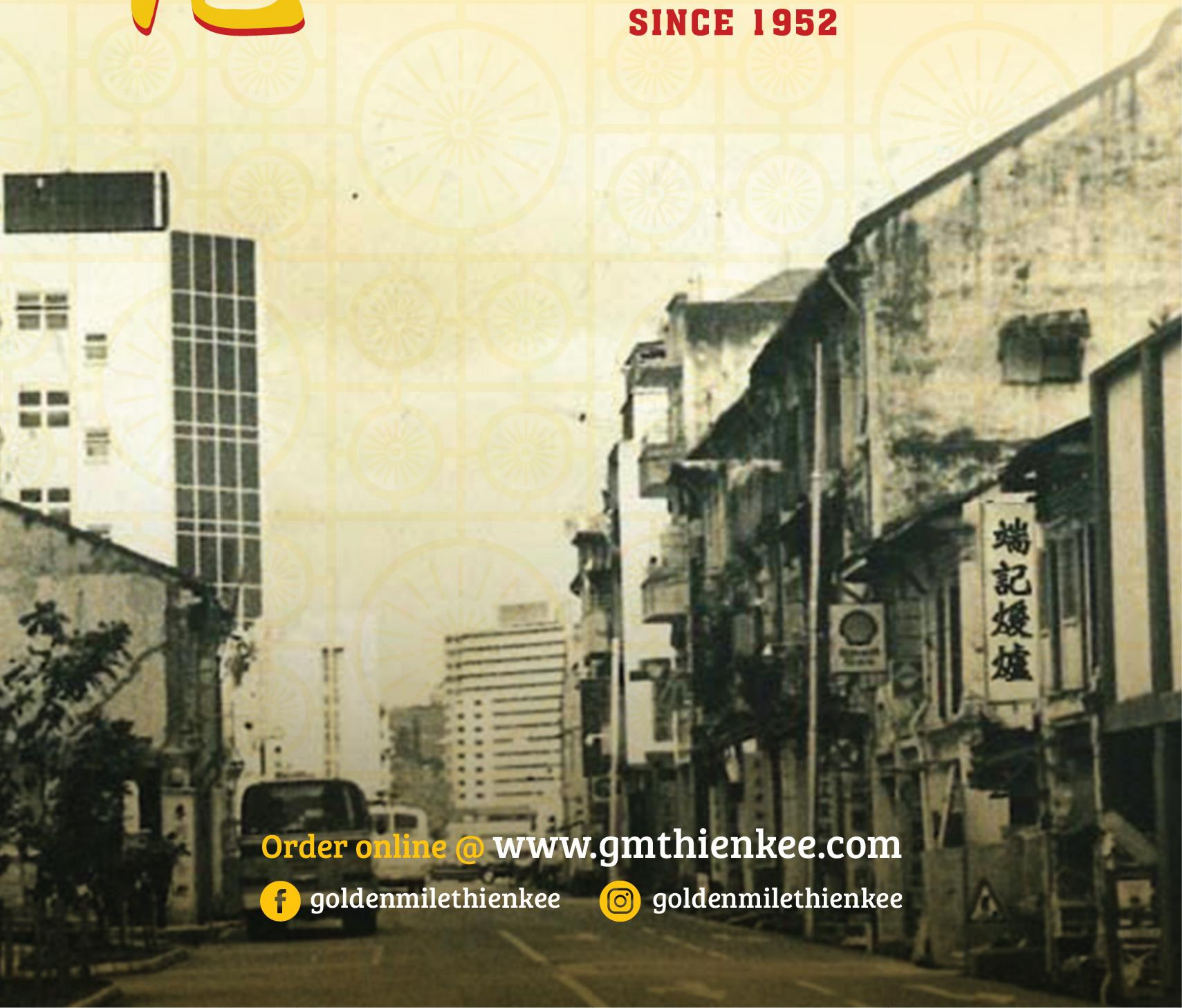


黃金端記




GOLDEN MILE
THIEN KEE
CHICKEN RICE - STEAMBOAT
SINCE 1952



Order online @ www.gmthienkee.com

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OUR MILESTONE



1952



1978



2022

HAINANESE KITCHEN

海南式小厨

Our fathers are migrants from Hainan Island - Wen Chang and Qiong Hai (海南岛; 文昌, 琼海). Our history can be traced back to 1952, where we started our humble beginnings as an open food-stall (大牌档)

in Middle Road. At that time, people used to call us Mid Autumn Park (中秋园) where people of all walks of life would gathered at this area for our comfort food after visiting the nearby Shaw Theatre and New World(新世界).

Due to Bugis' redevelopment works, our stall was relocated to Golden Mile Tower, Beach Road in 1978 and we have been here till today, serving old school comfort Hainanese dishes. This is also the time when we change our traditional charcoal base steamboat to a gas stove steamboat and we have been thankful to our customers who have followed and supported us through this journey.

Today, Golden Mile Thien Kee has become an eatery with history in a vintage setting with a nostalgic atmosphere which will remind you of the good old days of Singapore's past. The smell of simmering broth and aromatic spices fill the air. For many of our long-time customers, visiting Golden Mile Thien Kee is like revisiting their childhood memories. They come back time and time again, not just for the food, but also for the sense of comfort and familiarity that our restaurant provides.

Throughout the years, our Hainanese kitchen has become more than just a place to eat. It is an attitude, culture and experience that brings the best of both worlds: a simple and comfortable environment combined with traditional Hainanese cooking techniques that have been persevered for more than 70 years....

" Your grandparents ate it, your parents love it, and now.... How about you? "



HAINANESE COCONUT CHICKEN

海南椰子雞

Nourishes and restores
滋補養身

Hydrating and refreshing
清爽解渴

Rich in antioxidants
富含抗氧化成分

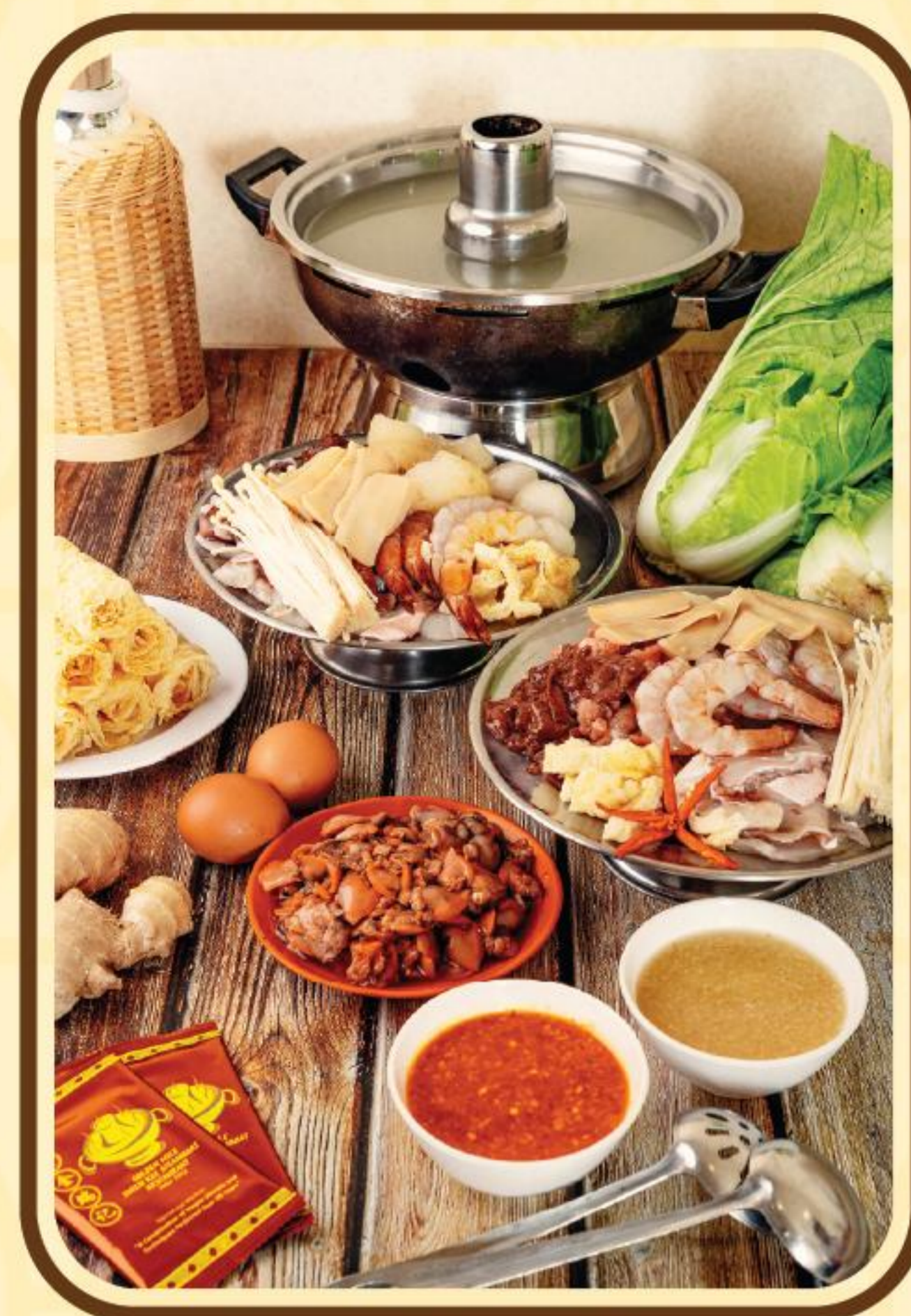
Promotes circulation and vitality
促進血液循環 提升活力



A Hainanese specialty that begins the meal with delicate sweetness and nourishment. Using 40-day-old 安心雞, prized for its soft and tender texture, the dish is gently simmered in fresh coconut water with ginger and spring onions.

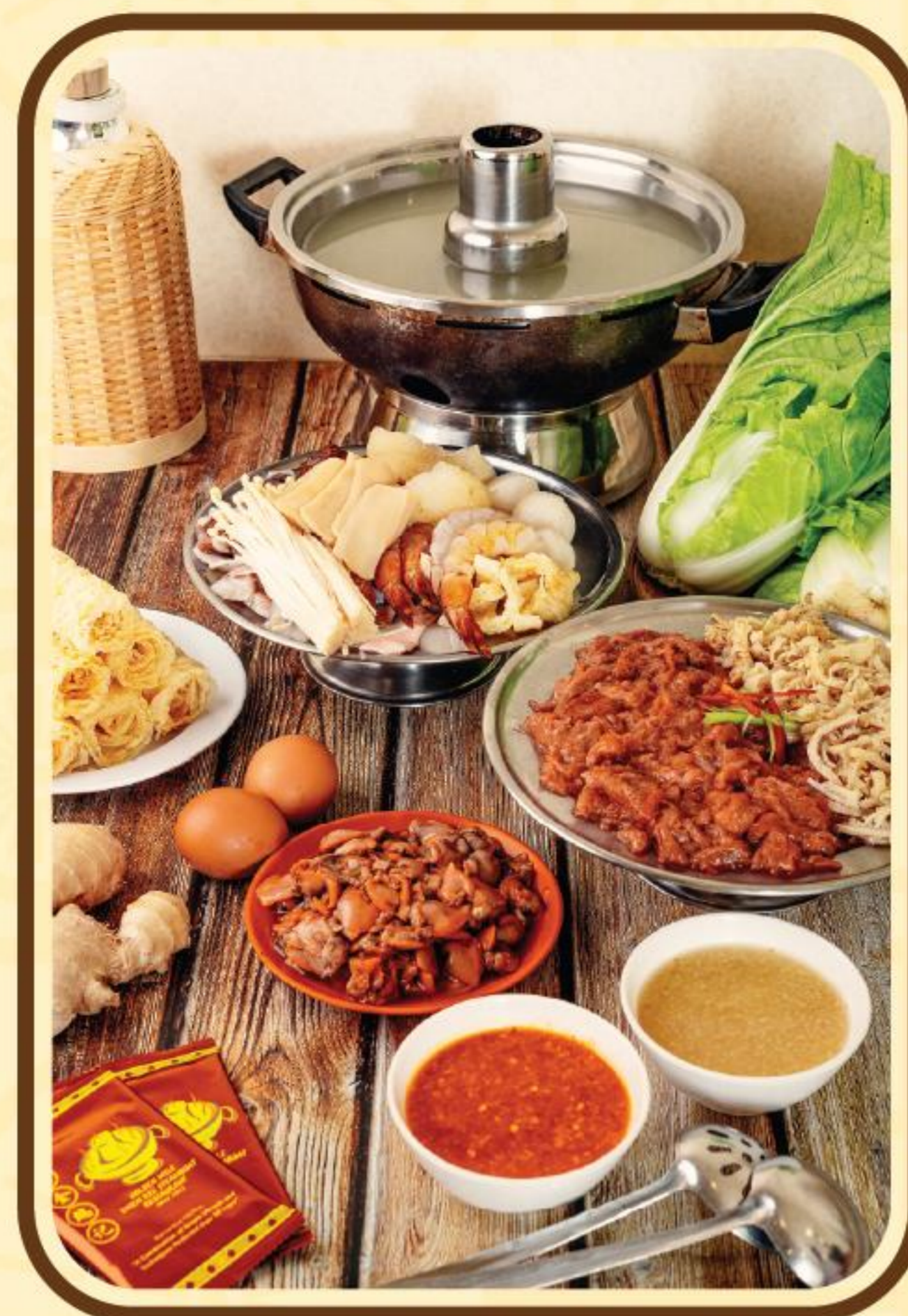
The result is a light and refreshing broth that awakens the appetite before the steamboat feast.

Set A



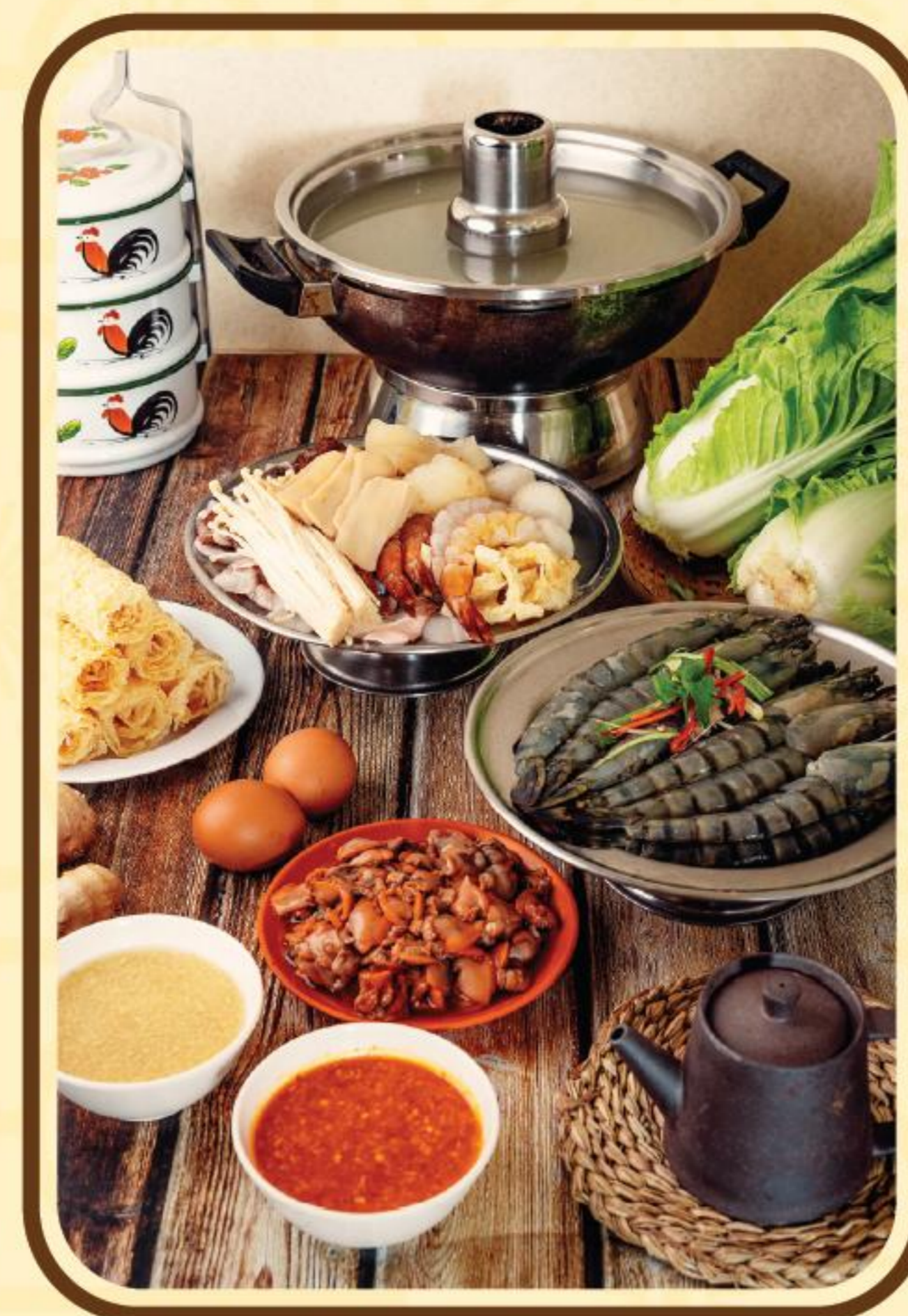
什錦+什錦
Mix + Mix

Set B



什錦+牛肉
Mix + Beef

Set C



什錦+大蝦
Mix + Big Prawn

HAINANESE STEAMBOAT CUISINE

海南式火鍋料理



1. 猪肉
Pork Meat



2. 猪肝
Pork Liver



3. 牛肉
Beef



4. 牛百葉
Omasun



5. 魚片
Fish Sliced



6. 蘇東
Sotong



7. 蝦
Prawn



8. 大蝦
Big Prawn



9. 蛤
Cockles



10. 魚鰾
Fish Maw



11. 海參
Sea Cucumber



12. 鮑魚片
Abalone Slice



13. 魚圓
Fishball



14. 玲卷
Ring Roll



15. 金針菇
Enoki Mushroom



16. 蔬菜
Vegetables

Special items add-ons, please check with staff with pricing on request
Prevailing GST and 10% Service Charge

HAINANESE CHICKEN & ROAST MEAT

17. 白切雞 🍗
Hainanese Chicken

18. 燒肉
Roasted Meat

19. 叉燒
Char Siew

20. 醬汁叉燒燒肉
Fried Roast Meat &
Char Siew in Brown Sauce

21. 雞雜
Gizzard

22. 黃梨雞雜 🍗
Gizzard with Pineapple
in Brown Sauce

23. 姜蔥雞肉 🍗
Stir Fried Chicken with
Ginger & Onion

海南式鷄與燒臘



雞翅膀
Chicken Wing

雞胸
Chicken Breast

雞腿
Drumstick

雞二度
Chicken Thigh



Special items add-ons, please check with staff with pricing on request
Prevailing GST and 10% Service Charge

海鮮

SEAFOOD

- 24. 干煎蝦烙 🍑
Prawn Sante in Chilli Sauce
- 25. 麥片蝦 🍑
Nestum Prawn
- 26. 油炸蝦球 🍑
Prawn Fritters
- 27. 叁叁炒蝦/蘇東/魚片/蛤
Sambal Prawn/ Sotong / Fish / Cockles
- 28. 姜蔥魚片
Slice Fish with Ginger & Onion
- 29. 酸甜魚片
Slice Fish with Sweet & Sour Sauce
- 30. 豆豉魚片
Slice Fish with Black Peas
- 31. 炸蘇東仔 🍑
Fried Baby Squid
- 32. 魚鰾海參
Fried Fish Maw & Sea Cucumber



MEAT (PORK)

- 33. 海南豬扒 🍑
Hainanese Pork Chop
- 34. 咕嚕肉
Sweet Sour Pork
- 35. 排骨王
Japan Pork Rib
- 36. 姜蔥豬肉
Slice Pork (Liver) with Ginger & Onion
- 37. 海南沙爹(飯) 🍑
Hainanese Satay (Ketupat)

猪肉

牛肉

MEAT (BEEF)

- 38. 姜蔥牛肉(牛百葉)
Slice Beef (Omasun) with
Ginger & Onions
- 39. 牛肉炒苦瓜/芥蘭/菜心/
咸菜/豆芽
Beef (Omasun) with
Bittergourd/Kailan/Caisin/
Salted Veg/Bean Sprout



蔬菜

VEGETABLES

- 40. 空心菜 (炒叁叁/蒜茸/腐乳) 🍑
Kang Kong (Sambal/Garlic/Fermented Tofu)
- 41. 芥蘭 (炒什錦/蝦/牛肉/蒜茸/叁叁)
Kailan (Chop Soey/Prawn/Beef/Garlic/Sambal)
- 42. 奶白 (炒什錦/蝦/牛肉/蒜茸/叁叁)
Nai Bai (Chop Soey/Prawn/Beef/Garlic/Sambal)
- 43. 豆芽 (炒咸魚/牛肉/蒜茸)
Fried Bean Sprouts (Salted Fish/Beef/Garlic)
- 44. 海南什菜 (魚鰾/冬粉/腐乳) 🍑
Hainanese Mix Vegetable (Fish Maw/Glass Noodle/Fermented Tofu)
- 45. 生菜 (炒腐乳/蒜茸)
Lettuce (Fermented Tofu/Garlic)
- 46. 黃白 (炒蒜茸/什錦)
Pak Po (Garlic/Chop Suey)
- 47. 白菜 (炒什錦/燒肉/蒜茸/腐乳/叁叁)
Chinese Cabbage (Chop Soey/Roast Pork/Garlic/Fermented Tofu/Sambal)
- 48. 羅漢齋
Vegetarian Luo Han

豆腐

BEANCURD

- 49. 紅燒豆腐
Beancurd in Brown Sauce
- 50. 油炸豆腐 🍷
Fried Beancurd
- 51. 麻婆豆腐
Mapo Beancurd
- 52. 海鮮豆腐
Seafood Beancurd



56

煎蛋

OMELLETE

- 53. 苦瓜煎蛋/炒蛋
Fried Egg with Bittergourd
- 54. 芙蓉蛋 🍷
Fried Egg with Shrimp
- 55. 角瓜煎蛋/炒蛋 🍷
Katola with Egg
- 56. 大葱煎蛋
Fried Onion with Egg
- 57. 肉碎煎蛋
Minced Meat with Egg
- 58. 蝦煎蛋
Fried Egg with Prawn



55

湯

SOUP

- 59. 魚鯨羹
Fish Maw Broth
- 60. 蛋花肉碎湯
Egg Flower & Minced Meat Soup
- 61. 什菜/苦瓜/角瓜/菜心/黃白/咸菜豆腐湯
Mixed Vegetable/Bittergourd/Katola/Caixin/Pak Po/Salted Vegetable Tofu Soup
- 62. 海鮮湯
Seafood Soup



59



84

飯

RICE

- 63. 豬扒飯
Pork Chop Rice
- 64. 咕嚕肉飯
Sweet & Sour Pork Rice
- 65. 排骨王飯
Japan Pork Rib Rice
- 66. 姜蔥豬肉飯
Sliced Pork with Ginger & Onions Rice
- 67. 姜蔥牛肉飯
Sliced Beef with Ginger & Onions Rice
- 68. 姜蔥魚片飯
Sliced Fish with Ginger & Onions Rice
- 69. 酸甜魚片飯
Sweet & Sour Sliced Fish Rice
- 70. 揚州炒飯/齋炒飯
Yang Zhou Fried Rice /Vegetarian Fried Rice
- 71. 燴飯
Mui Fan
- 72. 鷄飯
Chicken Rice
- 73. 叉燒飯
Char Siew Rice
- 74. 燒肉飯
Roasted Meat Rice

飲料

BEVERAGES

- 75. 自制酸甘汁 🍷
Home-made Lime Juice
- 76. 自制檸檬茶 🍷
Home-made Ice Lemon Tea
- 77. 咖啡、奶茶、美祿
Coffee, Tea, Milo
- 78. 中國茶/菊花茶
Chinese Tea / Chrysanthemum Tea
- 79. 罐裝飲料
Canned Drinks
- 80. 黑啤酒
Stout
- 81. 白啤酒
Beer



海南一街



