

## SMALL CHOW

- Mala Fries 麻辣薯条 8.00  
French fries | Mala Powder
- Spam Fries with Chipotle Dip 午餐肉薯条 8.00  
Luncheon Meat | Chipotle
- Vegetable Spring Roll 香脆素春卷 8.00  
Carrot | Mushroom | Yam Bean
- Bandit Chicken 土匪鸡中翅 10.00  
Chicken | Mala powder | 7 Spice Powder
- Salted Egg Fish Skin 咸蛋鱼皮 12.00  
Salted Egg | Fried Rice Cake | Chili Padi | Curry Leaf
- Crispy Baby Squid 炸苏东仔 12.00  
Baby Squid | Sesame Seed



- Sichuan Hot & Sour Soup (Veg) 8.00  
四川酸辣汤 (素)
- Sichuan Hot & Sour Soup (Chicken) 10.00  
四川酸辣汤 (鸡肉)
- Cordyceps Chicken Soup 10.00  
虫草花炖鸡汤

## DESSERTS

- Lychee Lust 无人知是荔枝来 8.00  
Lychee | Vanilla Sauce | Ice cream
- Icey Berry with Lemongrass 香茅爱玉冰 10.00  
Lemongrass | Aloe Vera | Apple Cider Vinegar  
Assortment Fruits
- Red Bean Pancake 上海锅饼 12.00  
Red Bean Pancake | Icing Sugar | Assortment Fruits

# Local HEROES

- Flambe Dry Bah Kut Tea 火焰肉骨茶 18.00  
Long Pork Rib | Lady Finger | Onion | Dried Chili  
Chinese Herbs | Garlic | White Pepper
- Kurobuta Pork Char Siew 黑毛猪叉烧 18.00  
Pork Belly | Maltose | Chinese Wine
- Black Stout Pork Rib 黑啤脆排骨 18.00  
Pork Ribs | Stout Sauce | Stout Espuma
- Saucy Crab & Egg Affair 鸳鸯蟹肉配馒头 18.00  
Crab Meat | Egg White | Eggs | Chili Sauce | Mantou
- Hainanese Black Chicken Rice 海南黑鸡饭 17.00  
Black Free-Range Chicken | Tomato | Cucumber | Rice

## VEGETABLES

- Braised Wild Mushroom Treasure 生炒野生菌 12.00  
Shitake Mushroom | Fresh Mushroom  
King Oyster Mushroom | Carrot | Asparagus
- Sauteed Broccoli with Garlic 金银蒜西兰花 12.00  
Broccoli | Minced Garlic | Golden Garlic
- String Beans with Olive Sauce 12.00  
干煸橄榄四季豆
- Kai Lan with Dried Shrimp & Garlic 12.00  
蒜香虾米爆芥兰
- Matsutake Mushroom Pocket (2pcs) 16.00  
松茸素珍袋  
Matsutake | Mushroom | Carrot | Water Chestnut | Phuture Meat



All prices are subject to 10% service charge & 7% GST charge

For reservations, contact us at:  
+65 8879 0688 | yin@theriverhouse.sg  
www.yinyang.sg | FB/IG: @yinbarsingapore

## BIG PLATES

- Angus Beef Lionhead 清炖牛肉狮子头 18.00  
Angus Large Beef Ball | Vegetable | Superior Beef Soup
- Mala Chicken with Crispy Kang Kong 14.00  
非同寻常辣子鸡  
Chicken Thigh Meat | Kang Kong | Peanut | Sesame | Mala Powder
- Crispy Cereal Prawns 香脆麦片虾 18.00  
Cereal | Curry Leaf | Chili Padi | Egg Yolk
- Baked Seabass with Marmite Sauce 18.00  
玛密酱烤金目鲈  
Seabass Fillet | Marmite Sauce | Bonito Flakes | Onion Ring
- Classic Sweet & Sour Pork 酸甜咕佬肉 18.00  
Pork | Capsicum | Cucumber | Pineapple
- Black Pepper Beef Tenderloin 黑椒牛柳 20.00  
Beef Tenderloin | Capsicum | Onion
- Roasted Duck 脆皮烤鸭 18.00  
Hoisen Sauce | Cucumber

## RICE & NOODLES

- The Unsubtle Truffle Mein 黑松露鸳鸯米 20.00  
Prawns | Asparagus | White Button Mushroom | Black Truffle Sauce
- Shrimp Roe Ee Fu Noodle 生炒虾籽伊面 17.00  
Shrimp Roe | Tiger Prawns | Mushroom | Yellow Chives
- Hot Spicy Noodle (Spicy) 火鸡辣椒面 17.00  
Prawns | Squid | Fire Chicken Sauce | Egg  
Gochujang | Yellow Noodle
- Beef Char Kuey Teow Noodle 锅气牛肉炒粿条 17.00  
Sliced Beef | Capsicum | Beansprouts | Egg | Kuey Teow
- Grandma Lee's Fried Rice 嬷嬷炒饭 7.00  
Kurobuta Char Siew | Prawns | Eggs | Crispy Fried Scallop
- Black Truffle Veg Chao Fan 黑松露素粒炒饭 17.00  
Mushroom | Eggs | Vegetables | Black Truffle Sauce
- Nonya Shrimp Fried Rice (Spicy) 娘惹虾炒饭 17.00  
Prawns | Mushrooms | Long Beans | Eggs | Nonya Shrimp Sauce