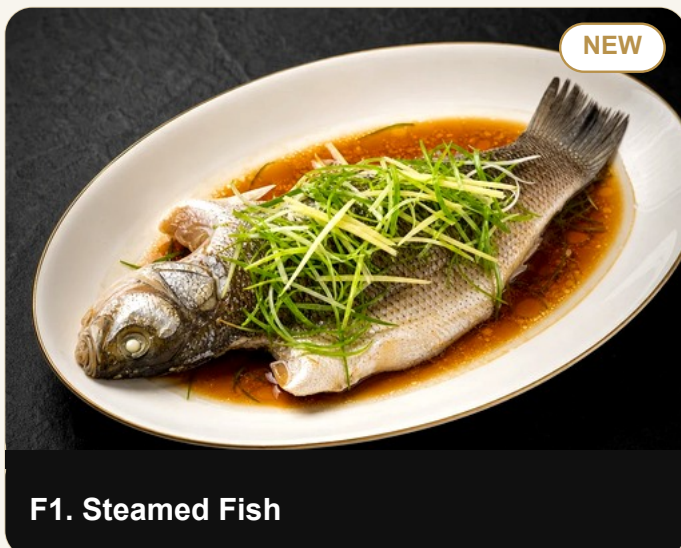
NEW

\$6.00

Spinach and preserved egg simmered in a light savoury broth.

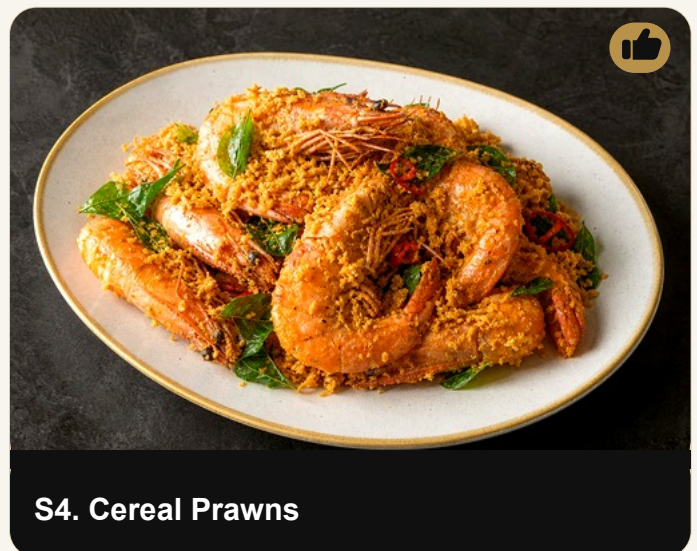
Fish

- F1 Steamed Fish** **NEW** **Seasonal**
Fresh fish gently steamed with soy, ginger and scallion.
- F2 Fried Fish** **Seasonal**
Whole fish fried until crisp and golden.
- F3 Curry Fish Head / Fish Slices**  **\$25 / \$25+**
Fish head or fish slices cooked with vegetables in house curry.
- F4 Bitter Gourd Fish Head / Fish Slices** **Seasonal**
Fish head or fish slices braised with fresh bitter gourd.
- F5 Silky Bean Paste Fish Head / Fish Slices** **Seasonal**
Fish head or fish slices cooked in a smooth savoury bean paste sauce.
- F6 Salted Fish with Pork Belly (Claypot)** **\$8.00**
Pork belly cooked with spring onion, salted fish and dried chilli.
- F7 Salted Fish with Eggplant (Claypot)** **\$8.00**
Eggplant cooked with minced pork and salted fish.



Seafood

S1	Chilli Crab 	Seasonal
	Crabs cooked in special sweet and spicy sauce. Pre-order required.	
S2	Black Pepper Crab	Seasonal
	Crabs cooked with black pepper. Pre-order required.	
S3	Salted Egg Golden Prawns	\$13.00
	Prawns cooked with salted egg.	
S4	Cereal Prawns 	\$13.00
	Prawns cooked with cereal.	
S5	Soy Sauce King Prawn	\$13.00
	Large prawns wok-fried in a glossy soy sauce glaze.	
S6	Salted Egg Golden Squid	\$9.00
	Fresh squid cooked with salted egg.	
S7	Sambal Squid	\$9.00
	Fresh squid cooked with specially prepared homemade chilli paste.	
S8	Sambal La La (Clams)	\$8.00
	Clams cooked with specially prepared homemade chilli paste.	
S9	Spring Onion with Ginger La La (Clams)	\$8.00
	Clams cooked with garlic, ginger and spring onions.	
S10	Kam Heong La La (Clams)	\$8.00
	Clams cooked with garlic, ginger and black pepper.	



Bullfrog

BF1 Jue Jue Bullfrog (Claypot)**Seasonal****BF2 Dry Chilli Bullfrog (Claypot)****Seasonal**

Bull frog cooked with dark sauce, spring onions and dried chilli.

BF3 Spring Onion Bullfrog with Ginger (Claypot)**Seasonal**

Bull frog cooked with dark sauce and spring onions.

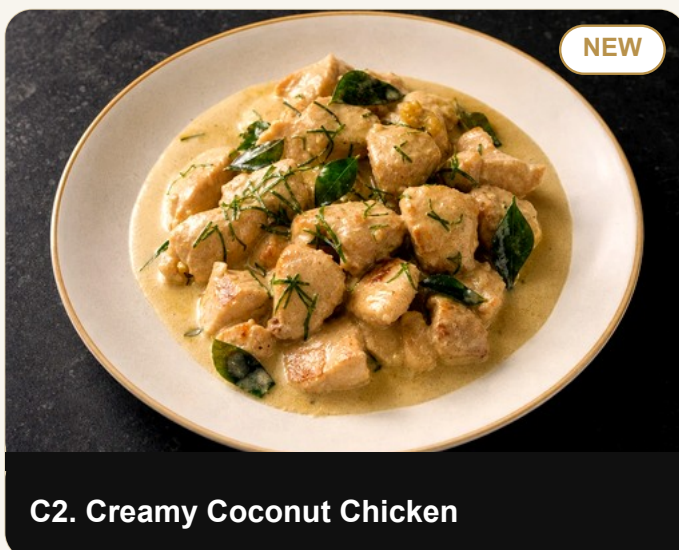
BF4 Fried Bullfrog with Spiced Salt**Seasonal**

Fried bull frog with special spice and salt.

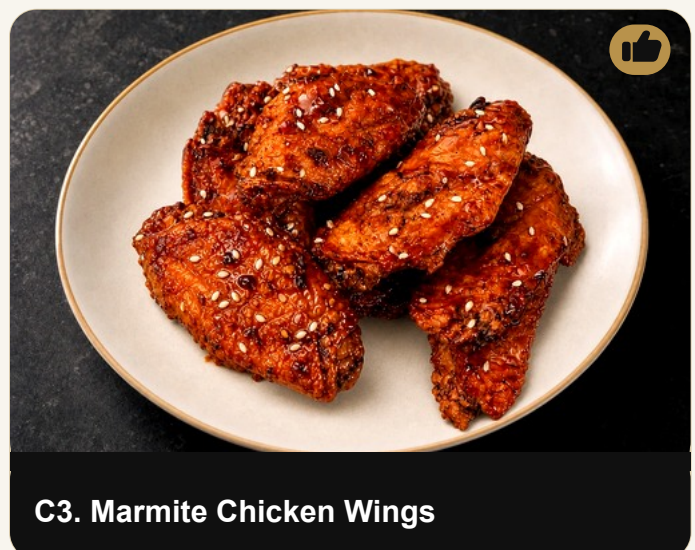
**BF1. Jue Jue Bullfrog (Claypot)****BF4. Fried Bullfrog with Spiced Salt**

Chicken & Duck

- | | | | |
|---|----------------------------------|-----|---------|
| C1 | Butter Chicken | | \$8.00 |
| Deep fried chicken marinated with buttered batter. | | | |
| C2 | Creamy Coconut Chicken | NEW | \$8.00 |
| Tender chicken in a fragrant, creamy coconut sauce. | | | |
| C3 | Marmite Chicken Wings | 👍 | \$8.00 |
| Chicken cooked with chef's specially prepared marmite sauce. | | | |
| C4 | Kung-Pao Chicken | | \$8.00 |
| Chicken cooked with ginger, spring onions and dried chilli. | | | |
| C5 | Bitter Gourd Chicken | | \$8.00 |
| Chicken cooked with bitter gourd, ginger and oyster sauce. | | | |
| C6 | Curry Chicken | | \$8.00 |
| C7 | Golden Sand Chicken Wings | | \$8.00 |
| Deep fried chicken marinated with chef's specially prepared batter. | | | |
| D1 | Braised Duck | | \$12.00 |
| Duck slowly braised in a savoury house sauce. | | | |



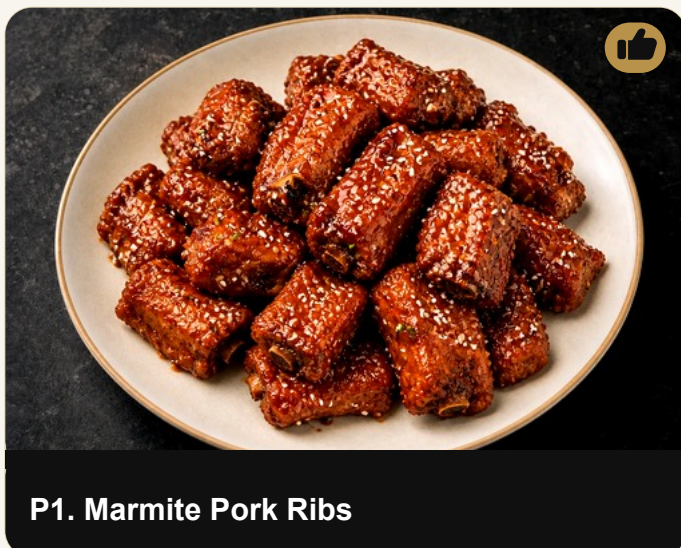
C2. Creamy Coconut Chicken



C3. Marmite Chicken Wings

Pork & Beef

- P1 Marmite Pork Ribs**  **\$8.00**
Pork ribs cooked with chef's specially prepared marmite sauce.
- P2 Pork Rib King** **\$8.00**
Pork ribs marinated with chef's specially prepared sweet based sauce.
- P3 Sweet and Sour Pork** **\$8.00**
Pork cooked with sweet and sour sauce.
- P4 Curry Pork Slices** **\$7.00**
Pork slices cooked with chef Fu's specially prepared homemade sambal.
- P5 Bak Kut Teh (Claypot)**  **\$7.00**
Pork ribs slow-simmered with selected Chinese herbs, tofu puff, enoki mushroom and iceberg lettuce.
- B1 Stir-Fry Black Pepper Beef** **\$8.50**
Beef cooked with black pepper and served on a preheated hotplate.



Tofu & Omelette

Tofu

- T1 Signature Tofu** 
- House-signature homemade tofu in a refined savoury sauce.
- \$16.00
- T2 Black Bean Tofu** **NEW**
- Tender tofu in a savoury black bean sauce.
- \$7.00
- T3 Cai Xiang Tofu** 
- Chef signature homemade tofu with minced pork and dried shrimp.
- \$7.00
- T4 Claypot Tofu**
- Homemade tofu cooked in claypot with vegetables and seafood.
- \$7.00
- T5 Hot Plate Tofu**
- Homemade tofu cooked with vegetables on a hotplate with an omelette base.
- \$7.00

Omelette

- O1 Fu-Yong Omelette**
- Omelette with onions, carrots, spring onions and shrimp.
- \$6.00
- O2 Dried Radish Omelette**
- Omelette with radish.
- \$6.00
- O3 Bitter Gourd Omelette**
- Bitter gourd omelette.
- \$6.00



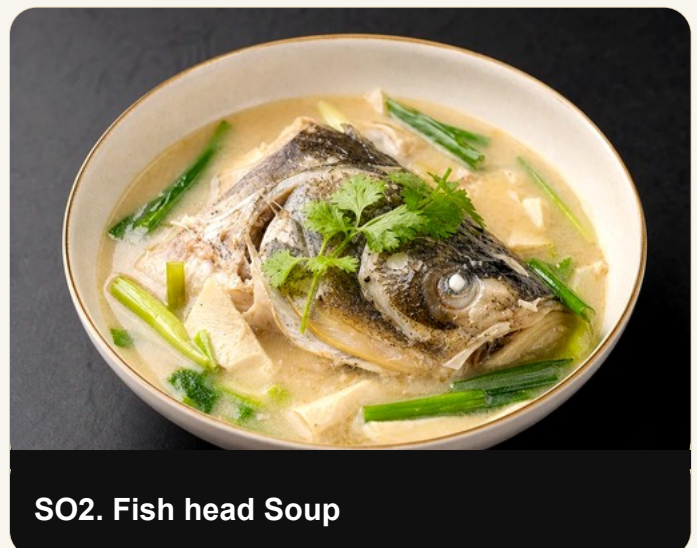
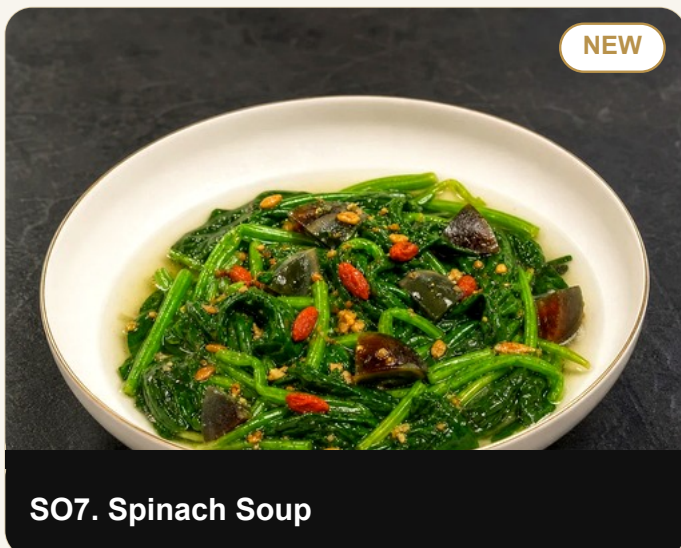
T1. Signature Tofu



T3. Cai Xiang Tofu

Soup

SO1	Seasonal Soup	Seasonal
	Please ask our team about today's seasonal soup.	
SO2	Fish head Soup	\$6.00
	Fish head cooked with chef's specially prepared broth.	
SO3	Bitter Gourd Soup	\$5.00
	Bitter gourd cooked with chef's specially prepared broth.	
SO4	Salted Veggie Tofu Soup	\$5.00
	Salted turnip cooked with tofu and tomato in homemade broth.	
SO5	Seaweed Soup	\$5.00
	Seaweed cooked with minced pork and spring onions in homemade broth.	
SO6	Mince Pork with Ginger and Egg Soup	\$5.00
	Minced pork cooked with ginger, spring onions and egg in homemade broth.	
SO7	Spinach Soup NEW	\$6.00
	Spinach and preserved egg simmered in a light savoury broth.	



Vegetables

- | | | |
|----|---|--------|
| V1 | Stir-Fry Sweet Potato Leaves with Salted Fish | \$6.50 |
| V2 | Stir-Fry Sweet Potato Leaves Sambal
Stir fried sweet potato leaves with spicy chilli paste. | \$6.00 |
| V3 | Stir-Fry Sweet Potato Leaves with Garlic | \$6.00 |
| V4 | Fried Kang-Kong with Salted Fish
Stir fried morning glory with salted fish. | \$6.50 |
| V5 | Stir-Fry Kang-Kong Belacan
Stir fried morning glory with spicy shrimp paste. | \$6.00 |
| V6 | Fried Kang-Kong with Garlic
Stir fried morning glory with garlic. | \$6.00 |
| V7 | Bean Sprouts with Salted Fish
Stir fried bean sprouts with chef's specially prepared salted fish. | \$6.50 |
| V8 | Stir Fried French Bean
Stir fried French beans with garlic and dried shrimp. | \$6.00 |



V5. Stir-Fry Kang-Kong Belacan



V3. Stir-Fry Sweet Potato Leaves with Garlic

Vegetarian

VG1	Vegetarian Fried Rice Vegetarian fried rice.	\$4.00
VG2	Vegetarian Fried Noodles Vegetarian fried noodles.	\$4.00
VG3	Vegetarian Homemade Tofu Vegetarian homemade tofu.	\$4.00
VG4	Rice Side order rice.	\$0.60



VG3. Vegetarian Homemade Tofu



VG1. Vegetarian Fried Rice

Fried Rice, Porridge & Bun

Fried Rice

- | | | |
|-----------|--|---------------|
| R1 | Yang Chow Fried Rice
Chinese style wok fried rice with pork slices, scallions, shrimp, eggs, peas and carrots. | \$5.00 |
| R2 | Salted Fish Fried Rice
Fried rice cooked with salted fish. | \$6.00 |
| R3 | Seafood Fried Rice
Fried rice cooked with seafood. | \$6.00 |
| R4 | Sambal Fried Rice
Fried rice cooked with chef's specially prepared spicy chilli paste. | \$5.00 |

Porridge / Bun

- | | | |
|------------|--|---------------|
| PO1 | Minced Pork and Egg Porridge
Congee cooked with minced pork, ginger and egg. | \$5.00 |
| PO2 | Plain Porridge
Plain congee. | \$1.50 |
| BU1 | Fried Chinese Bun (Mantou)
Fried Chinese bun. | \$3.00 |



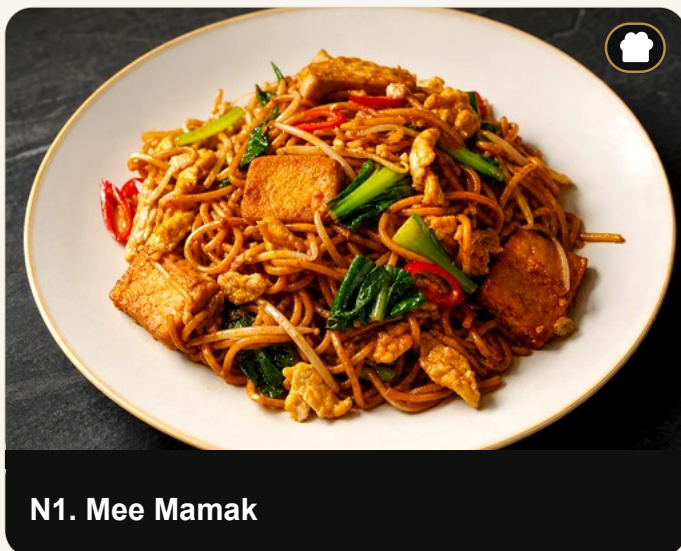
R1. Yang Chow Fried Rice



PO1. Minced Pork and Egg Porridge

Noodles

- | | | |
|--|--|---------------|
| N1 | Mee Mamak  | \$5.50 |
| Malaysian style spicy stir fried yellow noodle. | | |
| N2 | Wat Tan Hor Fun  | \$5.50 |
| Flat rice noodles cooked with eggs and seafood in starchy sauce. | | |
| N3 | Fried Ying-Yong Noodle | \$5.50 |
| Flat rice noodles and beehoon cooked with eggs and seafood in starchy sauce. | | |
| N4 | Fried Kuey Teow with Cockles | \$5.50 |
| Flat rice noodles cooked with eggs, bean sprouts and cockles. | | |
| N5 | Fried Hor Fun with Beef | \$6.00 |
| Fried hor fun with beef. | | |
| N6 | Braised Noodles | \$5.00 |
| Braised noodles with pork and vegetables. | | |



Noodles

- | | | |
|-----|--|--------|
| N7 | Singapore Style Prawn Noodles
Singapore style prawn noodles. | \$5.00 |
| N8 | Hokkien Noodles
Stir fried thick egg noodles with dark sauce, pork slices and seafood. | \$5.50 |
| N9 | Singapore Laksa 
Rice vermicelli with chicken and prawn in spicy broth. | \$5.50 |
| N10 | Fish Head Beehoon
Fresh fish head with rice noodle and homecooked broth. | \$5.50 |
| N11 | Fried Vermicelli in Singapore Style
Fried beehoon with fresh clams. | \$5.50 |
| N12 | Fried Beehoon (Dry)
Stir fried rice vermicelli with pork, vegetables and seafood. | \$5.50 |



N9. Singapore Laksa



N10. Fish Head Beehoon

Beverages

Coffee (3-in-1)	\$1.90
Coca Cola	\$1.50
Coconut	\$2.50
Bottled Water	\$0.50
Tiger Crystal (Can)	\$2.00
Tiger Crystal (Bottle)	\$2.50
Tiger Blue (Bottle)	\$2.50



Coconut



Tiger Crystal (Bottle)

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