



# Since 1929



大世界  
Great World  
1929 - 1978

Nostalgia meets timelessness as we serve up much-appraised delicacies that originated from a tradition as old as our history.

**1929** Founded by Ho Loke Yee, Spring Court, then known as Wing Choon Yuen, opened in Great World Amusement Park where it served Singaporeans for the next 49 years.

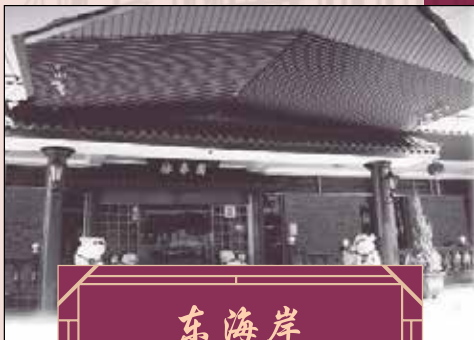
**1978** As the famous Amusement Park closed its doors, Spring Court moved to the popular Oriental Theatre situated in the heart of Chinatown.

**1990** After 13 years in Chinatown, Spring Court relocated to a new home at Upper East Coast Road, bringing its famous cuisine to a new part of the island nation.

**2004** 13 years later, the lure of Chinatown brought Spring Court back to the bustling city centre, where it now calls home at Upper Cross Street, Chinatown.



牛車水  
Chinatown  
1978 - 1990



东海岸  
East Coast  
1990 - 2004



牛車水  
Chinatown  
2004 - Present

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13 years later, the lure of Chinatown brought Spring Court back to bustling city centre, where it now calls home at Upper Cross Street, Chinatown.



Founder, Ho Loke Yee, sailed from China with a vision and a passion for Chinese cuisine to set up what has become the oldest restaurant in Singapore.

创办人何乐如，来自中国，怀着对菜肴的憧憬与热忱，成功地设立了这间今天在新加坡有着最悠久历史的酒楼。



A memorable family photograph taken at the main entrance of Spring Court in Great World during a grand wedding banquet in the late 30s.

摄于三十年代末的一个大型婚宴上，这张具纪念性的合家欢是在大世界咏春园门前拍的。



# 詠春園

一九二九

SPRING COURT

招牌

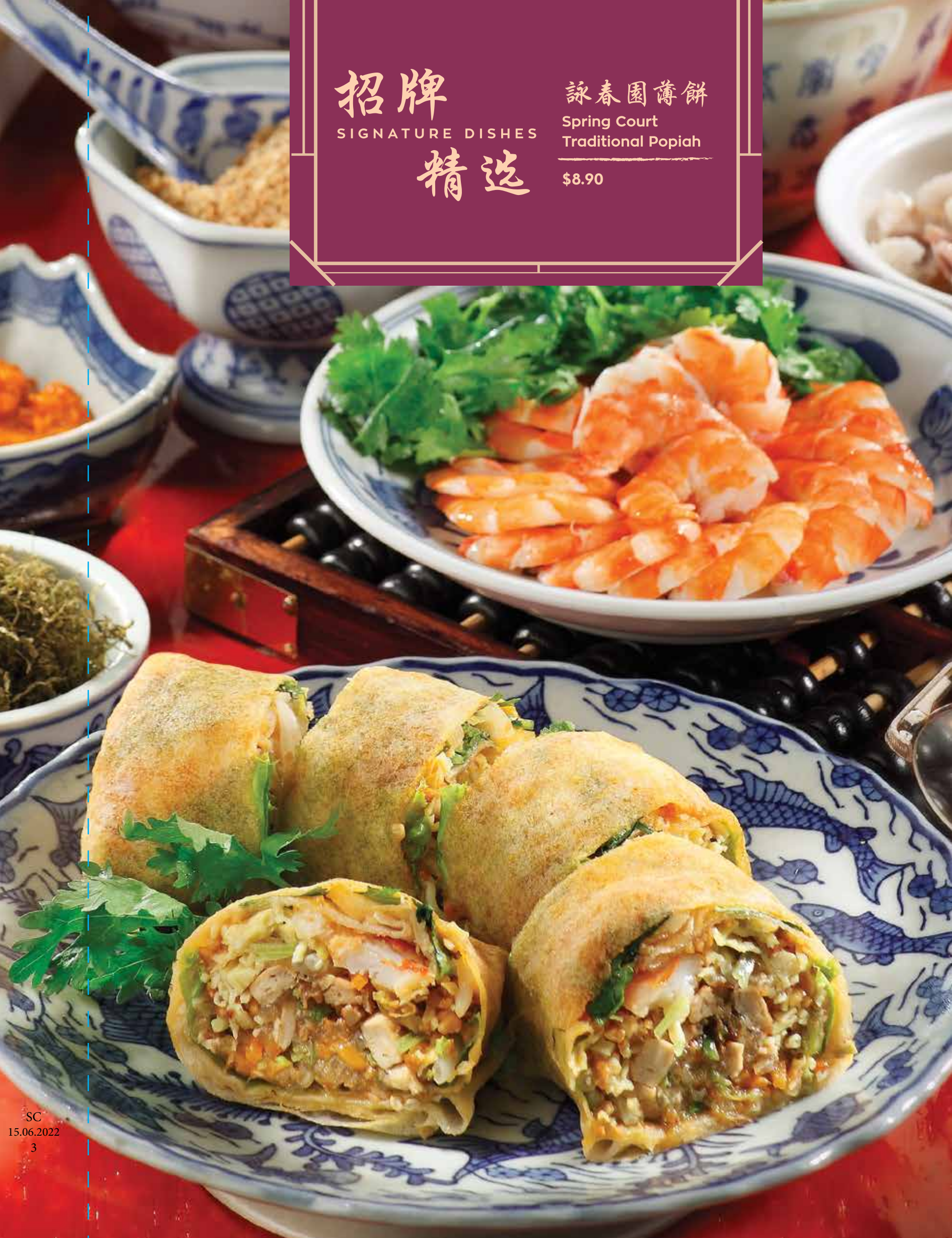
SIGNATURE DISHES

精選

詠春園薄餅

Spring Court  
Traditional Popiah

\$8.90



# 招牌

SIGNATURE DISHES

# 精选



## 法钵飘香

Yam Ring with Mixed Vegetables and Prawns

\$55 large 大

*GENERATIONS HAVE PASSED.  
YET THE EXPERIENCE STAYS TRUE.*

*Era after era, Spring Court flourishes,  
yet much like its famed cuisine, its  
dedication to the freshest ingredients  
and heartfelt service remain untouched  
by changing times.*



## 碳烧大红全猪

Roasted Suckling Pig

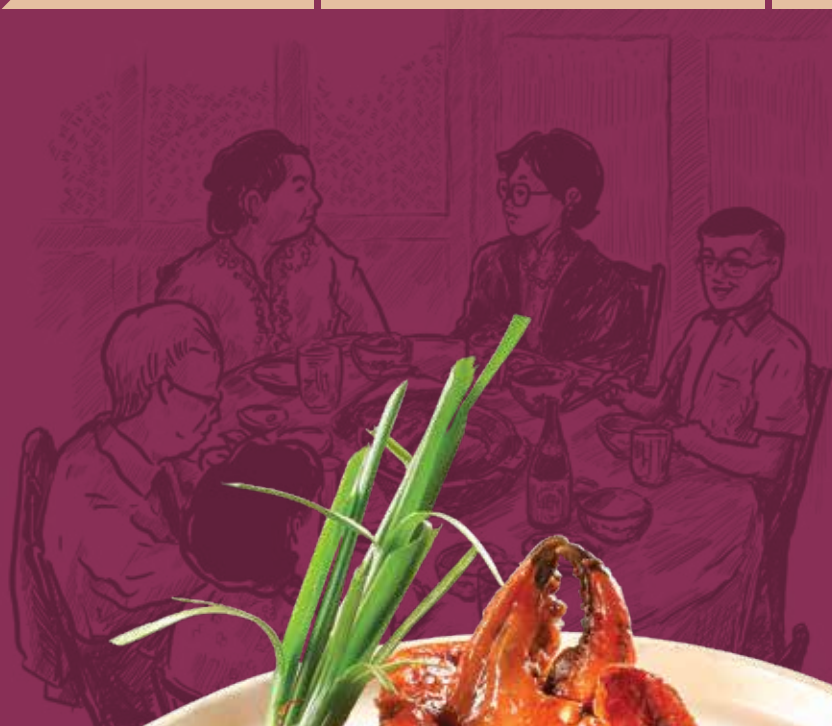
\$178 half 半 | \$298 whole 全

## 金龙白花鸡

Roasted Chicken Stuffed with Minced Prawns

\$29 half 半  
\$58 whole 全





THE PLACE TO BE FOR A REAL TASTE OF SINGAPORE.

As Singapore's oldest family-run restaurant, Spring Court has for generations been the iconic destination to celebrate the tastes and joy that bring Singaporeans together.



新加坡式  
砂煲辣椒螃蟹  
Singapore's Chilli Crab in Claypot  
seasonal price 时价



酥炸蟹烧凤肝  
Crab Meat Roll with  
Chicken Liver and Salted Egg  
\$18.80 per roll 每件

# 招牌 SIGNATURE DISHES 精选



油浸游水笋壳鱼  
Deep Fried Live "Soon Hock" Fish  
seasonal price 时价



金牌碗仔翅  
Superior Shark's Fin with  
Crab Meat Soup  
\$35 per serving 位

干贝芽白  
Chinese Cabbage  
With Dried Scallops

\$32 small 小  
\$64 large 大



黄埔虾球河粉  
Stir Fried Horfun with  
Omelette and Prawns

\$29 small 小  
\$58 large 大





迷你佛跳墙 (每盅)  
Mini Buddha Jumps Over The Wall

\$69



# 招牌

SIGNATURE DISHES

# 精选

As the delicacies shown here require special preparation, kindly order in advance to ensure availability.



## 原盅干鲍佛跳墙

Traditional Buddha Jumps Over The Wall  
with Dried Abalone

**\$1929**

特选材料

日本吉品干鲍，大鲍翅，日本干贝，大花菇，猪婆海参，  
金华火腿，花胶公，猪蹄筋，山芭嫩鸡

INGREDIENTS

JAPANESE DRIED ABALONE, SUPERIOR SHARK'S FIN, JAPANESE DRIED SCALLOP, SHIITAKE MUSHROOM,  
PHILIPPINES SEA CUCUMBER, CHINESE HAM, FISH MAW, PIG'S LIGAMENT, KAMPONG CHICKEN



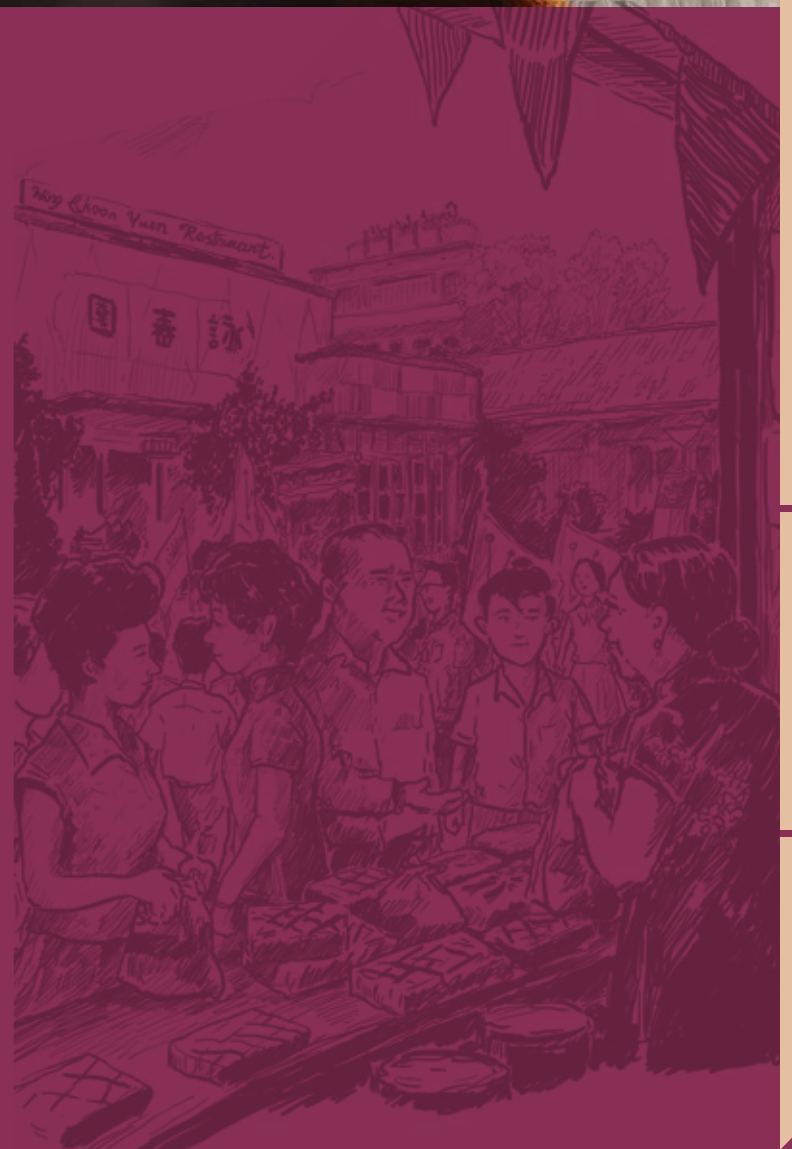
## 传统金牌凤吞燕

### Traditional Double Boiled Bird's Nest in Whole Chicken

**\$398**

詠春园招牌名菜，以精选的鸡只炖煮官燕，为滋养兼美味的高级炖品，名厨特制的香浓鸡高汤，汤色润滑醇厚，十分考究，确实精致佳肴。

THIS RENOWNED SIGNATURE DISH OF CANTONESE ORIGINS IS METICULOUSLY MADE BY OUR FAMED CHEF USING THE HIGHEST QUALITY BIRD'S NESTS THAT ARE DOUBLE-BOILED TO PERFECTION UNDER LOW HEAT WITHIN A SUCCULENT WHOLE CHICKEN. THE RESULTING DISH IS AN IRRESISTIBLY RICH AND NOURISHING SOUP THAT UNLEASHES THE HIDDEN FLAVOURS OF BIRD'S NEST, A DELICACY MOST CHERISHED BY CHINESE GOURMET CONNOISSEURS.



# 头

## APPETISERS

# 盘

位	小	大
PER SERVING	S	L

詠春园传统薄饼  
Spring Court Traditional Popiah 8.90

五福拼盘  
Coldcut Platter 55 98

龙虾拼盘  
Lobster Coldcut Platter 78 138



龙虾拼盘  
LOBSTER  
COLD CUT PLATTER

# 汤

## SOUP

# 羹

位	小	大
PER SERVING	S	L

枸杞炖鱼腩冬菇汤  
Double Fish Maw Soup with  
Mushrooms and Goji Berries 18.80

虫草花响螺炖鸡汤  
Double Boiled Chicken Soup  
with Chinese Cordyceps and  
Conches 19.80 98 196

三丝羹  
Shredded Sea Cucumber,  
Mushrooms and Chicken Soup 16.80 78 156



虫草花  
响螺炖鸡汤  
DOUBLE BOILED  
CHICKEN SOUP WITH  
CHINESE CORDYCEPS  
AND CONCHES

# 鱼翅

SHARK'S FIN



桂花炒生翅  
PAN FRIED SHARK'S FIN  
WITH SCRAMBLED EGGS

位 小 大  
PER SERVING S L

迷你佛跳墙 Mini Buddha Jumps Over the Wall	69		
古法云吞鸡煲翅 Traditional Double Boiled Chicken with Shark's Fin and Wonton in Claypot	138	276	
芙蓉盅仔翅 Double Boiled Superior Shark's Fin	48		
金牌珊瑚扒生翅 Superior Shark's Fin with Crab Meat Soup	35	148	296
红烧大包翅 Braised Superior Shark's Fin			398
桂花炒生翅 Pan Fried Shark's Fin with Scrambled Eggs	15.80	55	110



古法云吞鸡煲翅  
TRADITIONAL DOUBLE BOILED  
CHICKEN WITH SHARK'S FIN  
AND WANTON IN CLAYPOT

# 烧 BARBECUED 烤 MEAT



片皮北京鸭  
PEKING DUCK



砂煲羊腩  
LAMB BRISKET IN CLAYPOT

半 全  
HALF WHOLE

脆皮烧鸭 Crispy Roasted Duck	32	64
片皮北京鸭 Peking Duck		85
碳烧大红全猪 Roasted Suckling Pig	178	298

# 家 POULTRY 禽肉 AND MEAT 类



玉兰拼鸡  
STEAMED CHICKEN  
WITH HAM AND KAI LAN

小 大  
S L

金龙白花鸡 Roasted Chicken Stuffed with Minced Prawns	29	58
玉兰拼鸡 Steamed Chicken with Ham and Kai Lan	29	58
脆皮烧鸡 Roasted Chicken		38
咕嚕肉 Sweet and Sour Pork	24	48
红烧排骨王 Braised Pork Ribs	29	58
姜葱炒牛肉 Pan Fried Beef with Ginger and Spring Onion	32	64
砂煲羊腩 Lamb Brisket in Claypot	29	58
黑椒炒鹿肉 Stir Fried Deer Meat with Black Pepper	32	64



香脆游水麦片虾  
CEREAL PRAWNS

# 海 SEAFOOD 鲜



黑椒焗斯里兰卡螃蟹  
STIR FRIED SRI LANKAN CRAB  
WITH BLACK PEPPER



上汤焗龙虾  
BRAISED LOBSTER IN RICH STOCK

香脆游水麦片虾  
Cereal Prawns

9.80 per 100g

黄金杏片虾  
Almond Prawns  
with Salted Egg Yoke

9.80 per 100g

蒜蓉蒸活虾  
Steamed Live Prawns with Garlic

9.80 per 100g

清蒸游水海斑  
Steamed Live Garoupa

seasonal price

油浸游水笋壳鱼  
Deep Fried Live "Soon Hock" Fish

seasonal price

荷叶蒸游水多宝鱼  
Steamed Live Turbot with Lotus Leaf

seasonal price

上汤焗游水龙虾  
Braised Live Lobster in Rich Stock

seasonal price

黑椒焗游水龙虾  
Stir Fried Live Lobster  
with Black Pepper

seasonal price

酥炸蟹烧凤肝  
Crab Meat Roll with  
Chicken Liver and Salted Egg

18.80 per roll

黑椒焗斯里兰卡螃蟹  
Stir Fried Sri Lankan Crab  
with Black Pepper

seasonal price

新加坡式砂煲辣椒螃蟹  
Singapore's Chilli Crab in Claypot

seasonal price

金丝卷/银丝卷  
Fried/Steamed Bread Roll

0.90 each

# 鮑魚

ABALONE AND  
SEA CUCUMBER

# 海參



澳洲蠔皇原只3头汤鮑  
BRAISED 3-HEADED ABALONE  
IN OYSTER SAUCE

## 红烧冬菇原只鮑魚

Braised Abalone  
with Vegetables

位 小 大  
PER SERVING S L

78 156

## 澳洲蠔皇原只3头汤鮑

Braised 3-Headed Abalone  
in Oyster Sauce

seasonal price

## 砂煲冬菇海參

Braised Sea Cucumber  
with Mushrooms in Claypot

68 136

## 砂煲海參鮑魚

Braised Sea Cucumber with  
Abalone in Claypot

136 272



砂煲冬菇海參  
BRAISED SEA CUCUMBER WITH  
MUSHROOMS IN CLAYPOT

# 蔬

VEGETABLES

# 菜



上汤三蛋枸杞菜  
BOILED MATRIMONY VINE  
WITH EGGS IN SOUP

## 草菇奶白

Cabbage with Straw Mushroom

位 小 大  
PER SERVING S L

22 44

## 上汤三黄蛋枸杞菜

Boiled Matrimony Vine with  
Eggs in Soup

24 48

## 干贝芽白

Braised Chinese Cabbage  
with Dried Scallops

32 64

## 兰花炒鲜带子

Stir Fried Broccoli with Scallops

32 64

## 法钵飘香

Yam Ring with  
Mixed Vegetables and Prawns

55

## 砂煲海鲜豆腐

Braised Bean Curd with Seafood  
in Claypot

38 68

## 带子三层楼

Braised Bean Curd with  
Scallops and Vegetables

9.80 48 96

# 面 NOODLES AND RICE 飯



荷叶香饭  
STEAMED FRAGRANT  
RICE IN LOTUS LEAF

	小 S	中 M	大 L
黄埔虾球河粉 Stir Fried Horfun with Omelette and Prawns	29		58
海鲜炒面线 Stir Fried Mee Sua with Seafood	29		58
鸡蟹干烧伊面 Stir Fried Noodles with Shredded Chicken and Crab Meat	24	36	48
扬州炒饭 Yang Zhou Fried Rice	24	36	48
香炒糯米饭 Pan Fried Glutinous Rice	28		58
荷叶香饭 Steamed Fragrant Rice in Lotus Leaf			52

海鲜炒面线  
STIR FRIED MEE SUA  
WITH SEAFOOD





# 甜

## DESSERT

# 品

	位 PER SERVING	小 S	大 L
鲜磨杏仁茶 Fresh Ground Almond Paste	6.90	28	48
椰盅鲜磨杏仁茶 Fresh Ground Almond Paste in Whole Coconut	10.80		
莲子红豆沙 Red Bean Paste	5.50	22	38
白果芋泥 Sweet Yam Paste with Gingko Nuts	7.30	28	48
红莲炖雪蛤 Steamed Hasma with Red Dates	14.80	48	78
椰盅炖官燕 Double Boiled Bird's Nest in Whole Coconut	39		

### 白果芋泥

SWEET YAM PASTE  
WITH GINGKO NUTS





椰盅鲜磨杏仁茶  
FRESH GROUND ALMOND PASTE  
IN WHOLE COCONUT



猫山王榴莲雪糕  
MAO SHAN WANG  
DURIAN ICE-CREAM

位 PER SERVING	小 S	大 L
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猫山王榴莲雪糕  
Mao Shan Wang  
Durian Ice-Cream

8.80

蜜瓜西米露  
Chilled Honey Dew Sago

6.30

24

38

鲜果芦荟果冻  
Aloe Vera Jelly with Fruits

7.80

鲜果桂花糕  
Osmanthus Jelly  
with Fresh Fruits

5.50



创办人何乐如，来自中国，怀着对菜肴的憧憬与热忱，成功的设立了这间今天在新加坡有着最悠久历史的酒楼。

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A MEMORABLE FAMILY PHOTOGRAPH TAKEN AT THE MAIN ENTRANCE OF SPRING COURT RESTAURANT IN GREAT WORLD DURING A GRAND WEDDING BANQUET IN THE LATE 30S.