

#### Our History

Founded in 1939 by Tang Kwong Swee, who was determined to create a better life for his family, **KA-SOH**, is one of Singapore's oldest independently owned restaurants, currently into its third-generation ownership.

His entrepreneurial journey started at Great World Amusement Park, opening his first restaurant called Peach Garden (桃园) which closed shortly after World War II. Undeterred, he started continued selling his signature Cantonese style fish soup noodles as a roadside hawker along Chin Chew Street. After several years of saving up money, he then purchased a shophouse at 18A Chin Chew Street and opened his second restaurant, **SWEE KEE EATING HOUSE**.

It was during this period where Mr Tang hired a pair of waitresses to help him out, the younger one whom told everyone to simply call her Ka-Soh. Over the years, **KA-SOH** slowly became a household name as his business grew, through being a supper spot where nightclub hostesses would frequent after ending work, as well as being known to be a restaurant where you would be able to spot movie and music celebrities from Hong Kong when they are filming or holding concerts.

#### **HOME OF THE TRADITIONAL CANTONESE-STYLE FISH SOUP**

Widely known to be the pioneers of fish soup in Singapore, **KA-SOH** restaurants till this day maintains the traditional methods of boiling fish soup in Singapore, unchanged from the 1930s. From the robust fish stock that is house-made through only the use of fish bones, the texture and colour of the milky white broth is achieved without the use of evaporated milk.

Featuring the Snakehead fish (toman) for both the stock and soup, a species of fish native to Asia known for its healing properties, the fish soup is high in calcium, collagen and protein, as well as Omega-3 fatty acid, amino acids and minerals.



@KaSohSG www.ka-soh.com.sg

### Signature Fish Soup Noodles | 招牌鱼汤米粉

	<u>S</u>	<u>M</u>	<u>L</u>	<u>XL</u>
slice fish noodles soup 鱼片米粉汤	9	15	20	25
fish fillet noodles soup 鱼鸡米粉汤	9	15	20	25
fish head noodles soup 鱼头米粉汤	9	15	20	25
seafood noodles soup 海鲜米粉汤	9	15	20	25

#### Choice of noodles | 选择粉类

hor fun / rice vermicelli (thick or thin) / egg noodles / yi mein 河粉 / 米粉 (粗,幼) / 鸡蛋面 / 伊面

#### Customise options | 选择定制

add vegetable 加菜	1
add bittergourd 加凉瓜	1
add salted vegetable 加咸菜	1
add tomato 加蕃茄	1
separate noodles (with oyster sauce) 蚝油米粉	3
add fish soup 加鱼汤	4



slice fish noodles soup (鱼片米粉汤)

Prices not inclusive of GST and Service Charge.

## Cold Platter | 拼盘

five stars combination platter 五福拼盘			50
Soups   汤			
	<u>S</u>	<u>M</u>	<u>L</u>
fish maw & seafood soup 鱼鳔海鲜汤	16	24	32
seafood & bitter gourd soup 涼瓜海鲜汤	13	19.5	26
hot & sour soup 酸辣汤	13	19.5	26
chicken & sweet corn soup 鸡茸粟米羹	13	19.5	26
braised shark's fins with crab meat & dried scallops 干贝蟹肉翅	50	75	100
braised shark's fins with crab meat 蟹肉鱼翅	40	60	80
shark's fin soup with crab meat (individual serving) 盅仔翅 (1 人份)	18	-	-
Seafood   海鲜			
	<u>S</u>	<u>M</u>	<u>L</u>
braised sea cucumber 红烧海参	26	39	52
braised sea cucumber with shiitake mushrooms 东菇焖海参	28	42	56
clay pot stewed sea cucumber with fish maw 砂煲海参鱼鳔	35	52.5	70
sambal sotong 叁巴苏通	16	24	32

### Prawns | 虾

	<u>S</u>	<u>M</u>	<u>L</u>
prawn roll (minced chicken) 虾卷(鸡肉)	12	18	24
oatmeal prawns 麦片虾	22	33	44
dark sauce roasted prawns 干煎虾碌	22	33	44
salt and peppered prawns 椒盐虾	22	33	44
wasabi prawns 日式芥末虾	22	33	44
salted egg prawns 黄金虾	25	37.5	50
Frogs   田鸡			
	<u>S</u>	<u>M</u>	<u>L</u>
KA-SOH deep fried frogs with crispy ginger slices 家嫂姜片炸田鸡	23	34.5	46
frogs with fresh spring onions & ginger 姜葱田鸡	22	33	44

### Fish | 鱼

	<u>S</u>	<u>M</u>	<u>L</u>
fish slices with spring onion & ginger 姜葱鱼片	18	27	36
deep fried fish slices 酥炸鱼片	18	27	36
fish intestines with bean sprouts (limited quantity) 银芽炒生鱼肠 (有限)	25	37.5	50
hong kong steamed cod 港蒸雪鱼	28	42	56
black bean fish head with bitter gourd 豉汁凉瓜鱼头	24	36	48
steamed song fish head 蒸松鱼头	28	-	54
curry song fish head 咖喱松鱼头	32	-	58
<u>Whole Fish   鱼</u>			
patin (per fish) 巴丁鱼			40
soon hock (per 100g) 顺壳鱼	••••		10

### Choice of preparation | 煮法

hong kong / nonya / teochew / deep fried / black bean sauce / pan fried 港蒸 / 娘惹蒸 / 潮蒸 / 油炸 / 豉汁 / 香煎

# Beef | 牛肉

	<u>S</u>	<u>M</u>	<u>L</u>
beef with spring onion 姜葱牛肉	19	29	38
black pepper beef 黑椒牛肉	19	29	38
hot plate beef with spring onions 铁板姜葱牛肉	20	30	40
black bean sliced beef with bitter gourd 豉汁凉瓜炒牛肉	19	29	38
Pork   猪肉			
	<u>S</u>	<u>M</u>	<u>L</u>
KA-SOH pork ribs 家嫂排骨王	20	30	40
KA-SOH sweet & sour pork 家嫂咕咾肉	19	29	38
salt & pepper ribs 椒盐排骨王	20	30	40
black bean sauce pork ribs with bitter gourd 豉汁凉瓜焖排骨	19	29	38



pork ribs (排骨王)



sweet & sour pork (咕咾肉)

# <u>Chicken | 鸡</u>

	<u>S</u>	<u>M</u>	<u>L</u>
KA-SOH prawn paste chicken 家嫂虾酱鸡	16	24	32
gong bao chicken 宫保鸡丁	16	24	32
stewed chicken & yam 香芋鸡	16	24	32
oyster sauce stewed chicken 蚝油焖鸡	16	24	32
sweet & sour chicken 咕咾鸡	16	24	32
roasted crispy chicken 脆皮烧鸡	20	-	37
golden dragon chicken 全步炮	-	-	45



prawn paste chicken (虾酱鸡)

Prices not inclusive of GST and Service Charge.

## <u>Vegetables | 菜类</u>

	<u>S</u>	<u>M</u>	<u>L</u>
seasonal vegetables (kalian/youmai/broccoli/spinach/choysum) 时蔬 (芥兰/油麦/西兰花/菠菜/菜心)	12	18	24
egg white with conpoy, fresh scallops and broccoli 月光芙容带子西兰花	25	38	50
braised fresh white cabbage with fresh crab meat 蟹肉白菜	18	28	36
kai lan with chinese mushrooms 芥兰炒东菇	18	28	36
kai lan with fish slices 芥兰炒鱼片	18	28	36
kai lan with beef 芥兰炒牛肉	19	29	38
kai lan with shelled prawns 芥兰炒虾球	22	33	44
sambal kang kong 马来风光	12	18	24
sambal kang kong with cuttlefish 叁巴通心菜魷鱼	16	24	32
you mai with fermented bean curd 油麦菜炒腐乳	12	18	24
you mai with dace fish 油麦菜炒豆豉鯪魚	12	18	24
lou han vegetables 罗汉斋菜	14	21	28
bean sprouts with salted fish 银芽炒咸鱼	16	24	32
three-eggs poached spinach 三蛋菠菜	18	28	36
spinach in superior stock 上汤菠菜	18	28	36
broccoli with Japanese mushrooms 松菇西兰花	18	28	36
yam basket 佛砵飘香	28	-	-
yam basket (choice of: scallop / prawn) 佛砵飘香 (选择: 带子 / 虾仁)	38	-	-

### Tofu | 豆腐

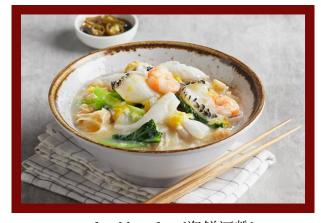
	<u>S</u>	<u>M</u>	<u>L</u>
KA-SOH deep fried seafood tofu 家嫂炸海鲜豆腐	16	24	32
KA-SOH tofu with fresh crab meat 家嫂蟹肉豆腐	19	29	38
braised tofu with seafood 红烧豆腐(海鲜)	16	24	32
mapo tofu 麻婆豆腐	16	24	32
egg tofu fried with pickled vegetables & minced pork (spicy) 菜香豆腐	17	26	34
hot plate tofu (spicy) 铁板豆腐	18	27	36
egg tofu with japanese mushrooms 豆腐炒鲜菇	18	27	36
Eggs   蛋			
	<u>S</u>	<u>M</u>	<u>L</u>
egg fu yong 芙蓉蛋	10	15	20
bitter gourd omelette 凉瓜煎蛋	10	15	20
egg cai pu 菜浦蛋	10	15	20
prawn omelette 虾仁煎蛋	12	18	24
crabmeat omelette 蟹肉煎蛋	14	21	28
fresh scallops and crab meat with scrambled egg white 芙容带子蟹肉	25	37.5	50
scrambled egg with shark's fins & crab meat	40		

## Noodles with Gravy | 炒粉类

	<u>S</u>	<u>M</u>	<u>L</u>
beef & fresh crab meat hor fun with black bean sauce 滑蛋豉汁牛肉 蟹肉河粉	16	24	32
seafood hor fun 海鲜河粉	9	15	20
beef hor fun 牛肉河粉	9	15	20
slice fish hor fun 鱼片河粉	9	15	20
fish fillet hor fun 鱼鸡河粉	9	15	20
chicken hor fun 鸡丁河粉	9	15	20
seafood crispy egg noodles 海鲜生面	9.5	16	21
beef crispy egg noodles 牛肉生面	9.5	16	21
seafood crispy bee hoon 海鲜香低米	9.5	16	21
beef crispy bee hoon 牛肉香低米	9.5	16	21
seafood kl hokkien mee KL 福建面(海鲜)	9	15	20
Gravy option   汁选择			
black bean sauce 豉汁			-
silky egg gravy 滑蛋汁			0.5
black bean silky egg gravy 滑蛋豉汁			0.5

## Noodles without Gravy | 干炒粉类

	<u>S</u>	<u>M</u>	<u>L</u>
KA-SOH san lao hor fun 家嫂三捞河粉	10	15	20
moonlight hor fun (seafood) 月光河粉 (海鲜)	9.5	16	21
mee goreng (seafood) 马来面(海鲜)	9	15	20
seafood mian xian 海鲜面线	9	15	20
stir fry seafood hor fun 干炒海鲜河粉	9	15	20
stir fry beef hor fun 干炒牛肉河粉	9	15	20
sin chow bee hoon 星州米粉	9	15	20
hong kong noodles 香港面	9	15	20
vegetarian fried noodles 斋粉类	7	11	15



seafood hor fun (海鲜河粉)



san lao hor fun (三捞河粉)

# Rice | 饭

	<u>S</u>	<u>M</u>	<u>L</u>
KA-SOH pork lard fried rice 家嫂杨州炒饭	10	15	20
yang chow fried rice 杨州炒饭	8	14	18
oatmeal fried rice 麦片炒饭	8	14	18
silver fish fried rice 银鱼炒饭	8	14	18
chicken fried rice 鸡丁炒饭	8	14	18
beef fried rice 牛肉炒饭	8	14	18
seafood fried rice 海鲜炒饭	8	14	18
sambal fried rice 叁巴炒饭	8	14	18
salted fish fried rice 咸鱼炒饭	10	15	20
crab meat fried rice 蟹肉炒饭	16	27	32
egg fried rice 蛋炒饭	8	12	16
seafood mui fan 三鲜烩饭	8.5	15	19
beef mui fan 牛肉烩饭	8.5	15	19



salted fish fried rice (咸鱼炒饭)

Prices not inclusive of GST and Service Charge.

# Desserts | 甜品

KA-SOH signature fried orh nee 家嫂炸芋泥	14
house-made gui ling gao 龟苓膏	4
house-made almond tofu with longan 龙眼豆腐	4
glutinous rice balls in ginger soup 姜汁汤圆	4
glutinous rice balls with grounded peanuts 擂沙汤圆	4
red bean pancake 窝饼	12
Beverages   飲料	
water (warm / cold) 水	0.5
chinese tea (chrysanthemum / pu-er / jasmine) 茶 (菊花 / 普尔 / 香片)	2.5 (per pax)
canned drink 汽水	3
bottled lime juice 瓶酸橙汁	3
thai coconut 椰子	6
tiger beer (can) 老虎啤酒	12
heinekan beer (can) 喜力啤酒	12
guinness stout (can) 吉尼斯里啤酒	12