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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 Hotel London.

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特選午餐	LUNCH	19.8
是日例湯	Soup of the Day	
請選擇一款	Please Choose one Main Course – Served with Steamed Jasmine Rice	
經典蒸鱸魚	Steamed Atlantic Seabass Fillet Spring Onion Light Soy	
糖醋咕嚕肉	Sweet and Sour Pork Fresh Pineapple Red Onion	
馬來咖哩雞	Malaysian Chicken Curry Potato Coconut Milk	
⑤ 五寶蔬豆腐	Five Treasure Asparagus Capsicum Celery Mushroom Tofu	
⑤ 麻婆豆腐煲	Ma Po Tofu Vegetable Edamame Chilli	
新加坡喇沙	Singaporean Laksa <i>Thick Vermicelli · Seafood · Spicy Coconut Broth</i>	
新加坡雞飯	Singapore Style Hainanese Chicken Rice	
點心及甜品	Add on Dim Sum 5 Dessert 4	
點心精選	DIM SUM SELECTION	8
水晶鮮蝦餃	Steamed Prawn Dumpling	
鮮蝦蒸燒賣	Steamed Siu Mai Pork Prawn	
上海小籠包	Steamed Xiao Long Bao	
鮮蝦韭菜餃	Steamed Prawn & Chive Dumpling	
⑤ 香煎素菜餃	Pan-Fried Vegetable Dumpling	
精選點心拼	Dim Sum Basket <i>Prawn Dumpling · Siu Mai · Xiao Long Bao · Prawn & Chive Dumpling Brown Sugar Sponge Cake</i>	19
甜點	DESSERT	8
冰鎮香芒西米露	Fresh Mango Coconut Cream Tapioca Pearl	
自選香滑冰淇淋	Premium Ice Cream Selection (3) <i>Vanilla · Chocolate · Coconut · Matcha · Strawberry</i>	



⑤ Vegetarian ⑤ Signature Dish

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A discretionary service charge of 12.5% will be added to your bill



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白沙浮晚餐

椒鹽脆鮮魷

芝麻蝦多士

沙嗲串燒雞

蟹肉粟米羹

豉汁蒸帶子

馬來式燒魚

鐵板黑椒牛

蔬菜炒香米

香芒西米露

TASTE OF BUGIS

Crispy Fried Salt and Pepper Squid | Fresh Chilli

Sesame Prawn Toast | Lime Coriander Dip

Corn-Fed Chicken Satay Skewer | Peanut Sauce

Fresh Crab Meat Sweet Corn Soup | Egg Ribbon

Steamed Giant Diver Scallop | Black Bean Sauce

Malaysian Style Grilled Fish "Ikan Bakar"

Sizzling Scottish Angus Beef | Black Pepper Sauce

Assorted Vegetable Fried Rice

Fresh Mango Coconut Cream | Tapioca Pearl

58 per person (min 2 persons)



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前菜

- ⓑ 脆皮香酥鴨
- 精選點心拼
- 豉汁蒸帶子
- ⓑ 芝麻蝦多士
- 上海煎鍋貼
- ⓑ 沙嗲串燒雞
- 椒鹽脆鮮魷
- 黃金大蝦球
- ⓑ 素菜脆春卷
- ⓑ 香味脆豆腐
- 軟壳蟹沙律
- 風味金沙骨

- ⓑ 招牌酸辣羹
- ⓑ 蟹肉粟米羹
- 滋補葯材湯

APPETISER

Aromatic Crispy Duck Pancake	Quarter Half	22 39
Dim Sum Basket		19
<i>Har Gao · Siu Mai · Xiao Long Bao · Prawn & Chive Dumpling · Brown Sugar Cake</i>		
Steamed Giant Diver Scallop Black Bean Sauce		14
Sesame Prawn Toast Lime Coriander Dip (3)		13
Pan-Fried Pork Dumpling (3)		9
Corn-Fed Chicken Satay Skewer Peanut Sauce (3 6)	12 20	
Crispy Fried Salt and Pepper Squid Spice		14
Golden King Prawn Salted Egg Yolk Curry Leaf (3)		14
Deep Fried Vegetable Spring Roll Cabbage (3 6)	9 16	
Crispy Tofu Homemade Spice		12
Jumbo Soft Shell Crab Salad Cherry Tomato Coriander		14
Deep-Fried Spare Rib Garlic Spice Chilli		12

SOUP

Hot and Sour Soup Bamboo Shoot Tofu Black Fungus	10
配海鮮 with Seafood	14
Fresh Crab Meat Sweet Corn Soup Egg Ribbon	12
Doubled-Boiled Chicken Soup Chinese Herb	12



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海鮮

SEAFOOD

新鮮龍蝦 Live Lobster | Choice of Style Whole 700g | 88

ⓑ 獅城辣椒龍蝦 *Singapore Style Chilli Lobster | Golden Bun*
薑蔥龍蝦伊麵 *Braised Lobster | Ginger and Spring Onion | E-Fu Noodle*
娘惹龍蝦脆麵 *Nyonya Steamed Lobster | Crispy Noodle*

ⓑ 經典蒸鱸魚 Steamed Atlantic Seabass Fillet | Ginger | Spring Onion |
Light Soy Fillet | Whole 22 | 40
馬來式燒魚 Malaysian Style Grilled Fish "Ikan Bakar" 23
ⓑ 百香果大蝦 Crispy King Prawn | Coated Passion Fruit Sauce 25
X.O. 醬帶子 Sauteed Scottish Scallop | Asparagus | X.O. Sauce 26
香菇海鮮煲 Seafood Claypot | Prawn | Scallop | Shiitake | Oyster Sauce 28

肉類

MEAT

ⓑ 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
慢煮牛小排 Braised Beef Short Rib | Chinese Herb | Gravy 28
ⓑ 鐵板黑椒牛 Sizzling Angus Beef | Black Pepper Sauce 28
糖醋咕嚕肉 Sweet and Sour Pork | Fresh Pineapple | Red Onion 23
ⓑ 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



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③ 蔬菜 | 豆腐

五寶蔬豆腐	Five Treasure <i>Asparagus · Capsicum · Celery · Mushroom · Tofu</i>	16
麻婆素豆腐	Ma Po Tofu Vegetable Edamame Chilli	14
娘惹炒豆腐	Nyonya Fried Tofu Chilli	14
馬拉盞秋葵	Wok Fried Okra Belachan	14
炒新鮮時蔬	Wok-fried Selection of Market Vegetable	14
西蘭花苗 蘆筍	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	

VEGETABLE AND TOFU

飯 | 麵

雞絲炆伊麵	Shredded Corn-Fed Chicken Braised E-Fu Noodle	19
豉汁炒牛河	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
③ X.O.海鮮炒飯	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

RICE AND NOODLE



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新加坡特色菜

SINGAPORE FAVOURITE

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



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甜點

DESSERT

西米黑椰糖布丁	Sago Gula Melaka	8
冰鎮香芒西米露	Fresh Mango Coconut Cream Tapioca Pearl	8
金黃香蕉面絲卷	Golden Banana Wrapped in Kadaif Red Bean Paste	12
巧克力流心蛋糕	Chocolate Lava Ice Cream	12
自家制雪糕麻糬	Ice Cream Mochi (3) <i>Matcha · Strawberry · Chocolate</i>	8
自選香滑冰淇淋	Premium Ice Cream Selection (3) <i>Vanilla · Chocolate · Coconut · Matcha · Strawberry</i>	8



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