



发吧

新加坡非一般美食



**\*Prices are subject to prevailing GST & 10% service charge.  
\*An additional charge of \$0.50 applies per takeaway container.**

TUES - FRI 11:30am to 3pm/6pm to 9pm  
SAT & SUN 11am to 3pm/5:30pm to 9pm

ORDER ONLINE  
[WWW.LAIFABAR.COM](http://WWW.LAIFABAR.COM)

CONTACT US  
+65 9181 6383

FACEBOOK/INSTA  
@LAIFABA

\*Photos are for illustration purposes only. \*Specific cuts/parts of the meat are subjected to availability.

来发吧

Lái Fā Ba

50% OFF ALL

BBQ Meat Selection 烧腊选择

After 8pm ONLY

\*Terms & conditions apply. \*Promotion is VALID FOR TAKEAWAY ONLY.



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**招牌面 SIGNATURE NOODLES \$12.80**  
**干捞面 Dry Tossed**

EGG NOODLES TOSSED IN "ORIGINAL LAIFABA WHITE SAUCE",  
BJT CHAR SIEW, POACHED WANTON, FRIED WANTON STRIPS,  
LAVA EGG, HK KAI LAN – SERVED WITH PORK BONE & SCALLOP BROTH.

Served with  
poached wanton  
& 12-hour boiled  
scallop collagen broth



**\*LIMITED QUANTITY DAILY**  
**Choose Your Cut 选择**

Lean 瘦叉烧      Mixed 半肥瘦      Fatty 肥叉烧



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招牌  
饭

# SIGNATURE RICE

\$12.80

JAPANESE RICE, BJT CHAR SIEW, POACHED WANTON, FRIED WANTON, FRIED EGG, HK KAI LAN – SERVED WITH PORK BONE & SCALLOP BROTH.

Served with  
poached wanton  
& 12-hour boiled  
scallop collagen broth



\*LIMITED QUANTITY DAILY  
Choose Your Cut 选择

Lean 瘦叉烧

Mixed 半肥瘦

Fatty 肥叉烧



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鸭 招  
蛋 牌  
面

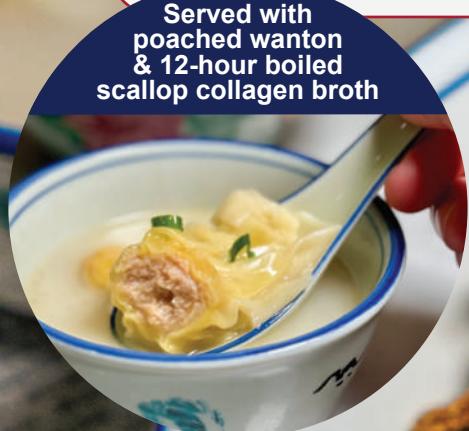
# SIGNATURE DUCK EGG NOODLES

干捞面 Dry Tossed

\$13.80

"KL-STYLE BLACK SAUCE", DUCK EGG NOODLES, BJT CHAR SIEW,  
POACHED WANTON, FRIED WANTON STRIPS, LAVA EGG, HK KAI LAN  
- SERVED WITH PORK BONE & SCALLOP BROTH.

Served with  
poached wanton  
& 12-hour boiled  
scallop collagen broth



\*LIMITED QUANTITY DAILY  
Choose Your Cut 选择

Lean 瘦叉烧

Mixed 半肥瘦

Fatty 肥叉烧



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**虾饺面** **SHRIMP DUMPLING WITH EGG NOODLES (3pcs)** **\$12**  
**干捞面** **Dry Tossed**

**EGG NOODLES, SHRIMP DUMPLING, HK KAI LAN**  
- SERVED WITH PORK BONE & SCALLOP BROTH.

Boiled over 12 hours to extract maximum flavor from pork bones and scallops, our broth is deliberately made to be light, free from additives, and naturally sweet. We recommend savoring this delicate palate cleanser before your meal, enhancing your dining experience with its hearty, flavorful base.



**SUPPLEMENT**

ADDITIONAL LEAN CHAR SIEW - \$4  
BOWL OF EGG NOODLES - \$4.80  
JAPANESE WHITE RICE - \$2.50

云  
吞  
面

## PORK WANTON WITH EGG NOODLES (6pcs)

\$12

干捞面 Dry Tossed

EGG NOODLES, POACHED WANTON, HK KAI LAN  
- SERVED WITH PORK BONE & SCALLOP BROTH.

Boiled over 12 hours to extract maximum flavor from pork bones and scallops, our broth is deliberately made to be light, free from additives, and naturally sweet. We recommend savoring this delicate palate cleanser before your meal, enhancing your dining experience with its hearty, flavorful base.



### SUPPLEMENT

ADDITIONAL LEAN CHAR SIEW - \$4

BOWL OF EGG NOODLES - \$4.80

JAPANESE WHITE RICE - \$2.50

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## 双 COMBINATION PLATTER

拼 叉烧 Char Siew & 烧肉 Crispy Roasted Pork

**SMALL (2PAX) - \$18**

**MEDIUM (3-4PAX) - \$32**

**LARGE (5-7PAX) - \$48**



\*DUE TO LIMITED QUANTITIES DAILY, ALL PLATTERS ARE SERVED IN A COMBINATION OF VARIOUS CHAR SIEW CUTS.

燒肉 **WOOD-FIRED CRISPY ROASTED PORK**

**\$18**



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叉燒  
叉 **WOOD-FIRED BJT CHAR SIEW**

**SMALL (2PAX) - \$18**

**MEDIUM (3-4PAX) - \$32**

**LARGE (5-7PAX) - \$48**



**\*DUE TO LIMITED QUANTITIES DAILY, ALL PLATTERS ARE SERVED IN A COMBINATION OF VARIOUS CHAR SIEW CUTS.**

# 燒鴨 WOOD-FIRED ROASTED LONDON DUCK

UPPER RACK – \$21.80

LOWER RACK – \$25.80



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干捞面 DRY TOSSED  
EGG NOODLES

\$4.80



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干虾 捞饺 **DRY TOSSED SHrimp DUMPLING (5Pcs)** \$12



\*Photos are for illustration purposes only.

云  
吞  
汤

**PORK WANTON SOUP (8Pcs) \$12**

In Scallop & Pork Bone Collagen Broth



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红虾 SPICY  
油饺 SHrimp DUMPLING (5Pcs)

\$12



\*Photos are for illustration purposes only.

**虾饺汤** **SHRIMP DUMPLING SOUP (5Pcs)** **\$12**  
In Scallop & Pork Bone Collagen Broth



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肉棒 NGO HIANG

\$10.80

Traditional 60's Hand-Made Pork Ngo Hiang



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# 炸云吞 FRIED WANTON \$12



# 豆腐泡 TAUPOK MEAT POCKETS

Minced Pork stuffed in Tofu Puff

\$12



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干云  
捞吞 DRY TOSSED  
PORK WANTON

\$12



\*Photos are for illustration purposes only.

红云  
油吞

**SPICY PORK  
WANTON**

\$12



\*Photos are for illustration purposes only.

烧锅  
肉芥  
砂蓝

## SIZZLING CLAYPOT KAI LAN W ROAST PORK

\$18.80

Stir-Fried Kai Lan with Roast Pork  
Served in Claypot.



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砂芥  
锅蓝

**SIZZLING CLAYPOT  
KAI LAN**

**\$14.80**

*Stir-Fried Kai Lan with Garlic Served in Claypot.  
Topped with crispy pork lard.*



油菜 SEASONAL VEGETABLES \$12



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## SINGAPOREAN'S FAVOURITE

### 冰 Iced

<i>Hong Kong Milk Tea</i>	<b>\$5.00</b>
<i>Hong Kong Coffee</i>	<b>\$5.00</b>
<i>Yuan Yang</i>	<b>\$5.00</b>
<i>Fresh Lemon Honey Cooler</i>	<b>\$5.00</b>
<i>Cold Brew Black Lemon Tea</i>	<b>\$5.00</b>
<i>Sparkling Honey Lime Cooler</i>	<b>\$5.50</b>
<i>Coke/ Coke Zero/ Evian Water</i>	<b>\$3.00</b>

## Drinks Menu 饮料

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### 冰 Iced

\$6.00

### 热 Hot (Per Pot)

\$7.00 (Refillable Once)

#### Silver Moon Tea

A TWG Tea blend of green teas accented with a grand berry and vanilla bouquet.

Suave, with just a hint of spice. A tea for that special moment.

#### Imperial Oolong

A well-balanced and flavourful semi-fermented TWG Tea with a sweet and fruity savour and a divine, lingering aftertaste.

#### Emperor Sencha

A fine TWG Tea with a subtle taste, this invigorating Japan green tea is ideal during or after a meal, as it is rich in vitamin C and contains little theine.

#### Eternal Summer Tea

A fragrant South Africa red tea embellished with notes of sweet summer rose blossoms accented with raw berries which finish with a lingering aftertaste reminiscent of ripe Tuscan peaches.

\*Only one glass will be provided

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