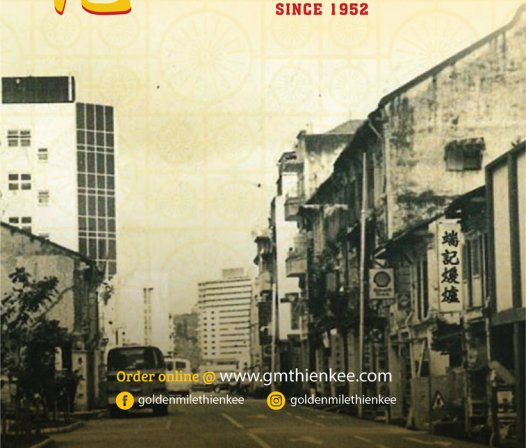



黄金端记




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 (海南島: 文昌, 琼海). Our history can be traced back to 1952, where we started our humble beginnings as an open food stall (大排档) in Middle Road. At that time, people used to call us Mid Autumn Park (中秋園) 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?"



什錦+什錦
Mix + Mix



什錦+牛肉
Mix + Beef



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
Omasu



5. 鱼片
Fish Sliced



6. 蘇東
Sotong



7. 蝦
Prawn



8. 大蝦
Big Prawn



9. 蛤
Cockles



10. 魚鱈
Fish Maw



11. 海參
Sea Cucumber



12. 鮑魚片
Abalone Slice



13. 魚圓
Fish Ball



14. 玲卷
Ring Roll



15. 金針菇
Enoki Mushroom



16. 蔬菜
Vegetables

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

HAINANESE CHICKEN & ROAST MEAT

- 17. 白切雞 (Chicken)
Hainanese Chicken
- 18. 燒肉 (Roasted Meat)
Char Siew
- 20. 薑汁叉燒燒肉 (Fried Roast Meat & Char Siew in Brown Sauce)
- 21. 鷄雜 (Gizzard)
- 22. 黃梨鷄雜 (Gizzard with Pineapple in Brown Sauce)
- 23. 姜蔥鷄肉 (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. 叁香炒蝦/蘇東/魚片/蛤 (Sambal Prawn/ Satong / Fish / Cockles)
- 28. 姜蔥魚片 (Slice Fish with Ginger & Onion)
- 29. 鹹甜魚片 (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. 魚鯉海參 (Fried Fish Maw & Sea Cucumber)



豬肉

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))

Special items add-ons, please check with staff with pricing on request
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牛肉

MEAT (BEEF)

38. 姜葱牛肉 (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 (炒叁苓 / 蒜茸 / 腐乳)
Kang Kong (Sambal/Garlic/Fermented Tofu)
41. 芥蘭 (炒什錦 / 蝦 / 牛肉 / 蒜茸 / 叁苓)
Kailan (Chop Soey/Prawn/Beef/Garlic/Sambal)
42. 奶白 (炒什錦 / 蝦 / 牛肉 / 蒜茸 / 叁苓)
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 (魚鯨 / 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 / 叁苓)
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



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



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/Coixin/Pak Po/Salted
Vegetable Tofu Soup
62. 海鮮湯
Seafood Soup
63. 海南海鮮泡飯
Hainanese Seafood Paofan
64. 海南鮑魚泡飯
Hainanese Chicken Abalone
Paofan



面

NOODLE

68. 米粉 (干/濕/湯/燴)
Bee Hoon (Dry/Wet/Soup/Veg.)
69. 河粉 (干/濕/湯/燴)
Har Fun (Dry/Wet/Soup/Veg.)
70. 伊面 (干/濕/湯/燴)
Yi Mee (Dry/Wet/Soup/Veg.)
71. 福建面 (干/濕/湯/燴)
Hokkien Mee (Dry/Wet/Soup/Veg.)
72. 香港面 (干/湯/燴)
Hong Kong Noodle (Dry/Wet/Soup/Veg.)
73. 東粉 (干/湯/燴)
Dong Fen (Dry/Soup/Veg.)

74. 面饅 (干/湯/燴)
Mian Xian (Dry/Soup/Veg.)
75. 馬車面/東粉 (干/燴)
Bee Hoon/Mee Goreng (Dry/Veg.)
76. 星洲米粉 (干/燴)
Sin Chew Bee Hoon (Dry/Veg.)



水果和飲料

FRUITS
& BEVERAGES

89. 新鮮水果和鮮榨果汁
Assortment of Fruits & Juices
90. 自制酸柑汁
Home-made Lime Juice
91. 自制檸檬茶
Home-made Ice Lemon Tea
92. 咖啡、奶茶、美禄
Coffee, Tea, Milo
93. 中國茶 / 菊花茶
Chinese Tea / Chrysanthemum Tea
94. 罐裝飲料
Canned Drinks
95. 黑啤
Stout
96. 白啤
Beer



飯

RICE

77. 豬扒飯
Pork Chop Rice
78. 咕嚕肉飯
Sweet & Sour Pork Rice
79. 排骨王飯
Japan Pork Rib Rice
80. 姜蔥豬肉飯
Sliced Pork with Ginger & Onions Rice
81. 姜蔥牛肉飯
Sliced Beef with Ginger & Onions Rice
82. 姜蔥魚片飯
Sliced Fish with Ginger & Onions Rice
83. 酸甜魚片飯
Sweet & Sour Sliced Fish Rice
84. 揚州炒飯/蛋炒飯
Yang Zhou Fried Rice / Vegetarian Fried Rice
85. 炒飯
Mui Fan
86. 鷄飯
Chicken Rice
87. 叉燒飯
Char Siew Rice
88. 燒肉飯
Roasted Meat Rice

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

海南一街



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