

LAO BEIJING
SINCE 1996
老北京



老北京, 新风尚

HOOKED ON CLASSICS

自打1996年, 老北京就在本地扎根落户了。这么多年来, 地道的京味儿也早已接上了南洋的地气, 走进普罗大众的生活, 成为深受广大狮城人喜爱的家常美食。

一路走来, 眼瞅着连00后的一代都纷纷冒起, 当年的芬芳桃李成长为社会的栋梁, 老北京也要与时俱进不是?

所谓传承不守旧, 创新不忘本。疫情洗礼下的老北京洗心革面, 以崭新的面貌呈现在大众眼前。店还是您钟意的那家店, 熟悉的招呼还是同样热情, 但与曾经的过去又拉开了一点距离, 而距离产生美感, 让心与心贴得更近!

一花一世界, 老北京也是小天地, 走进来, 我们就像一家人。热烈的色彩, 象征的符号, 几分调侃, 几分无厘头, 传达出的待客情谊却是真实无比。

菜品中, 您最喜爱的那口, 必不可少, 老北京烤鸭, 自卷薄饼、小笼包....., 卖相与做工上都用足了心思; 新添的几款佳肴更是格外讲究, 美人鱼、鸳鸯河粉、炭烧羊小腿、李鸿章炒杂碎....., 传统中透露出洋派, 体现了帝都兼容并蓄的博大, 和国际大都市海纳百川的包容。

老北京, 新风尚。领略美食文化, 把握当下, 畅享人生!

Since Lao Beijing opened in 1996, it has served classic Chinese delicacies that many have come to reminisce. Keeping up with the times, we continue to push the boundaries of change to engage palates of the present.

Still Hooked On Classics, our cuisine philosophy aims to unite the old and the new. Our chefs' creativity is always on the go, giving new interpretation to classics that have popularised Chinese cuisine from all over the world.

You will experience the new and improved flavours which draw inspiration from the essence of traditional classics. Dishes like Grilled 'Mala' Lamb Leg, The Mermaid, Wagyu Beef Truffle 'Hor Fun', Chop Suey, and more.

And to offer you a truly complete dining experience, just take a look around the restaurant to feel the vibes! Specially-designed wall art visuals lend a touch of fun and vibrancy to the dining space. Together with our team of friendly staff, you know you've come to just the right place for your meal.

Welcome to Lao Beijing, where classical tales are told in modern times.

这菜单显示的价格得另加10%服务费及政府消费税。
图片仅供参考, 或与菜式不尽相同。

All prices indicated are subject to 10% service charge and prevailing government taxes.
Food pictures may differ from actual dish presentation.



A1

美人鱼 The Mermaid

胶原蛋白汤底 Grilled Barramundi with Collagen Soup Base \$90

采用澳洲深海鲈鱼，肉质鲜美，烤至皮脆肉香，搭配豆腐、白萝卜、腐竹等，加上自家烹制的胶原蛋白，再淋上鱼骨熬成的高汤，让胶原蛋白溶于汤中。胶原蛋白对皮肤修复、抗衰老有益，并有助于预防心血管疾病，深受食家的喜爱。

A healthy and delicious dish rich in collagen. It consists of fresh grilled Australian barramundi with crisp skin, tofu, white radish, bamboo shoots and more, all of which are submerged in a nourishing collagen broth made using homemade collagen and fish bone soup. Collagen is known as an anti-aging superfood that helps with skin repair and fights against cardiovascular disease, amongst many other benefits.



老北京十大名菜 SIGNATURE DISHES



老北京薄饼 | \$29.80
Lao Beijing Signature D.I.Y Popiah



当红辣子鸡神奇蛋 | \$30.80
Firecracker Chicken Nest

老北京十大名菜 SIGNATURE DISHES



A4



炭烧羊小腿 | \$30.80
Grilled 'Mala' Lamb Leg



A5



纸包葱烧海参蹄筋 | \$42.80
Paper-wrapped Braised Sea Cucumber
and Pork Tendon with Onion

老北京十大名菜 SIGNATURE DISHES

A6



火焰菠萝牛肉 | \$36.80
Awesome Flaming Pineapple Beef

A7



松露牛肉鸳鸯河粉 | \$40.80
Wagyu Beef Truffle 'Hor Fun'

老北京十大名菜 SIGNATURE DISHES



番茄酸菜烤鱼 | \$80 (全/whole)
Grilled Barramundi with Tomato and Pickled Cabbage Soup



铁板胡椒虾 | \$24.80
Pepper Prawn on Sizzling Hot Plate



老北京烤鸭 | \$88 (全/whole) \$45 (半/half) | Lao Beijing Peking Duck

二度炒鸭架 Stir-fried Duck Rack: +\$15 (全/whole) +\$10 (半/half)

任选煮法: 姜葱 / 椒盐
Choice of Cooking Method:
Ginger and Spring Onion / Salt and Pepper

开胃的小菜 APPETISERS

B1



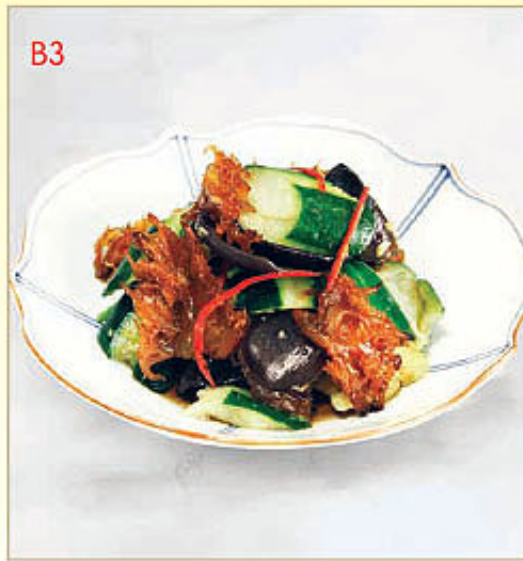
陈年花雕醉虾 | \$16.80
Drunken Prawn with Aged 'Hua Diao' Wine

B2



肉干沙律菜 | \$33.80
'Bakkwa' Bacon Salad

B3



蛰花拍黄瓜 | \$9.80
Chilled Jellyfish with Cucumber

B4



川味口水鸳鸯(鸡, 鸭) | \$13.80
Sichuan Mouth-watering Chicken
and Duck

B5



凉拌香辣螺肉 | \$11.80
Spicy Sea Whelk Salad



厨师推荐 CHEF RECOMMENDS



辣 SPICY

汤
SOUP



黄焖蟹肉鱼鳔羹 | \$13.80
Braised Crab Meat Bisque with Fish Maw



海鲜酸辣汤 | \$18.80
Seafood Hot and Sour Soup



鲜虾云吞胶原花胶汤 | \$18.80
Superior Nourishing Broth with Prawn Wonton and Fish Maw



厨师推荐 CHEF RECOMMENDS






辣 SPICY

D1



螃蟹 | 时价 Market Price | Crab

任选煮法: 黑胡椒 / 白胡椒 / 辣椒 / 奶油 / 咸蛋黄

Choice of Cooking Method: Black Pepper  / White Pepper  / Chilli  /
Butter / Salted Egg Yolk

D2



酸菜鱼 | \$39.80

Braised Barramundi with Pickled Cabbage and Chilli

D3



美人鱼 The Mermaid | \$90 (全/whole)
胶原蛋白汤底 Grilled Barramundi with Collagen Soup Base



厨师推荐 CHEF RECOMMENDS



辣 SPICY

水里游的 THOSE THAT SWIM

D4



麻辣清汤烤鱼 | \$80 (全/whole)
Grilled Barramundi with Sichuan 'Mala' Soup

D5



剁泡椒烤鱼 | \$80 (全/whole)
Grilled Barramundi with Pickled Chilli Soup

D6



番茄酸菜烤鱼 | \$80 (全/whole)
Grilled Barramundi with Tomato and
Pickled Cabbage Soup

D7



笋壳 / 龙虎斑 | 时价 Market Price
Marble Goby / Pearl Garoupa

任选煮法: 清蒸 / 油泡 / 黑松露扣 / 剁椒蒸
Choice of Cooking Method: Steamed / Poached in Oil /
Braised with Black Truffle / Steamed with Pickled Chilli

D8



澳洲龙虾 / 波士顿龙虾 | 时价 Market Price
Australian Lobster / Boston Lobster

任选煮法: 金银蒜蒸 / 白胡椒焗 / 咸蛋黄焗 / 奶油焗
Choice of Cooking Method: Steamed with Garlic /
Baked with White Pepper / Baked with Salted Egg Yolk /
Baked with Butter



厨师推荐 CHEF RECOMMENDS



辣 SPICY

D9



菜脯生焗龙虎斑 | \$68.80
Baked Pearl Garoupa with Preserved Radish wrapped with Lotus Leaf

D10



铁板胡椒虾 | \$24.80
Pepper Prawn on Sizzling Hot Plate

D11



纸包葱烧海参蹄筋 | \$42.80
Paper-wrapped Braised Sea Cucumber
and Pork Tendon with Onion

D12



蜜汁山核桃虾球 | \$28.80
Sautéed Prawn
with Pecan and Honey



厨师推荐 CHEF RECOMMENDS



辣 SPICY

带翅膀儿的
THOSE WITH WINGS



E1

老北京烤鸭 | \$88 (全/whole) \$45 (半/half) | Lao Beijing Peking Duck

二度炒鸭架 Stir-fried Duck Rack: +\$15 (全/whole) +\$10 (半/half)

任选煮法: 姜葱 / 椒盐

Choice of Cooking Method: Ginger and Spring Onion / Salt and Pepper



E2

爱尔兰烧鸭 | \$78 (全/whole) \$40 (半/half)

Roast Irish Duck



厨师推荐 CHEF RECOMMENDS



辣 SPICY



当红辣子鸡神蛋 | \$30.80
Firecracker Chicken Nest



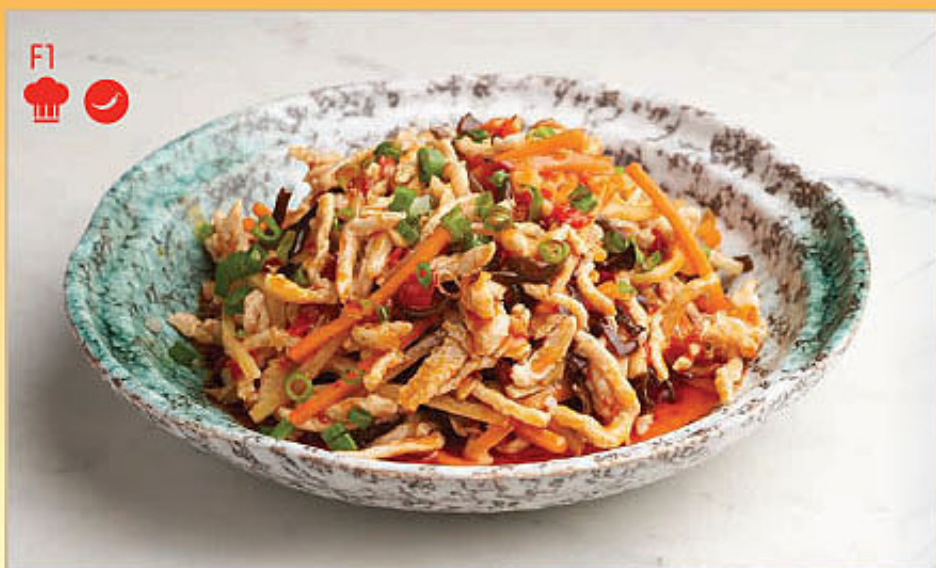
左宗棠鸡 | \$22.80
General Tso's Chicken



陈年花雕元宝炖鸡 | \$32.80 (半/half)
Braised 'Shaoxing' Herbal Chicken Soup
with Pork and Cabbage Dumpling



四条腿儿的 THE FOUR-LEGGED



F1
👨‍🍳 🔥

鱼香肉丝 | \$20.80

Stir-fried Shredded Pork in Spicy 'Yu Xiang' Sauce



F2
👨‍🍳

口袋葱爆羊肉 | \$28.80

Sautéed Mutton with Onion and Scallion (served with Dough Pocket)

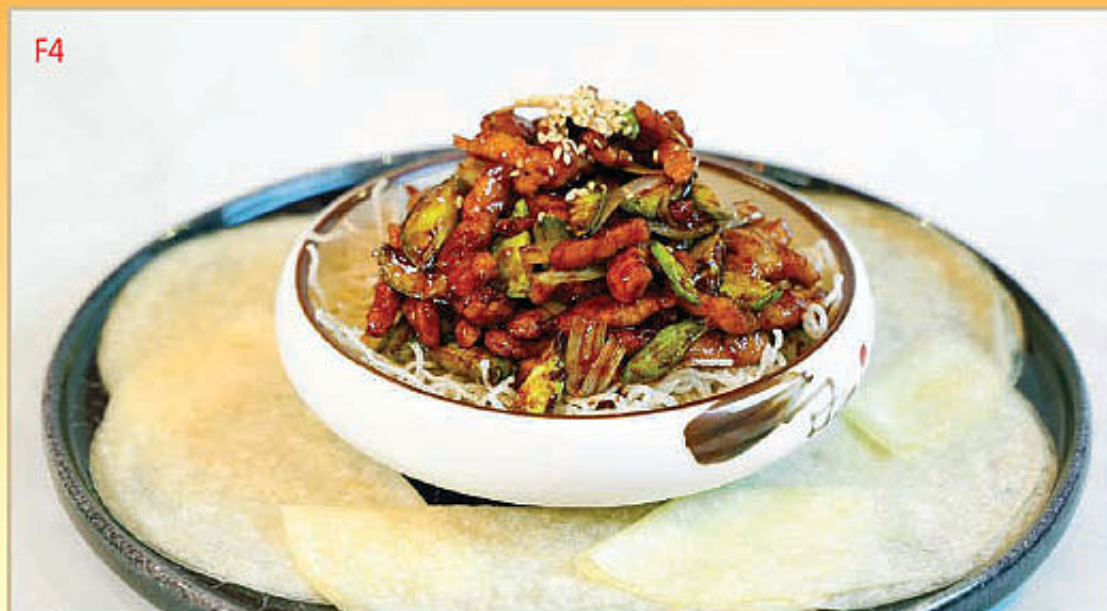


F3

旺来金钱黑豚 | \$24.80

Barbecued Kurobuta Pork served with Lettuce and Pineapple Salsa

F4



臭豆京酱肉丝 | \$20.80
Sautéed Shredded Pork and Petai with Sweet Bean Sauce

F5



麻辣羊小腿 | \$30.80
Grilled 'Mala' Lamb Leg

F6



火焰菠萝牛肉 | \$36.80
Awesome Flaming Pineapple Beef

F7



镇江排骨 | \$20.80
Zhenjiang-style Pork Rib

F8



水煮牛魔王 | \$32.80
Poached Sliced Beef in Spicy Sauce



厨师推荐 CHEF RECOMMENDS



辣 SPICY

老少皆宜的豆腐和蔬菜
BEANCURD AND VEGETABLES

G1



干煸四季豆 | \$16.80
Stir-fried French Beans with Minced Pork and Dried Shrimps

G2



李鸿章炒杂碎 | \$18.80
Chop Suey

G3



纸锅海鲜豆腐 | \$26.80
Seafood Tofu served in Paper Pot

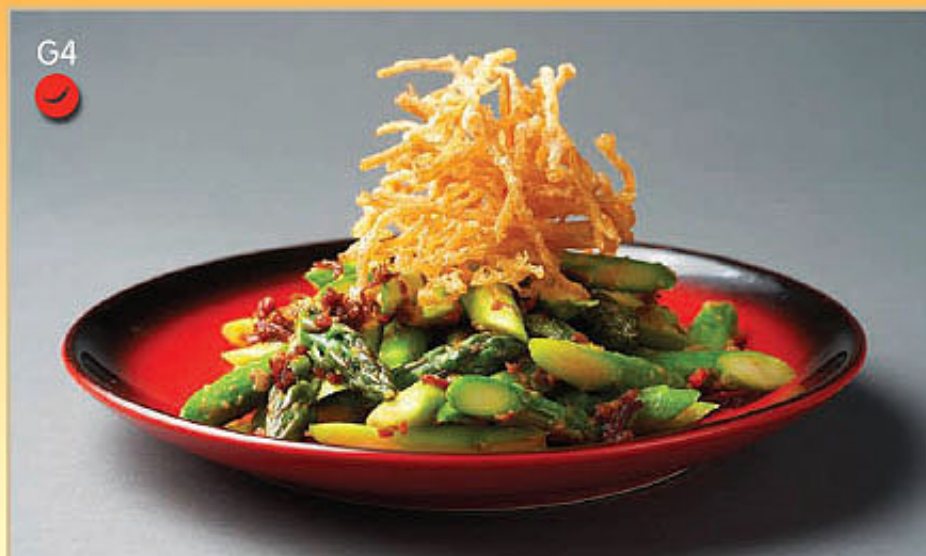


厨师推荐 CHEF RECOMMENDS



辣 SPICY

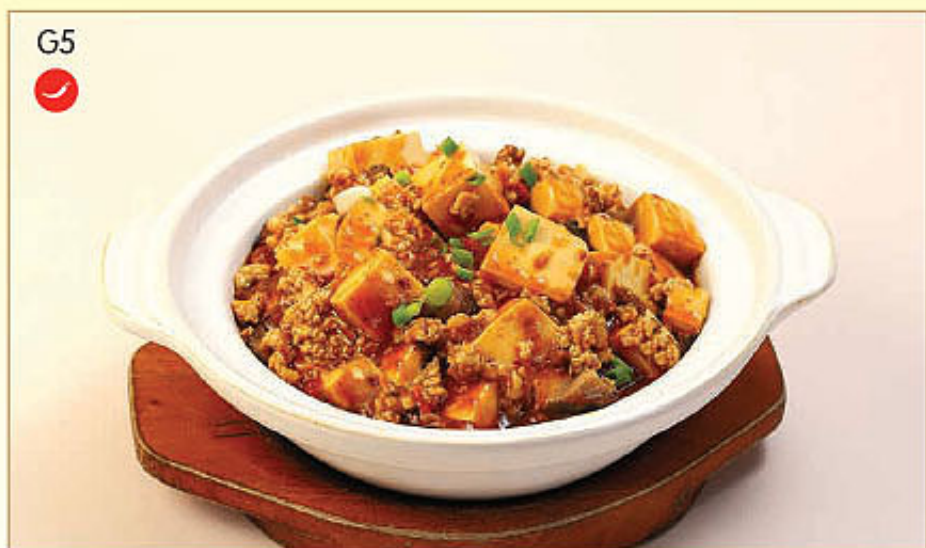
老少皆宜的豆腐和蔬菜
BEANCURD AND VEGETABLES



G4



X.O. 醬炒芦笋 | \$18.80
Stir-fried Asparagus with X.O. Sauce



G5



麻婆豆腐 | \$16.80
'Mapo' Tofu



G6

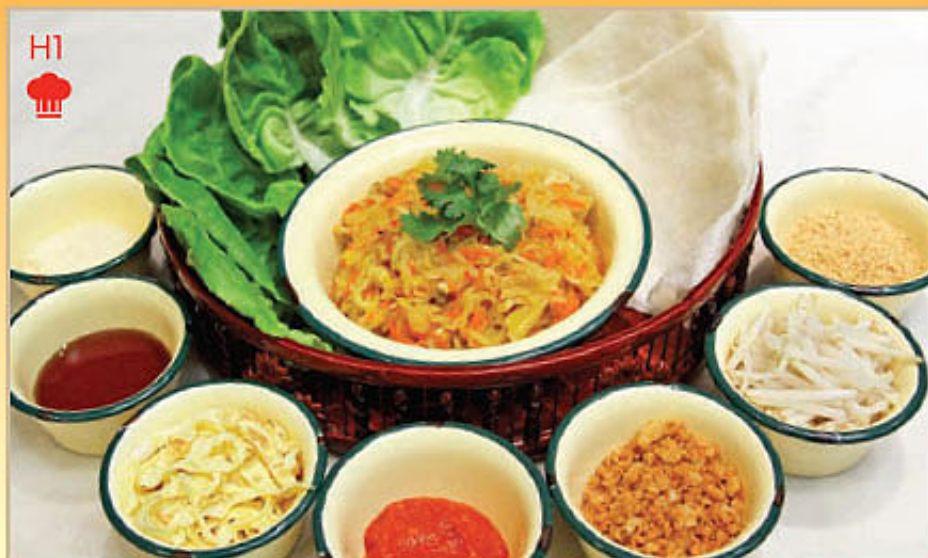
时蔬 | \$16.80
Seasonal Vegetables
任选煮法: 清炒 / 蒜炒
Choice of Cooking Method: Stir-fried / Stir-fried with Garlic



厨师推荐 CHEF RECOMMENDS



辣 SPICY



H1
老北京薄饼 | \$29.80
Lao Beijing Signature D.I.Y Popiah



H2
松露牛肉鸳鸯河粉 | \$40.80
Wagyu Beef Truffle 'Hor Fun'



H3
X.O. 酱蟹肉炒饭 | \$22.80
X.O. Crab Meat Fried Rice

管饱的面和饭

PASTRIES, RICE & NOODLES



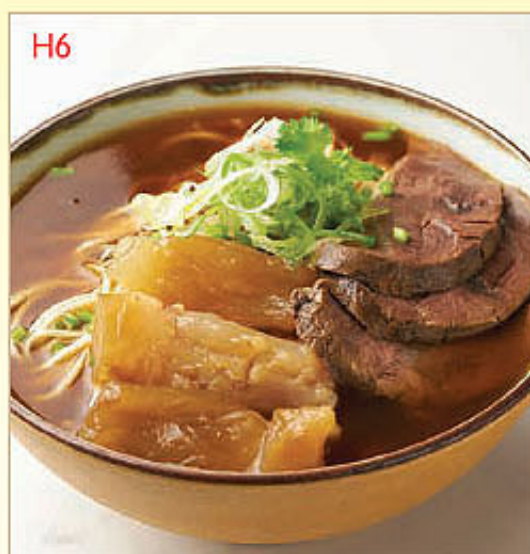
H4

中华炒面 | \$19.80
Chow Mein



H5

老北京炸酱面 | \$12.80
Beijing-style 'Zha Jiang' Noodles



H6

双宝牛肉汤面 | \$18.80
Beef Noodle Soup with Duo Treasures
任选一款: 原味 / 麻辣
Choice of One: Original / 'Mala' 🌶️



H7

三宝牛肉汤面 | \$20.80
Beef Noodle Soup with Triple Treasures
任选一款: 原味 / 麻辣
Choice of One: Original / 'Mala' 🌶️



H8

牛肉汤拉面 | \$14.80
Beef Noodle Soup
任选一款: 原味 / 麻辣
Choice of One: Original / 'Mala' 🌶️



H9

牛筋丸汤面 | \$12.80
Beef Ball Noodle Soup
任选一款: 原味 / 麻辣
Choice of One: Original / 'Mala' 🌶️

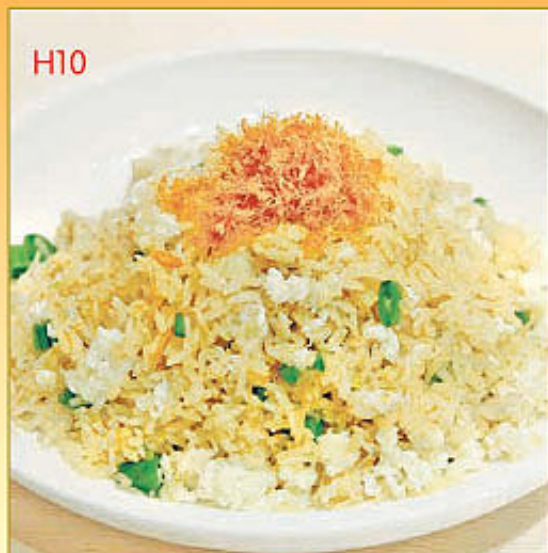


厨师推荐 CHEF RECOMMENDS



辣 SPICY

管饱的面和饭
PASTRIES, RICE & NOODLES



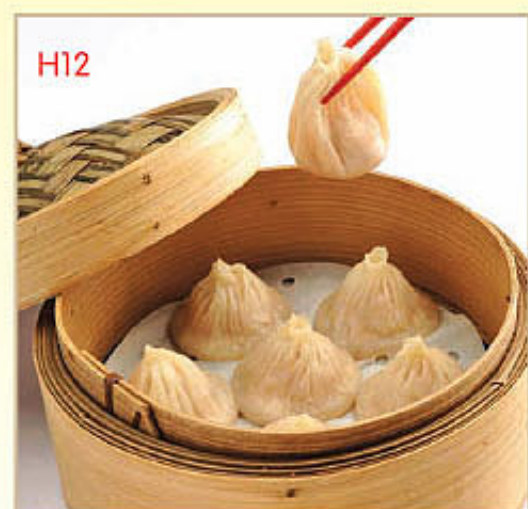
H10

瑶柱蟹肉蛋白炒饭 | \$28.80
Fried Rice with Dried Scallop,
Crab Meat and Egg White



H11

黑蒜小笼汤包 | \$12.80 (6粒/pcs)
Black Garlic 'Xiao Long Bao'
(Steamed Juicy Meat Dumpling)



H12

小笼灌汤包 | \$9.80 (6粒/pcs)
'Xiao Long Bao'
(Steamed Juicy Meat Dumpling)



H13



红油抄手 | \$9.80 (6粒/pcs)
Prawn Wonton with Dark Vinegar
and Chilli Oil



H14

手工锅贴 | \$9.80 (6粒/pcs)
Pan-fried Homemade 'Guo Tie'
任选一款: 三鲜 / 白菜猪肉
Choice of One: Shrimp, Pork and Chives /
Pork and Cabbage



H15

手工水饺 | \$8.80 (6粒/pcs)
Steamed Homemade Dumpling
任选一款: 三鲜 / 白菜猪肉
Choice of One: Shrimp, Pork and Chives /
Pork and Cabbage



厨师推荐 CHEF RECOMMENDS



辣 SPICY

管饱的面和饭 PASTRIES, RICE & NOODLES



H16



麻婆鸳鸯豆腐包 | \$8.80
Steamed 'Mapo' Tofu Bun



H17

褡裢火烧 | \$12.80
Pan-fried Pork Pancake Roll



H18

皇城煎饼 | \$12.80
Beijing-style Pork
and Basil 'Jian Bing'



H19

酥骨虱目鱼葱油饼 | \$10.80
Pan-fried Onion Pancake with
Coleslaw Milkfish



H20

板煎素菜包 | \$8.80
Pan-fried Vegetarian Bun



H21

野菌粟米水晶饺 | \$7.80
Wild Fungus and Sweet Corn Dumpling



厨师推荐 CHEF RECOMMENDS



辣 SPICY

沁人心扉的甜品 DESSERTS



11
天妇罗炸榴莲 | \$16.80
Fried Durian Tempura



12
焦糖雪糕红豆沙锅饼 | \$14.80
Red Bean Pancake with Ice-cream



13
黄梨冰沙香茅水晶露 | \$6.80
Pineapple Sorbet with Lemongrass Jelly



14
杨枝甘露 | \$6.80
Chilled Mango Cream with Pomelo,
Sago and Diced Mango



15
红豆沙汤圆 | \$6.80
Red Bean Soup with Glutinous Rice Ball

