

The background is a solid blue color. It features several large, abstract, curved shapes in a vibrant pink color. These shapes are layered, with some appearing to be behind others, creating a sense of depth. The shapes resemble stylized, thick brushstrokes or perhaps the outlines of musical notes or abstract architectural forms. The overall composition is modern and energetic.

FULL
OF 福
乐 LUCK
CLUB 福

START YOUR MEAL RIGHT WITH REFRESHING FORTUNE GOBLETS

Whispers of Love 初恋情人

Alluring and sweet just like your very first crush, that stolen kiss, a moment of bliss. Made with summer berries, gin and Italian prosecco, this sparkling blush keeps hearts aflutter; magically unforgettable, fall in love again at first sip!

Sunburst 太阳公公

A burst of sunshine, the whisper of a cool breeze, soft sand between your toes – the taste of a tropical vacay. Linger a little longer with this refreshing exotic concoction of starfruit, gin and lemongrass; an aromatic treat to awaken the senses, a perfect pairing with spicy nibbles.

15.0
each

Shaolin State of Mind 少林欢喜地

Meditate on the purity of this sacred spirit, a well-balanced meeting of flavours consisting of sweet pear, white rum and rosemary, the perfect harmony of quiet energy.

SOUP 汤

Daily Double-Boiled Soup 时日例汤	8.0
Hot and Sour Seafood Soup 海鲜酸辣汤	8.0

LIGHT BITES 小食

Golden Sand Corn with Salted Egg Yolk 金沙玉米		4.5
Crispy Salmon Skin with Salted Egg Yolk 黄金三文鱼皮		6.8
Deep-fried Squid with Salt and Pepper 椒盐鲜鱿		8.0

All prices are subject to service charge & prevailing taxes.

LIGHT BITES 小食

Poached Wontons in Chilli Soy  7.5
红油抄手


Duck Spring Roll with Hoisin Sauce 7.5
鸭肉春卷

Pulled Pork Spring Roll with Yuzu Chilli Sauce 7.5
猪肉丝春卷

**Chilli Glazed Fried Fermented Bean Paste
Chicken Wings** 韩式炸鸡翼 8.0

Stir-fried Radish Cake with X.O. Sauce 6.8
XO酱炒萝卜糕

Steamed Tofu in Spicy Preserved  7.0
Vegetable Dressing 红油蒸豆腐
Steamed tofu in delicious spicy tangy preserved vegetable dressing guaranteed to whet your appetite 

Steamed Trio of Eggs  10.0
蒸三色蛋
Time to egg up with steamed triple egg combination topped with crispy silverfish, best served with porridge or rice on a hangry day

FAVOURITES 精选菜

- Chinatown Baby Back Ribs**  18.0
酱烤肋排 (half slab)
Super-soft on the inside, charred on the outside -- 36.0
definitely worth the mess (full slab)
- Crispy Aromatic Duck**  35.0
香酥鸭 (half)
Crispy duck paired with hoisin sauce, cucumber,
shredded spring onions and steamed Chinese pancakes
- Hakka Crispy Kurobuta Pork Belly** 18.0
客家黑豚脆肉
Kurobuta pork belly marinated with
fermented beancurd, Chinese wine and
signature fragrant spices
- Spicy Stuffed Yong Tau Foo**  16.0
煎酿三宝
Assorted vegetables and tofu stuffed with minced pork,
seasoned with spiced whole fermented bean paste
- Golden Crispy Prawns**  22.0
金瓜虾
Deep Fried Crispy Prawns in sweet savoury salted egg
sauce you can keep licking off the plate (don't worry
we're not looking!)

All prices are subject to service charge & prevailing taxes.

MEAT 肉

- Signature Black Pepper Beef**  24.0
黑胡椒牛肉
Premium tenderloin stir-fried with red wine-scented black pepper sauce, mixed mushrooms and peppers
- Three Cup Chicken** 16.0
台式三杯鸡
Chicken stir-fried with classic trio of sesame oil, rice wine and soy sauce
- Kung Pao Chicken** 16.0
宫保鸡丁
Spicy chicken stir-fried in tangy FOLC kung-pao sauce
- Boss Chicken with Sichuan Peppercorns and Dried Chilli**  12.0
老板鸡丁
Baby Boss Chicken version available with milder heat
- Li Bai BBQ Char Siew** 12.0
李白蜜汁叉烧
- Sweet and Sour Pork with Lychees**  14.0
荔枝咕嚕肉
Classic sweet and sour pork fried to crispy tender perfection

SEAFOOD 海鲜




- Cereal Soft Shell Crab**  18.0
麦片软壳蟹
Served with chilli padi, curry leaves and sliced almonds
- Braised Sea Bass with Tofu** 22.0
蒜子豆根焖鲈鱼
Sea Bass braised with dried tofu, garlic, Chinese wine and spring onions
- Crispy Bean Steamed Fish** 22.0
豆酥蒸鲈鱼
Topped with crispy soy bean crumbs and served with superior soy sauce
- Tiger Prawns with Minced Garlic** 22.0
蒜茸蒸老虎虾
Butterflied prawns steamed with garlic and served with rice vermicelli

All prices are subject to service charge & prevailing taxes.

VEGETABLES/TOFU 菜/豆腐

- Poached Spinach in Trio of Eggs** 16.0
金银蛋苋菜
Spinach poached in flavourful broth of three eggs finished with crispy whitebait fish
- Braised Spinach Beancurd**  16.0
金菇瑶柱扒菠菜豆腐
House made spinach egg tofu, finished with braised mushroom and dried scallops
- Ma Po Tofu**  16.0
麻婆豆腐
A Sichuan favourite, served in a big cabbage bowl
- Stir Fried Green Beans with Sakura Ebi**  16.0
乾扁四季豆
Aromatic green beans stir-fried with minced pork and spicy soy bean paste topped with crispy sakura ebi
- Seasonal Vegetables Stir-fried with Garlic**  12.0
时菜炒大蒜

CLAYPOT RICE 煲仔饭

- Truffle Pepper Beef**  16.5
松露蒜椒牛肉
US prime boneless short rib braised in a truffle scented garlic-pepper sauce
- Black Bean Smoked Duck**  15.0
香煎鼓汁鸭胸
Pan seared smoked duck breast in black bean sauce and traditional spice
- Chicken and Salted Fish** 13.0
咸香鸡粒
Traditional stewed chicken and salted fish
- Braised Beancurd with Mushrooms**  11.5
红烧豆腐霸王菇
Silky tofu braised with portobello mushroom and mixed vegetables

NOODLES 面

- King Prawn Crispy Noodles** 上汤大虾煎面 22.0
Poached king prawn, seasonal vegetables and superior broth on crispy egg noodles
- Braised Seafood Fish Noodles** 李白海鲜焖鱼茸面 22.0
Li Bai's signature fish noodles braised with sliced fish and prawns
- Silver Spoon Hor Fun**  20.0
银勺河粉
Fish hor fun with smooth egg gravy mixed with secret crunchy toppings
- Moonlight Truffle Beef Hor Fun**  20.0
月光松露黑蒜牛河
Sliced US prime boneless short over wok fried hor fun, black garlic truffle glaze and onsen egg
- Mee Tai Mak with X.O. Sauce**  XO酱脆皮蛋老鼠粉 16.0
Bite-sized noodles with minced pork and crispy century egg
- HK-style Singapore Fried Vermicelli** 港式星洲炒米 16.0
Wok-fried rice vermicelli with shrimp and char siew
- Claypot Mee Tai Mak**  砂煲老鼠粉 9.5
FOLC's version of a zi-char favourite

FRIED RICE 炒饭

- | | |
|--|------|
| Crabmeat Fried Rice 蟹肉蛋白炒饭  | 16.0 |
| <i>Stir-fried with egg white and topped with crispy silverfish</i> | |
| House Special Fried Rice 腊味虾仁炒饭 | 16.0 |
| <i>Classic fried rice with fragrant Chinese sausage, shrimp and scallions</i> | |
| Sakura Ebi Shrimp Fried Rice 虾仁炒饭  | 16.0 |
| <i>Shrimp egg fried rice topped with crispy sakura ebi</i> | |

All prices are subject to service charge & prevailing taxes.

BAO

Kung Pao Fried Chicken 宫保鸡

Classic taste of spicy chicken, lettuce, dried chilli and crushed peanuts



Salted Egg Yolk Prawn 金沙虾

Savoury prawns in salted egg sauce, lettuce, fried curry leaves, crushed peanuts and bird's eye chili



Braised Pork Belly 传统扣肉

Slow braised pork belly, lettuce, pickled lotus root, fried shallots, peanuts and coriander



6.0
each

Smoked Duck 香熏鸭胸

Tender smoked duck breast in tangy sweet sauce, carrot cabbage slaw and spring onion

Panko-crusted Portobello 霸王菇

Golden fried whole Portobello mushroom in teriyaki mayo sauce, carrot cabbage slaw & grilled pineapples



DESSERTS 甜品

Matcha Crème Brûlée 焦糖抹茶布丁 	8.5
Black Sesame Panna Cotta 黑芝麻奶冻 	8.0
Hokey-Pokey Ice Cream Fried Bao 蜂窝雪糕包 <i>Cocoa chips, toasted marshmallow and creamy honeycomb ice cream</i>	6.5
Matcha Ice Cream Fried Bao 抹茶雪糕包 <i>Japanese red bean, evaporated milk and matcha ice cream</i>	6.5
Grass Jelly with Aloe Vera (chilled) 仙草芦荟 (冷)	6.0
Sweetened Almond Cream (hot) 生磨杏仁茶 (热) 	6.0
Mango Pomelo Sago (chilled) 杨枝甘露 (冷)	6.0
Soya Bean Pudding with Japanese Black Sugar Syrup (chilled) 黑糖黄豆布 (冷) 	6.5

All prices are subject to service charge & prevailing taxes.

WINE 酒

- Coopers Crossing Shiraz 2014/2015 RV, Australia** 12.0/56.0
Dry, sweet and full-bodied. Red varietal fruits with a hint of spice and sweet oak. Medium weight with soft oak tannins. Sweet red cherries and blackberries finishing with a hint of mocha oak.
- Santa Rita Gran Hacienda Cabernet Sauvignon 2014/2015, Chile** 12.0/56.0
A nice glass of red wine with aromas of dark cassis fruit and a hint of vanilla and tobacco. A round, juicy wine with lots of fruit and suppleness.
- Torresella Prosecco Extra Dry NV** 14.0/60.0
A semi-sparkling wine with a distinctive varietal style: its bouquet displays the grape's characteristic aromatic note and the palate is fresh and appealing.
- Santa Rita Gran Hacienda Sauvignon Blanc 2015 RV, Chile** 12.0/56.0
Crisp and refreshing, with aromas of grapefruit and lemon peel lending a fresh balance to the tropical fruit character, plus some herbal notes from a drop of Semillon in the blend. Vibrant and well-rounded.
- Pierre Jean Chardonnay 2014/2015 RV, France** 11.0/50.0
This is a perfect combination of two famous varieties. The Colombard Chardonnay is nice and juicy, fruity and mild flavoured.

ASIAN CRAFT BEER 亚洲精酿啤酒

Gamblers's Gold, Golden Ale, 4.6%, draft (500ml), 15.8
Hong Kong Beer Co.
Crisp & refreshing with a red-tinged mane
Lightly roasted maltiness, an aromatic nose, fruity ester accents, and a clear golden complexion. Gently dry hopped, this is an ideal session ale for any beer lover.

Hong Kong Beer, Amber Lager, 5.1%, bottle (330ml), 11.5
Hong Kong Beer Co.
Crisp & refreshing with a red-tinged mane
Malt forward profile with a dash more hop character than a typical lager, this is a beer to be enjoyed on a fine summer's day, which is practically any day in Singapore.

Dragon's Back, Pale Ale, 5.3%, bottle (330ml), 11.5
Hong Kong Beer Co.
Mythical balance of hops & malts
Medium-bodied English style famed for its interplay between the malt character and apparent esters typical of great ales. The addition of American dry hops kick the aroma levels up a few notches.

ASIAN CRAFT BEER 亚洲精酿啤酒

- Amber Ale, Wheat Ale, 5.5%, bottle (330ml),** 11.5
Hitachino, Japan
Plum aromas with a pleasant umami kick
Rich, well-balanced amber ale with flavourful roasted malts and aromatic British hops for a smooth finish. Pairs especially well with spicy food.
- Saison de Japon, Pale Ale, 5.0%, bottle (330ml),** 11.5
Hitachino, Japan
Rustic farmhouse ale scented with citrus fruits
Belgian saison-style beer with natural Yuzu citrus flavour brewed with Japanese malted rice (koji), creating its unique sake-like fruitiness.
- Espresso Stout, Stout, 7.5%, bottle (330ml),** 12.0
Hitachino, Japan
Dark as night with a pillowy brown head
A full-bodied and winning imperial stout with vanilla, dark fruit, espresso and chocolate notes. Refreshing tingle of carbonation and a bitter lingering finish.
- White Ale, Whitbier, 5.5%, bottle (330ml),** 11.5
Hitachino, Japan
Golden dame topped with a thin lacy foam
Soft and refreshing Belgian-style white beer with complex flavours of coriander, nutmeg, and orange peel on the finish. Velvety smooth mouthfeel.

PREMIUM CHINESE TEA 正品茗茶

Serving up to 2 persons

Snow Chrysanthemum

6.8

雪菊

Snow Chrysanthemum is a rare and highly sought-after tea that grows in the Kunlun Mountains at an altitude of 3000 metres. It blossoms once every August; when brewed, it gives a dark red amber liquor with pleasant floral notes and a natural sweet taste. Chrysanthemum has anti-toxin and anti-heatiness properties. Regular consumption helps to improve eyesight and complexion.

Bi Luo Chun

6.8

洞庭碧螺春

Bi Luo Chun is a premium green tea product from the Jiangsu province. It was already conferred as a tribute tea back in the Tang dynasty. The tea title was given by the Kang Xi emperor in the Qing era for its arousing aroma and sensually-curved tea leaves. The snowy white hairs found on these green tea leaves gives it a fruity taste and lingering floral aroma.

Jasmine Pearl

6.5

茉莉龙珠

Jasmine Pearl tea comes from Fuzhou, China. The leaf buds are hand-picked and rolled in Spring, and then carefully stored. In Summer, when the night blooming Jasmine flowers are harvested, the tea leaves are brought out of storage and hand scented with the freshly collected flowers for at least 5 consecutive nights. When infused, it unfurls to release a wonderfully sweet and delicate floral scent balanced with a fresh green tea taste.

PREMIUM CHINESE TEA 正品茗茶

Serving up to 2 persons

Osmanthus Oolong

桂花乌龙

6.5

A fragrant green oolong tea known as Huang Jin Gui is scented with the osmanthus flower. The prized osmanthus which blossoms in the Phoenix Mountain gives it a light, bright, sweet flavor with hints of apples and apricots aroma. It is an emulsifier for fat and cholesterol.

Mandarin Pu Er

陈皮普洱

6.5

Mandarin Pu Er is an exotic black tea blended with mandarin orange skin. It is tangy and gives the earthy black tea a tinge of citrus flavour. The well balanced sweetness makes it a perfect pair for spicy food. Known to rejuvenate and revitalize the body, mind and soul.

Eight Treasure Tea

八宝茶

6.5

Our Eight Treasure Tea is a special blend of eight nourishing ingredients: red dates, Chinese wolfberries, dried longan fruit, Chrysanthemum flowers, Jasmine tea leaves, ginseng, liquorice and Rose buds. These herbs, tea and flowers combine to produce a mildly sweet tea liquor with a refreshing taste. It is believed that regular consumption will help to lower cholesterol levels, aid blood circulation and strengthen the body's immune system.

SPARKLING SAKE 清酒

Kiuchu Sparkling Umeshu, 6.0%, bottle (330ml) <i>Refreshingly fruity with a velvety layer of bubbles, this sparkling umeshu is the perfect drink on a balmy night. Made with Japanese Ume fruit marinated in distilled white ale for a year.</i>	20.0
Yuzu Umenoyado Minori, 5.0%, bottle (250ml) <i>Pure yuzu juice makes this an exceptional sparkling sake. A great digestif with balanced acidity and an uplifting aroma of citrus.</i>	20.0

ICED TEA 清新冰茶

Raspberry Pu-Er	4.5
Lychee Oolong	4.5
Sour Plum Oolong	4.5

All prices are subject to service charge & prevailing taxes.

ILLY COFFEE 意式咖啡

Hokey Pokey Affogato	7.0
Espresso (Single / Double)	5.5/6.5
Long Black	6.0
Latte	6.5
Cappuccino	6.5
Roasted Hazelnut Latte (Hot / Iced)	7.0
Salted Caramel Latte (Hot / Iced)	7.0

Iced / Warm Water	0.5
Sparkling / Still Water	4.0

All prices are subject to service charge & prevailing taxes.

