茗香 Beng Hiang

EST. 1978

AUTHENTIC HOKKIEN CUISINE

正宗福建餐馆

AUTHENTIC
HOKKIEN CUISINE

Beng Hiang is a cherished Hokkien restaurant rooted in tradition and culinary heritage. Founded by three Hokkien pioneers in a Chinatown shophouse on Murray Street, it later expanded to Amoy Street and Xiamen Street, becoming a beloved gathering place for generations of families and the wider Hokkien community. In 2015, it relocated to Jurong East, continuing its legacy of authentic flavours, warm hospitality, and strong community ties.

Today, as part of Shangri-La Singapore, Beng Hiang begins a new chapter while staying true to its roots. With nearly 48 years of heritage, it preserves time-honoured Hokkien recipes and regional specialties that honour generations of culinary craft.

At Shangri-La Group, we are guided by a deep respect for Asia's cultural heritage, expressed through authentic cuisine and heartfelt service. Welcoming Beng Hiang into the Shangri-La family reflects our shared values of authenticity, hospitality, and tradition, and enriches our commitment to showcasing Asia's diverse culinary landscape.

Together, we continue a legacy where tradition is not only preserved, but lived, tasted, and shared.

茗香是一家深受喜爱的福建菜餐厅，植根于传统与饮食文化传承。由三位福建先驱于牛车水Murray Street的一间店屋创立，随后扩展至 Amoy Street与 Xiamen Street，成为几代家庭以及更广泛福建社群喜爱的聚会之地。

2015年迁至裕廊东，延续其地道风味、温暖待客之道与紧密社区联系的传统。 如今，作为新加坡香格里拉的一部分，茗香在开启新篇章的同时，依然坚守其根源。拥有近48年的历史传承，它保留世代相传的福建经典食谱与区域特色菜肴，致敬一代又一代的烹饪匠心。

在香格里拉集团，我们秉持对亚洲文化遗产的深切尊重，并通过正宗美食与真诚服务加以呈现。欢迎茗香加入香格里拉大家庭，体现了我们对真实、待客之道与传统的共同价值观，也进一步丰富了我们展现亚洲多元饮食文化的承诺。 携手同行，我们延续一份传承——传统不仅被保存，更被体验、品味与分享。

Premium Fujian Tea Selection

茗 茶 雅 韵

茶文化是福建饮食传统中不可或缺的一部分。自古以来，一壶香茗伴随餐桌，为每一餐增添温度与情谊。作为中国著名茶乡，福建孕育了众多经典名茶。我们精心甄选的茶品，传承这份悠久文化，与茗香的福建风味相得益彰。

An enduring part of Hokkien dining culture, tea has long been poured at the table, bringing comfort, connection and a sense of occasion to every meal.

Renowned for its rich tea-making heritage, Fujian is home to some of China's most treasured teas. Our curated selection celebrates this tradition, offering a harmonious accompaniment to the flavours of Beng Hiang.

武夷山大红袍
Wuyi Mountain Da Hong Pao

享负盛名的乌龙茶，香气馥郁，茶汤醇厚顺滑，回甘悠长。适合搭配红烧菜肴、烧味及风味浓郁的佳肴。

A revered oolong tea prized for its rich aroma, smooth character and lingering finish. Pairs beautifully with braised dishes, roasted meats and robust flavours.

安溪观音王
Anxi Tieguanyin

著名乌龙茶，散发优雅花香，口感清雅甘甜。与海鲜、汤品及口味较清淡的菜肴尤为相衬。

A celebrated oolong tea known for its delicate floral fragrance and naturally sweet finish. An elegant accompaniment to seafood, soups and lighter-flavoured dishes.

茉莉龙珠
Jasmine Dragon Pearl

以绿茶嫩芽手工揉制成珠，再以鲜茉莉花层层窨制而成。茶香清新淡雅，口感甘醇怡人，特别适合搭配海鲜及调味细致的菜肴，更能衬托食材本味。

Hand-rolled green tea pearls delicately scented with fresh jasmine flowers, offering a light, floral finish. Suited to seafood and delicately seasoned dishes, allowing their natural flavours to shine.

武夷大红袍 Wuyi Mountain Da Hong Pao / 安溪观音王 Anxi Tieguanyin / 茉莉龙珠 Jasmine Dragon Pearl

热泡 Hot Brew $12 (per pax)　　冷泡 Cold Brew $8 (per pax)

经典福建茶选 Classic Fujian Tea Selection

武夷水仙 Wuyi Narcissus / 铁观音 Tieguanyin / 茉莉花茶 Jasmine

热 Hot $6 (per pax)

茗香必点招牌菜

Beng Hiang Signatures

蟹肉鱼鳔羹
Superior Crab Meat and Fish Maw Broth

$68 (适合4人 for 4 pax)
$20 (每位 per pax)

厚实鱼鳔与鲜甜蟹肉熬煮于浓郁高汤中，鲜香醇厚。
Chunky fish maw and sweet crab meat in a rich, comforting broth.
A, E, G, P, S, SE

茗香炭烧乳猪
Cherry Wood Charcoal-Roasted Boneless Suckling Pig

$358 (整只 whole)

以樱桃木慢火烧制，外皮酥脆金黄，肉质鲜嫩多汁，散发迷人烟熏香气。
Roasted over cherry wood for crackling crisp skin, succulent meat and a distinctive smoky aroma.
G, P, S, SE

*需2天预订 *2 days pre-order*

五香虾枣
Crispy Five-spice Pork Roll and Prawn Ball

$18

传统福建风味开胃组合，呈现经典小食的丰富口感与香气。
A traditional Hokkien appetiser combination showcasing the textures and flavours of two beloved classics.
E, G, P, S, SE

香脆蚝煎
Crispy Oyster Omelette

$25

鲜蚝煎至金黄香脆，搭配招牌自制辣椒酱，鲜香惹味。
Crispy oyster omelette served with signature Homemade Chilli Sauce.
E, G, P, S, SE

扣肉花包
Slow-braised Pork Belly with Steamed Bun

$25 (5粒 5 pieces)

五花肉以特选酱油慢炖至软糯入味，搭配松软蒸包。
Slow-braised pork belly in premium soy sauce, served with fluffy steamed buns.
G, P, S, SE

茗香海参鸭
Braised Duck with Sea Cucumber

$68 (半只 half)

鲜嫩鸭肉与海参慢火焖煮，酱香浓郁滋味醇厚。
Succulent duck and delicate sea cucumber slow-braised in a rich savoury sauce.
A, G, P, S, SE

茗香海鲜福建面
Beng Hiang Seafood Hokkien Noodle

$22

以猪骨与鲜虾熬制浓郁高汤，搭配爽滑面条及香脆猪油渣。
Springy noodles braised in a rich pork bone and prawn broth, finished with crispy pork lard.
E, G, P, S, SE

酒精 A Alcohol | 鸡类 E Egg | 麸质 G Gluten | 坚果 N Nuts | 猪肉 P Pork | 豆类 S Soya | 海鲜 SE Seafood

以上价格以新币计算，需另加10%服务费及现行政府税费。Prices are in SGD, subject to 10% service charge and prevailing government taxes.

前菜 Appetisers

永春老醋海蜇冻
Crystal Jellyfish with Yongchun Aged Vinegar
A, G, S, SE
$15
(6粒 6 pieces)

锦绣拼盘（五香、虾枣、沙律虾、海蜇冻）
Cold Dish Platter (Five-spice Pork Roll, Prawn Ball, Prawn Salad, Crystal Jellyfish
A, E, G, N, P, S, SE
$60
(适合4人 for 4 pax)

海鲜薄饼
DIY Seafood Popiah Set
E, G, N, P, S, SE
$58
(适合5人 for 5 pax)

汤品 Soup

福建佛跳墙
Fujian-style Buddha Jumps Over The Wall
A, G, P, S, SE
$98
(每位 per pax)

福建霞浦紫菜燕饺汤
Fujian Xiapu Pork Dumpling in Seaweed Soup
G, P, S, SE
$15
(每位 per pax)

鲍鱼海参 Abalone and Sea Cucumber

红烧四头南非鲍鱼
Braised Whole 4-Head South Africa Abalone
A, G, S, SE
$58

红烧四头南非鲍鱼海参
Braised Whole 4-Head South Africa Abalone with Sea Cucumber
A, G, S, SE
$68

酒精 A Alcohol | 鸡类 E Egg | 麸质 G Gluten | 坚果 N Nuts | 猪肉 P Pork | 豆类 S Soya | 海鲜 SE Seafood

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新加坡闽南风味 Minnan of Singapore

福建荔枝肉
Hokkien Lychee Pork
G, P, S, SE

$28

茶王烟熏脆皮鸡
Tea-smoked Crispy Chicken
G

$30
(半只 half)

福建老姜鸭
Slow-braised Hokkien Duck with Aged Ginger
G, S, SE

$40
(每份 portion)

酒精 A Alcohol | 鸡类 E Egg | 麸质 G Gluten | 坚果 N Nuts | 猪肉 P Pork | 豆类 S Soya | 海鲜 SE Seafood

以上价格以新币计算，需另加10%服务费及现行政府税费。Prices are in SGD, subject to 10% service charge and prevailing government taxes.

江海之鲜
From The Sea

福州红糟老虎虾 — $78
Fuzhou-style Tiger Prawns with Fermented Red Rice Wine
A, G, S, SE

清蒸鲳鱼 — $20 (每一百克 per 100g)
Teochew-style Steamed Pomfret
A, G, S, SE

福建焖黄花鱼 — $13 (每一百克 per 100g)
Hokkien-style Braised Yellow Croaker
A, G, P, S, SE

飘香糯米蟹糕 — $138 (适合6至8人 for 6 to 8 pax)
Fujian-style Steamed Mud Crab with Glutinous Rice
E, G, P, S, SE

*需1天预订 *1 day pre-order*

海鲜芋圈 — $35
Golden Taro Ring with Seafood
A, G, N, S, SE

酒精 A Alcohol | 鸡类 E Egg | 麸质 G Gluten | 坚果 N Nuts | 猪肉 P Pork | 豆类 S Soya | 海鲜 SE Seafood

以上价格以新币计算，需另加10%服务费及现行政府税费。Prices are in SGD, subject to 10% service charge and prevailing government taxes.

豆腐蔬菜
Beancurd and Vegetables

红烧鸡肉蘑菇豆腐 $16
Braised Beancurd with Chicken and Mushroom
A, E, G, S

茗香焖白菜粒 $58
Traditional Braised Whole White Cabbage
A, G, P, S, SE
*需2天预订 *2 days pre-order*

虾球银芽青龙菜 $33
Sautéed Prawn with Chinese Garlic Chives
A, G, S, SE

福建醋烧白菜 $18
Hokkien-style Vinegar Braised Cabbage
A, G, S, SE

扁鱼菠菜 $16
Spinach with Dried Sole Fish
A, G, S, SE

罗汉上素 $18
Braised Seasonal Mixed Vegetables
G, S, V

酒精 A Alcohol | 鸡类 E Egg | 麸质 G Gluten | 坚果 N Nuts | 猪肉 P Pork | 豆类 S Soya | 海鲜 SE Seafood | 素食 V Vegetarian

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主食 Noodles and Rice

福州海鲜鱼面 — $20
Fuzhou Fish Noodle with Seafood
E, G, S, SE

茗香海鲜炒饭 — $18
Beng Hiang Signature Seafood Fried Rice
E, G, S, SE

长寿面线配鹌鹑蛋 — $30
Longevity Vermicelli with Quail Eggs
A, E, G, P, S, SE

酒精 A Alcohol | 鸡类 E Egg | 麸质 G Gluten | 坚果 N Nuts | 猪肉 P Pork | 豆类 S Soya | 海鲜 SE Seafood

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甜品 Dessert

冰糖炖燕窝
Double-boiled Bird's Nest with Rock Sugar
V

$58
(每位 per pax)

银杏芋泥
Yam Paste with Ginkgo Nuts
D

$10
(每位 per pax)

油条花生汤
Peanut Soup with Dough Fritters
N

$10
(每位 per pax)

生日寿桃
Longevity Birthday Bun
V

$10
(5粒 5 pieces)

酒精 A Alcohol | 鸡类 E Egg | 麸质 G Gluten | 坚果 N Nuts | 猪肉 P Pork | 豆类 S Soya | 海鲜 SE Seafood | 素食 V Vegetarian

以上价格以新币计算，需另加10%服务费及现行政府税费。Prices are in SGD, subject to 10% service charge and prevailing government taxes.