

KEDAI KOPITIAM

ORIENTAL
KOPI

華陽三寶
ORIENTAL SIGNATURE



傳承家鄉的好味道
Inherit the good taste of hometown

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ORIENTAL KOPI

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Inherit the good taste of hometown

Originated from Hainan, Province of China, Oriental Kopi's master chef sailed abroad to South East Asia to make a living in his early years. He became chef when he was sailing on ship and became proficient in western cuisine. During his sailing journey, he came out with new perception towards both western and chinese culinary by infusing both taste & texture into signature culture confectionaries of today, in Oriental Kopi. Our signature Polo Bun & Egg Tart are still well loved by many.

Oriental Kopi believes in keeping the distinctive culture and taste of original. Every cup of coffee is brewed in-house where crafted from tradition techniques. Using only handpicked high-quality Arabica, Robusta and Liberica coffee beans, roasted under high temperature to weigh out the thick and mellow fragrant. Each cup of Oriental Coffee is genuine hand brew to keep the origin tasting experience an enjoyment.

We, at Oriental Kopi, take pride in upholding of our origin culture in food and quality. Specially crafted by our master chef, everyone gets to enjoy the delicate and unique taste of Nanyang cuisine, confectionaries and "Tong Shui" only here in Oriental Kopi.

传承家乡的好味道

华阳老师傅祖籍海南，早期为了生计「跑洋船」，南下东南亚。多年来在船上充当厨师而精通西式料理，并把传统中餐与精致点心的精髓融合，而形成了如今的华阳南洋料理，尤其酥皮蛋挞和冰火菠萝包更是深受欢迎。

华阳茶室承载着南洋华侨的家乡情怀，华阳咖啡更是记载着华侨们早期辛勤劳苦的生活点滴。华阳咖啡厚重而醇香，以黄金比例混合3种上好品质咖啡豆【阿拉比卡、罗布斯塔、利比里卡】，经过高温重火烘焙，制作作出浓郁香醇的华阳咖啡。

华阳始终秉持中华料理的传统文化精髓，追求至高品质的原材料与新鲜食材，跟随着华阳老师傅传承下来的传统手艺，精心专研，制作出一道道「色、香、味」俱全的南洋风味料理、点心与炖糖水。







Selected as Southeast Asia's Popular Local Restaurants
评选为东南亚热门本土餐厅

Selected as one of 53 popular local restaurants in Southeast Asia by Grab HQ and featured on the Nasdaq Tower, New York.

荣获Grab总部评选为东南亚53家热门本土餐厅之一
展示在纽约市纳斯达克大楼。



*Traditionally brewed,
Rich and aromatic.*
传统冲泡·浓郁香醇

Our coffee is brewed in-house using traditional techniques and hand-crafted in tall coffee pots to ensure an authentic and exceptional tasting experience.

我们坚持传承华阳咖啡的传统冲泡手艺，使用高脚咖啡壶泡制出一杯杯浓郁香醇的上好南洋咖啡！

*Stirred to perfection,
The ultimate flame.*

大火翻炒·最佳火候

Indulge in culinary perfection with every dish, meticulously crafted by our master chef. Each creation harmonizes expert techniques with the finest, freshest ingredients, ensuring precise heat control and high-flame cooking to deliver classic, authentic flavors that resonate with rich wok aroma.

每一道美味佳肴都经过我们厨师团队的精心烹调与调配，运用纯熟的烹饪技艺与新鲜优质的食材，恰到好处地掌握火候，采用大火翻炒，呈现出锅气十足的经典地道美食！





501 Oriental Egg Tart 华阳招牌酥皮蛋挞

502 Oriental Polo Bun 华阳冰火菠萝包

701 Nanyang Curry Chicken Rice 南洋咖喱鸡饭

702C Oriental Curry Laksa Mee 华阳咖喱叻沙面

751 Oriental Chicken Hor Fun 华阳鸡丝河粉

852 Oriental Fried Chicken Meat Mee Siam
华阳炸鸡腿肉米暹



華陽經典
ORIENTAL SIGNATURE

- 601A Oriental Hainanese Chicken Rice 華陽海南雞飯
- 753A Oriental Prawn Meehoon Mee 華陽蝦米粉面
- 801 Oriental Signature Nasi Lemak 華陽經典椰漿飯
- 816 Rendang Chicken Nasi Briyani 馬來仁當雞黃姜飯
- 901A Double Butter Kaya Toast(Traditional) 雙牛油咖椰烤面包 (香椰)
- 752 Penang Char Kuey Teow 檳城炒粿條

802 Oriental Fried Chicken Meat Nasi Lemak



华阳炸鸡腿肉椰浆饭

\$8.50



803 Nanyang Curry Chicken
Nasi Lemak



南洋咖喱鸡椰浆饭

\$9.50



806 Rendang Chicken
Nasi Lemak



马来仁当鸡椰浆饭

\$9.50



808 Rendang Beef
Nasi Lemak



马来仁当牛肉椰浆饭

\$11.90

華陽 椰漿飯

NASI LEMAK

The combination of Fried Chicken Drumsticks or Thighs, Oriental Egg, Homemade Sambal, and Aromatic Pandan Steamed Rice infused with 8 types of spices — a truly remarkable dish of Oriental Kopi!

「色、香、味」俱全的香料炸大鸡腿或炸鸡腿肉、华阳流心蛋、特调 Sambal, 搭配高达 8 种丰富优质香料煲煮的班兰椰香饭, 是一道您绝不能错过的华阳特色经典料理!



801 Oriental Signature



Nasi Lemak
华阳经典椰浆饭

\$9.50



MEE SIAM

The authentic Malay-style stir-fry dish, enriched with the fragrance of dried shrimps, garlic and chilies, served with Oriental Egg and Homemade Sambal, allows you to enjoy the deliciousness of this meal.

虾米飘香的道地马来风味小炒，配上华阳流心蛋与自制特调 Sambal，让您尽享搭配出的绝妙美味。

852 Oriental Fried Chicken Meat Mee Siam



华阳炸鸡腿肉米暹

\$9.50

851 Oriental Signature Mee Siam



华阳经典米暹

\$10.50



853 Nanyang Curry Chicken Mee Siam



南洋咖喱鸡米暹

\$10.50



856 Rendang Chicken Mee Siam



马来仁当鸡米暹

\$10.50



858 Rendang Beef Mee Siam



马来仁当牛肉米暹

\$11.90

華陽雞絲河粉

ORIENTAL CHICKEN HOR FUN

751 Oriental Chicken
Hor Fun
華陽雞絲河粉
\$9.50

Dense Chicken broth is the foundation to a delicious bowl of Chicken Hor Fun. Pairing Fresh Prawns with Chicken Bones simmered gently for 4 hours, develop it into sweet and savoury broth that complements the slithery noodles perfectly!

鸡丝河粉的精髓在于汤头的鲜甜! 华阳精选新鲜大虾与大鸡骨, 每天新鲜熬煮 4 个小时, 让精心熬煮出来的汤头, 完美呈现出大虾结合大鸡骨肉的鲜甜好滋味!

Prices are subject to 10% service charge (dine-in) and prevailing GST.

传统板面

TRADITIONAL PANMEE

The handmade traditional chewy Pan Mee is made by premium high-gluten flour, combined with secret unique sauces and a variety of rich ingredients!

Available in 3 flavours: Classic, Spicy, and Mala, satisfying your taste buds in one go!

精心选用优质高筋面粉以手工制作传统的Q弹板面，搭配古早味秘制酱料与丰富配料融合其中！


经典、香辣和麻辣三种口味供选择，一次性满足您的味蕾享受！

102 Dry Noodle (Original)

原味干捞板面


\$7.90

103 Dry Noodle (Spicy)

 香辣干捞板面

\$7.90

104 Dry Noodle (Mala)

 麻辣干捞板面

\$7.90

家乡米粉

KAMPUNG MEE HOON

**883 Nanyang Curry Chicken
Kampung Meehoon**
南洋咖喱鸡家乡米粉
\$9.50



A simple yet absolutely delicious local signature stir-fry dish!
Soft and slightly chewy Mee Hoon filled with the aroma of fish sauce,
served with thick and fragrant Nanyang Curry Chicken.
A mouthwatering Signature Dish!

一道充满家乡风味的经典道地小炒！
软糯可口的白米粉完美吸收了鱼露的鲜味，
配上浓郁飘香的南洋咖喱鸡，
搭配成一道让您食指大动的美味料理！



**882 Fried Chicken Meat
Kampung Meehoon**
炸鸡腿肉家乡米粉
\$8.50



**886 Rendang Chicken
Kampung Meehoon**
马来仁当鸡家乡米粉
\$9.50



**881 Oriental Signature
Kampung Meehoon**
华阳经典家乡米粉
\$9.50



**889 Rendang Beef
Kampung Meehoon**
马来仁当牛肉家乡米粉
\$11.90

家乡炒饭

KAMPUNG FRIED RICE

A delicious Oriental Kopi Signature Dish!
Paired with Fresh Prawns and Oriental Egg,
this Kampung Fried Rice is aromatic and flavourful
with a decent amount of 'wok hei' charred aroma.
一道美味可口的华阳道地小炒！新鲜大虾、华阳流心蛋，
配上香味扑鼻的家乡炒饭，碰撞出非一般的美好滋味！

605 Kampung Fried Rice

  家乡炒饭
\$8.50



606 Yang Zhou Fried Rice
扬州炒饭
\$8.50

印度炒面

MEE GORENG MAMAK

A popular hometown delicacy features a variety of ingredients such as egg slices, fish cakes, tofu puffs, chillies and vegetables, stir fried with noodles. This spicy and flavourful fried noodles leave you wanting for more with every bite!

一道脛炙人口的道地家乡美食，由丰富多样的配料如蛋散、鱼饼、豆腐卜、辣椒与青菜，加入面条以高温快炒，香辣美味的炒面条让您忍不住一口接着一口！

757 Mee Goreng Mamak

 印度炒面

\$7.50



南洋 咖喱鸡饭

NANYANG CURRY CHICKEN RICE

701 Nanyang Curry Chicken Rice



南洋咖喱鸡饭

\$7.50

Made from Oriental Kopi's House Special Recipe!
Carefully handpicked Grade A Chillies, Fresh Santan and Curry Leaves
simmered with slow fire for 4 hours until the curry becomes creamy & aromatic,
perfectly served with White Rice or Toasted Bread for ultimate enjoyment!
华阳特调南洋咖喱配方，特选优质 A 级辣椒，加入新鲜椰浆与咖喱叶一并熬制 4 个小时，
使得咖喱汁散发出浓郁的南洋咖喱香，搭配白饭或烤面包，美味又开胃！

704 Nanyang Curry



Chicken Toast

南洋咖喱鸡烤面包

\$6.50



華陽 海南鸡饭

HAINANESE CHICKEN RICE

Indulge in the tender chicken, golden-hued skin, and fragrant rice, complemented by zesty chilli, ginger, and our signature home-ground soy sauces, leaving you endless enjoyment!

皮滑肉嫩，美味多汁的白切鸡，淋上特调酱汁，搭配华阳传统石臼手捣辣椒与姜蓉，令您齿颊留香，回味无穷！

601A Oriental Hainanese Chicken Rice



华阳海南鸡饭

\$6.50

601D Oriental Hainanese Chicken Rice



(Drumstick)

华阳海南鸡腿饭

\$7.50



干咖喱鸡面薄

DRY CURRY CHICKEN MEE POK

Thick and fragrant Nanyang Curry Chicken served with traditional Mee Pok.
A scrumptious and delectable curry dish. Try it, you will never regret it.

浓郁飘香的南洋咖喱鸡, 配上传统面薄,
吃起来别有一番风味!

703 Dry Curry Chicken Mee Pok



干咖喱鸡面薄

\$7.50



咖喱叻沙面

ORIENTAL LAKSA MEE

702C Oriental Curry Laksa Mee



华阳咖喱叻沙面

\$7.90

702A Meehoon Mee 米粉面

702B Meehoon 米粉



Selected 8 spices (red chilies, turmeric, garlic, lemongrass and assorted), Fresh Coconut Milk and Curry Leaves are added and boiled for 4 hours to create a more robust taste. Paired with Tofu Puffs, Fish Cakes, Eggs etc. A bowl of creamy laksa broth, gives the right balance of spice and tangy taste!

精选 8 种优质香料 (辣椒、南姜、蒜蓉、香茅等)，加入新鲜椰浆与咖喱叶，熬煮 4 个小时！带有浓郁南洋风味的咖喱叻沙汤头，配上豆卜、鱼饼、鸡蛋等配料一起吃，鲜辣味十足，叫人难以抗拒！

Prices are subject to 10% service charge (dine-in) and prevailing GST.

檳城炒粿条

PENANG CHAR KUEY TEOW

752 Penang Char Kuey Teow



檳城炒粿条

\$7.50

A delicious Penang local stir-fry dish with mouthwatering 'wok hei' charred aroma! Soft and chewy Kuey Teow dashes with House-special Sauce and paired with Fresh Prawns. Every bite tastes deeply savoury and full of flavour which holds an unforgettable taste!
一道锅气十足的美味檳城道地小炒！华阳特调秘制酱汁完美地翻炒在每一条Q弹的粿条里，鲜香微辣！搭配上大虾一起吃，每一口都是那么的滋味十足，叫人回味无穷！

華陽蝦面

ORIENTAL PRAWN MEE

Aromatic flavourful Prawn broth - the very essence of Prawn Mee.

Freshly prepared Prawn & Chicken Bones simmered gently for 5 hours.

Our prawn broth brings together a combination of ingredients for a burst of rich savoury flavours. Served with homemade Sambal to further enhance the spiciness of the dish, making it irresistible!

一碗美味可口的蝦面，在於湯頭的鮮甜！華陽精選新鮮大蝦加入大雞骨，每天新鮮熬制5個小時，湯頭鮮甜濃郁帶點微辣！配上自制 Sambal，鮮辣味十足，叫人難以抗拒！

753A Oriental Prawn Meehoon Mee



華陽蝦米粉面

\$9.50

753B Meehoon 米粉

Nasi Briyani is cooked with Indian basmati rice and premium spices, resulting in long and fragrant rice. 12 selected spices and imported dried chili stewed with tender beef for 4 hours. This aromatic Malay-inspired dish with fragrant spices is a delight to savour.

精选上等特级印度香米与优质香料一块烹煮，米粒细长，不时散发出坚果般的香气！搭配特选12种上好香料与优质进口辣椒干，加入鲜嫩牛肉以小火慢煮4个小时，浓郁清香的马来香料风味扑鼻而来，让人吃了回味无穷！

818 Rendang Beef



Nasi Briyani

马来仁当牛肉黄姜饭

\$11.90

马来仁当牛肉

MALAY RENDANG BEEF



808 Rendang Beef



Nasi Lemak

马来仁当牛肉椰浆饭

\$11.90



889 Rendang Beef



Kampung Meehoon

马来仁当牛肉家乡米粉

\$11.90



858 Rendang Beef



Mee Siam

马来仁当牛肉米暹

\$11.90

Nasi Briyani made with basmati rice and premium Indian spices, served with Chicken Rendang, slow-cooked and stewed in the Oriental rendang sauce. The chicken rendang recipe yields flavourful and tender chicken, with a complex structure of flavours and intense aroma of exotic spices.

精选上等特级印度香米搭配优质香料烹煮，

米粒细长，外观透彻，不时散发出坚果般的香气！

搭配特选12种上好香料与优质进口辣椒干，加入大鸡腿以小火慢炖4个小时，

浓郁清香的马来香料风味扑鼻而来，让人吃了回味无穷！

马来仁当鸡

MALAY RENDANG CHICKEN

816 Rendang Chicken



Nasi Briyani

马来仁当鸡黄姜饭

\$9.50



Savour the enticing fragrance of our chicken herbal soup paired with handmade noodles. Select up to 8 nourishing herbs and simmer for 6 hours! Our handmade noodles are wonderfully chewy, harmonising with the aromatic chicken herbal soup, delivering a nourishing gourmet delight!

一款香气扑鼻的药材鸡汤手工面，细心挑选多达 8 种滋补药材一起熬煮 6 个小时！手工面 Q 弹爽滑，融入在浓郁芳香的药材鸡汤中，为您呈现出一道滋补养生的美食体验！

603 Chicken Herbal Soup

 Handmade Noodle

药材鸡汤手工面

\$10.50

药材鸡汤手工面

CHICKEN HERBAL SOUP NOODLE



Select up to 8 nourishing herbs and freshly simmer for 6 hours daily. The chicken herbal soup infused with the natural aroma of stewed chicken and herbs, provides a nourishing and beautifying experience!


混合多达 8 种精选滋补药材，每天新鲜熬煮 6 小时。

经长时间熬煮出来的鸡汤，散发出炖鸡汤和药材的天然香味，补气又养颜！

药材炖鸡汤饭

CHICKEN HERBAL SOUP W/ RICE

602 Chicken Herbal Soup with Rice

 滋补药材炖鸡汤饭

\$9.50



马来 经典炒饭

MALAY FRIED RICE

A signature stir-fry dish with a distinct aroma of curry leaves. Accompanied with Crispy Fried Chicken Drumstick and Oriental Egg, the symphony of texture and flavour makes this dish an absolute winner!

一道完美融入咖喱叶香气的经典炒饭，配上「色、香、味」俱全的香料炸鸡腿和流心华阳蛋，吃起来辛香十足又带点微辣，让人欲罢不能！

608 Malay Fried Rice

  马来经典炒饭

\$10.50



虾仁蛋炒饭

PRAWN FRIED RICE

Handpicked Premium Kampung Egg and Fresh Prawns fried with beautifully cooked grain rice. The fried rice is aromatic and flavourful, garnished with green onions and prawns, each grain is perfectly coated with flavours, soft and fluffy.

选用上好甘榜鸡蛋，混合米饭充分搅拌均匀，搭配晶莹剔透的新鲜虾仁一起翻炒！
蛋炒饭完美散发出葱香与蛋香，吃起来润而不腻，香味扑鼻，绝对让您停不了口！

607 Prawn Fried Rice

 虾仁蛋炒饭
\$9.50



Add On: 201 Fried Egg 煎蛋 \$1.80 | 202 Oriental Egg 华阳蛋 \$2.00

Prices are subject to 10% service charge (dine-in) and prevailing GST.

素椰浆饭

Vegetarian Nasi Lemak serves pandan-infused coconut milk rice with Oriental egg, complete with vegetarian Sambal Sauce and vegetarian Anchovies. Enhanced with options of long-simmered Vegetarian Rendang Chicken, Curry Fish, or Sambal Fish. It's a meat-free dish with traditional Nanyang flavours!

精选上好好米结合新鲜班兰叶烹煮成香喷喷的椰香饭，与华阳流心蛋、鲜香微辣素 Sambal、素江鱼仔一同搭配经长时间熬煮的仁当素鸡、咖喱素鱼或叁巴素鱼，带给您深具道地南洋风味、丰富口感的华阳素椰浆饭！

659 Vegetarian Rendang Chicken Nasi Lemak
素仁当鸡椰浆饭
\$9.90



658 Vegetarian Curry Fish Nasi Lemak
素咖喱鱼椰浆饭
\$9.90



657 Vegetarian Sambal Fish Nasi Lemak
素叁巴鱼椰浆饭
\$9.90



NO ALLIUMS
不含五辛

Add On: 217 Vegetarian Nasi Lemak 素椰浆饭 \$1.80

素叻沙面

VEGETARIAN LAKSA MEE

Our Vegetarian Laksa features a variety of premium spices (Chilli, Galangal, Lemongrass & more) slow-cooked for 4 hours with Curry Leaves and Coconut Milk, resulting in a rich, mildly spicy soup.

It's served with handmade noodles and vegetarian delights like Veg Chicken Dice, Vegetarian Prawns, and Shimeji Mushrooms, providing an unforgettable taste.

精选多种优质香料(南姜、香茅、辣椒等)，加入咖喱叶与椰浆一并熬煮4个小时，烹调出浓郁微辣、香味四溢的素叻沙汤头！搭配Q弹的手工面和多种可口素食配料，如素鸡丁、素虾、白玉菇等，每一口都让您深深感受到华阳专为您烹调的道地南洋风味，回味无穷！

652 Vegetarian Laksa with
Handmade Noodle
素叻沙手工面
\$9.90



NO ALLIUMS
不含五辛

Prices are subject to 10% service charge (dine-in) and prevailing GST.



華陽
酥皮蛋挞
SIGNATURE EGG TART

THE
MALAYSIA
BOOK
of RECORDS

马来西亚纪录大全

最厚实蛋挞
THICKEST
EGG TART

最高蛋挞销售纪录
MOST NUMBER OF
EGG TARTS SOLD

TRADITIONAL HANDMADE, CREAMY & CRISPY EVERY BITE

传统人工手做 颗颗嫩香酥

Masters of Oriental Kopi bake egg tarts using traditional techniques. The “Oriental Egg Tart” was produced after years of refinement, giving the perfect colour, aroma and taste.

Freshly handmade daily, Baked at high temperature, “Oriental Egg Tart” becomes flaky and crispy.

Accompanied by golden colour caramelised egg filling, it's permeated with a rich egg fragrance,

bringing out a sweet but not greasy, crispy and full-flavoured taste!


华阳以传统手艺制作蛋挞，经过多年来地精心专研与改良，

以独家配方制作出「色、香、味」俱全的【华阳酥皮蛋挞】！

华阳蛋挞颗颗人工手做，反复折叠每一层绵密挞皮，吃起来层次分明，金黄酥脆！配上色泽金黄的焦糖蛋馅，皮酥馅厚，


每口都洋溢着浓郁蛋香，带出甜而不腻，酥脆饱满的丰富口感！

501 Oriental Egg Tart (2pcs 2粒)

 华阳招牌酥皮蛋挞

\$5.20

500 Oriental Egg Tart (6pcs 6粒)

 华阳招牌酥皮蛋挞

Free 1

\$15.60

Handmade with Imported
Premium French Butter
上等法国进口
奶油手工制作

A Sip of Good Coffee, A Bite of Polo Bun 一口好咖啡 一口菠萝包

Polo buns, also known as pineapple buns, originated in Hong Kong in the 1960s. The polo bun was named by its uneven and crispy surface, which resembles a pineapple.

[Oriental Polo Bun] The specialty of our Polo Bun is that it is handmade and freshly baked daily. It is baked at high temperature till the crust gives a golden crispy look while the base remains soft and aromatic.

Pairing the bun with slices of icy fresh butter and condensed milk will sublimate the overall taste of the polo bun to another level!

菠萝包——亦称酥皮包，源于约1960年代的香港。由于菠萝包表面凹凸的脆皮，外型酷似菠萝因而得名。【华阳菠萝包】最大的特点在于每个菠萝包都由人工手做，外层经过高温烘烤后，变得金黄酥脆，而底部则香酥柔软。搭配上冰凉上好的牛油，蜂蜜或炼乳，冷热交融，将菠萝包的整体口感升华到另一个层次！

502 Oriental Polo Bun



华阳冰火菠萝包

\$4.60

THE
MALAYSIA
BOOK
of RECORDS[®]

马来西亚纪录大全

最高菠萝包销售纪录
MOST NUMBER OF
POLO BUNS SOLD



華陽
菠蘿包

ORIENTAL POLO BUN

503 Oriental Honey



Polo Bun

華陽蜂蜜菠蘿包

\$4.60

【手工厚实传统面包】

Handmade bread toasted evenly on both sides over medium heat until golden brown. Served with a variety of delicious ingredients with different flavours, every bite is crispy and fragrant!

自制手工厚实面包以中温火烤，前后不停翻烤，让面包两面平均受热，烤得金黄酥脆！
搭配各种风味各异的美味食材，每一口咬下去都感受到又酥又香的丰富口感！

901A Double Butter



Kaya Toast (Traditional)

双牛油咖椰烤面包 (香椰)

\$2.60

901B Double Butter



Kaya Toast (Pandan)

双牛油咖椰烤面包 (班兰)

\$2.60

903 Crunchy Peanut Toast



花生酱烤面包

\$3.20

手工自制
烤面包

HOMEMADE TOAST

902 Margarine Sugar Toast
菜油砂糖烤面包
\$2.20

906 Curry Double Lava
Egg Toast
咖喱双蛋烤面包
\$4.60



904 Egg Mayo Toast
美乃滋蛋烤面包
\$3.60

手工全麦烤面包

WHOLEMEAL BUN

913 Peanut Butter Wholemeal Bun
花生酱全麦烤面包
\$4.50

Oriental's Homemade Wholemeal Bun, slathered with handcrafted Aromatic Kaya Spread and slabs of Premium Butter. Every bite gives you incredibly soft and fluffy bread that's lightly sweetened and tastes absolutely incredible!

颀颀华阳全麦面包都经由手工制作，特别保留了古早圆形的鼓包造型。搭配上香滑爽口的咖椰与上等黄油，吃上一口，那香酥松软的口感，不尽让人难以忘怀！

**HOMEMADE
Kaya & Toast**
手工全麦面包 &
自制咖椰

911 Double Butter Kaya Wholemeal Bun (Traditional)
双牛油咖椰全麦烤面包(香椰)
\$4.50

手工自制 烤面包

HOMEMADE TOAST

Smearred with a layer of aromatic homemade Kaya and slices of Icy Butter,
brings out a mouthful of crusty toast

and melted kaya butter, which is so smooth and delicious!

烤得酥脆的手工自制厚实面包，加上两片冰冻上好厚牛油和自制咖椰，

吃上一口香酥可口的烤面包，感受咖椰的香甜顺滑，香酥可口！

901A Double Butter



Kaya Toast (Traditional)

双牛油咖椰烤面包 (香椰)

\$2.60

901B Double Butter



Kaya Toast (Pandan)

双牛油咖椰烤面包 (班兰)

\$2.60

HEDAI HOPITIAM
ORIENTAL
KOPI

Homemade
Kaya & Toast
手工面包 &
自制咖椰

401 Half-Boiled Kampung Egg

甘榜生熟蛋

\$2.50

LOCAL STREET FOOD

道地小吃

409 Fried Golden Mantou
黄金炸馒头
\$4.50



415 Curry Cheong Fun
特色咖喱肠粉
\$6.80



411 Sweet Potato Fries
甘梅地瓜条
\$4.80


Add On

 401 Half-Boiled Kampung Egg 甘榜生熟蛋	\$2.50	201 Fried Egg 煎蛋	\$1.80
 402 Fried Chicken Meat 炸鸡腿肉	\$5.80	202 Oriental Egg 华阳蛋	\$2.00
407 Fried Fish Ball 炸鱼丸	\$4.20	203 Nasi Lemak 椰浆饭	\$1.80
 408 Fried Chicken Drumstick 炸鸡腿	\$5.80	204 White Rice 白饭	\$1.20
413 Fried Fish Cake 炸鱼饼	\$4.20	205 Chicken Rice 黄油饭	\$1.80
405 Rendang Chicken 马来仁当鸡	\$6.80	208 Nasi Briyani 黄姜饭	\$2.00

404 Penang Rojak

  槟城罗吒
\$6.80

**403 Nanyang Curry Fish Ball**

  南洋咖喱鱼蛋
\$4.80

传统 華陽咖啡

ORIENTAL KOPI

A Golden Ratio of high-quality Arabica, Robusta & Liberica coffee beans, brings out the balance and rich aroma through high-temperature roasting to brew a cup of strong and fragrant Nanyang coffee.

华阳秉持着传统南洋咖啡文化精神，坚持选用上好咖啡豆，以黄金比例混合 3 种上好品质咖啡豆【阿拉比卡、罗布斯塔、利比里卡】。冲泡出来的黑咖啡，香味四溢，厚重而醇香。



Kopi O 咖啡乌



8%
sugar

302S \$1.80 (small 小) 热 HOT



Oriental Kopi 华阳咖啡



9%
sugar

301S \$2.00 (small 小) 热 HOT

Kopi C 咖啡 C



10%
sugar

303S \$2.20 (small 小) 热 HOT

華陽 古油咖啡


KOPI BUTTER

Melt-in-your-mouth butter slab added into rich and aromatic Oriental Kopi or Kopi O. The combination creates a caramelised flavour, with a silky smooth and creamy texture. Every sip goes down smoothly in your throat, leaving an unforgettable taste in your mouth!

入口即化的香滑牛油融入到浓郁香滑的咖啡或者咖啡乌，甜咸交融的和谐滋味简直是绝配，喝下一口即发现格外顺喉，香滑口感中带有一丝丝咸与苦的交融美滋味，独特口味令人难以忘怀！



315 Kopi Butter 

 华阳古油咖啡

\$2.50

317 Kopi C Butter 

华阳古油咖啡 C

\$2.70

316 Kopi O Butter 

华阳古油咖啡乌

\$2.50



		HOT/SMALL 热/小 [S]	HOT /BIG 热/大 [B]	COLD 冷 [C]
301	👍 Oriental Kopi 华阳咖啡 	\$2.00	\$3.20	\$3.50
302	Kopi O 咖啡乌 	\$1.80	\$3.00	\$3.30
302A	Kopi O Kosong 咖啡乌 (无添加糖)	\$1.80	\$3.00	\$3.30
303	Kopi C 咖啡 C 	\$2.20	\$3.40	\$3.70
304	👍 Teh 奶茶 	\$2.00	\$3.20	\$3.50
305	Teh O 茶乌 	\$1.80	\$3.00	\$3.30
306	Teh C 奶茶 C 	\$2.20	\$3.40	\$3.70
307	👍 Hainanese Cham 海南鸳鸯 	\$2.30	\$3.50	\$3.80
308	Hainanese Cham C 海南鸳鸯 C 	\$2.50	\$3.70	\$4.00
310	Milo 美禄 	\$2.50	\$3.70	\$4.00
311	Milo O 美禄乌 	\$2.50	\$3.70	\$4.00
312	Milo C 美禄 C 	\$2.70	\$3.90	\$4.20
313	👍 Oriental Classic White Coffee  华阳经典白咖啡	\$2.20	\$3.40	\$3.70
314	👍 Oriental Roasted White Coffee  华阳炭烧白咖啡	\$2.50	\$3.70	\$4.00
309	👍 Oriental White Coffee (No Added Sugar) 华阳白咖啡 (无添加糖)	\$2.20	\$3.40	\$3.70
319	Oriental Royal Chocolate  皇家巧克力	\$2.50	\$3.70	\$4.00



Oriental Kopi 
Cincau Ice
华阳咖啡仙草冰
361A \$4.20  COLD



Oriental Kopi C 
Cincau Ice
华阳咖啡 C 仙草冰
363A \$4.40  COLD



Teh Cincau Ice 
奶茶仙草冰
364A \$4.20  COLD



Teh C Cincau Ice 
奶茶 C 仙草冰
366A \$4.40  COLD



華陽 白咖啡

WHITE COFFEE

Tastes Great When Crafted with love. Oriental White Coffee undergoes a unique low-temperature roasting method with an extended duration, resulting in a superior flavour profile that is milder and less bitter compared to other coffee beans.

3 premium coffee beans [Robusta], [Arabica], and [Liberica] are selected for a perfect blend.

3 coffee beans complement each other and roasted for hours at medium-low temperatures.

Each cup of Oriental White Coffee is exceptional, rich & aromatic and comes with an endless aftertaste.

好喝，因为用心。白咖啡讲究高水平中低温烘焙工艺，经过较长时间的烘焙，完好地去除咖啡豆的焦苦与酸涩！

我们在上等的「罗布斯塔」咖啡豆中，加入优质的「阿拉比卡」与「利比里卡」咖啡豆进行完美拼配！

经低温烘焙后，每一杯华阳白咖啡味道更醇香、口感细腻醇厚，让人回味无穷！



C 9% sugar
313 Oriental Classic White Coffee
👍 华阳经典白咖啡




C 9% sugar
314 Oriental Roasted White Coffee
👍 华阳炭烧白咖啡



華陽摩卡

ORIENTAL MOCHA



Oriental Mocha



华阳摩卡

251 \$4.20 热 HOT

252 \$4.80 冷 COLD

3 premium coffee beans [Arabica], [Robusta], and [Liberica] are selected and blend with intense chocolate to brew a unique flavour of Mocha Coffee. It exudes a distinctive, intense flavour of chocolate and coffee flavours, with subtle hints of bitterness.

混合 3 种上好品质咖啡豆【阿拉比卡、罗布斯塔、利比里卡】，以黄金比例搭配上香浓巧克力一并泡制！每一杯华阳摩卡都是精心诚意之作，让您品尝着浓郁香滑咖啡的同时，微苦中还散发出巧克力独有的浓醇风味！

華陽冰飲


COLD BEVERAGES

3 speciality coffee beans [Arabica, Robusta, Liberica] grinded in a golden ratio, brewed with Oriental's traditional brewing techniques.


Every sip is aromatic, smooth and iced-cold!

以黄金比例混合 3 种上好品质咖啡豆【阿拉比卡、罗布斯塔、利比里卡】研磨而成，
以华阳传统冲泡技艺，冲泡出香味四溢，厚重而醇香的咖啡冰！
尝上一口，口感醇厚，冰冷顺滑！



👍 **Teh Cincau Ice 奶茶仙草冰** 
364A \$4.20

Soft Cincau added in cold Oriental Kopi, cold Teh or cold Hainanese Cham, drink a sip of cold drink and taste the glassy smooth Cincau, it's wonderfully refreshing!
把柔嫩的仙草冻加入到冰咖啡，冰奶茶或冰海南鸳鸯里，
喝一口冰饮，尝一口清爽的仙草，简直妙不可言！

👍 **Oriental Kopi Cincau Ice** 
华阳咖啡仙草冰
361A \$4.20

👍 **Hainanese Cham Cincau Ice** 
海南鸳鸯仙草冰
367A \$4.50

Hainanese Cham C Cincau Ice 
海南鸳鸯 C 仙草冰
368A \$4.70

	HOT /BIG 热/大 [B]	COLD 冷 [C]
348 Fresh Soya Milk 鲜豆浆 	\$3.20	\$3.50
349 Cincau 仙草 	\$3.20	\$3.50
352 Longan Luo Han Guo 桂圆罗汉果 	\$3.60	\$3.90
350 Fresh Soya Cincau 鲜豆浆仙草 	\$3.20	\$3.50
351 Gula Melaka Soya 椰糖鲜豆浆 	\$3.50	\$3.80
345 Lemon Tea 柠檬茶 	\$3.50	\$3.80
355 Gula Melaka Soya Cincau 椰糖鲜豆浆仙草 	\$3.80	\$4.10
346 Honey Lemon 蜂蜜柠檬 	\$3.80	\$4.10
387 Coke (Canned Drink) 可乐		\$2.60
388 Coke Zero (Canned Drink) 零度可乐		\$2.60
389 Mineral Water 矿泉水		\$2.00
221 Orange Juice 橙汁  [Without ice add \$1]		\$4.50



Cincau 
仙草

349B \$3.20  HOT
349C \$3.50  COLD




Fresh Soya Cincau 
鲜豆浆仙草

350B \$3.20  HOT
350C \$3.50  COLD



Gula Melaka Soya Cincau 
椰糖鲜豆浆仙草

355B \$3.80  HOT
355C \$4.10  COLD



Gula Melaka Soya 
椰糖鲜豆浆

351B \$3.50  HOT
351C \$3.80  COLD



EIGHT TREASURE HERBAL TEA

Traditional Chinese Tea (Ba Bao Cha) is brewed with tea leaves and assorted nourishing ingredients including red dates, wolf-berries, chrysanthemum, jasmine and rose.

The tea aroma helps relieve stress and improve mood.

It helps to enhance healthy blood pressure, and beautify skin.

以上好茶叶为茶底，搭配红枣、枸杞、黄菊花、茉莉、玫瑰等等冲泡而成。

八宝茶的香气还可以帮助舒缓压力和情绪以及美容养颜等功用。

353 Eight Treasure Herbal Tea



养生八宝茶



\$3.80



陈年金桔

GOLDEN LIME PLUM

253 Golden Lime Plum



👍 陈年金桔

\$4.80

Golden Lime Plum is a one-of-a-kind refreshing icy drink! Made with a traditional recipe, it balances sweetness and sourness from preserved kumquats. Over time, it matures and becomes more fragrant. Perfect for relieving your thirst on a hot afternoon! 陈年金桔为华阳特有的清凉润喉冰饮！以传统配方酿造封存好金桔的酸甜美好滋味，经长时间的酝酿下越陈越香，色泽也发醇厚。炎热的午后来上一杯，清爽解渴，经典传统的好味道绝对是您绝佳的享受！

The best combination of lime and plum brings out a sweet & sour taste, and makes you feel extremely refreshed in the hot summer!

青柠与梅子的搭配，颜值高且清爽润喉！

酸酸甜甜的冰凉口感，让您在炎热的夏天里感受到无比的清新！

青柠梅子

SOUR PLUM

254 Sour Plum



青柠梅子

\$4.80



8%
sugar



Prices are subject to 10% service charge (dine-in) and prevailing GST.

華陽

紅豆冰

ORIENTAL ABC

Traditional Malaysian dessert served with sweet & tender red beans, corn paired with a variety of colourful toppings, shaved ice, or add on vanilla ice cream. A refreshing sweet treat for hot days!

一道深具马来西亚道地特色的冰品。香甜软糯的红豆，玉蜀黍搭配色彩丰富的配料和细腻刨冰或加上香草冰淇淋，成为炎炎夏日的一抹清新甜品！

386A ABC with Ice Cream
红豆冰冰淇淋
\$5.20

386 ABC
红豆冰
\$4.50



Shaved ice with fragrant Pandan, drizzled with Gula Melaka to create a smooth and delicate taste, topped with pandan jelly and red beans, surely a taste of your childhood memories.
华阳煎蕊散发着淡淡班兰香味，嫩滑细腻的口感，搭配椰糖浆冰屑，入口清新冰凉，是您自小吃到大的甜美回忆。



385 Cendol



煎蕊

\$4.20



385A Cendol with Ice Cream

煎蕊冰淇淋

\$4.90

Prices are subject to 10% service charge (dine-in) and prevailing GST.

Add On:

207 Mango Ice Cream
芒果冰淇淋
\$2.50

231 A Mango Ice
一粒芒果冰
\$8.50

236 Mango Sago
with Aloe Vera
芒果芦荟露
\$5.50

235 Mango Sago
with Grass Jelly
芒果仙草露
\$5.50

234 Mango Sago
芒果西米露
\$5.50



A distinctive dessert in Hong Kong. Carefully picked fresh mango, accompanied with coconut milk and chewy sago to create smooth and fragrant desserts. You will get a mouthful of mango deliciousness with every bite!

芒果甜点是香港极具特色的一道甜品，不仅颜值担当，且相当美味可口！
华阳精选新鲜甜美芒果加入鲜椰浆和Q弹西米，
口感细滑香浓，每一口都是极佳享受！

香芒风情

MANGO FIESTA

**233 Mango Pomelo
with Ice Cream**
雪霜杨枝甘露
\$6.50

Add On:

207 Mango Ice Cream
芒果冰淇淋
\$2.50

232 Mango Pomelo
👍 杨枝甘露
\$5.50



Tong Shui - a sweetened soup is known for nourishing, heat-clearing, and beautifying skin. There's a belief that Tong Shui originated from ancient nobility, and served after feasts to balance the digestive system, aid in digestion, and promote sleep.

Oriental Tong Shui, crafted with best quality ingredients, such as: **Peach Gum**, a natural resin secreted from the peach tree, it's a natural skin supplement likened to Bird's Nest. It's rich in collagen which helps in nurturing the "Yin", allowing us to stay young and beautiful.

Snow Swallow, a gum derived from different varieties of sterculia trees, is beneficial in retaining skin moisture, fat-reducing and maintaining a healthy digestive system.

Each bowl is carefully stewed for 4 hours. The resulting soup is clear and translucent, sweet but not greasy. While enjoying our Tong Shui, you could taste the natural essence and wonderful taste in every bite.

糖水——是一种带甜味的羹汤，具有滋补养生、清热润肺、养颜抗衰老的功效。有传糖水源自于古代王尊贵族，宴会后端上的甜汤，以调和食气，帮助消化，亦可助眠。

华阳炖糖水，精选上好原料，如：

桃胶——桃树上自然分泌出来的天然树脂，除了含有丰富的胶原蛋白，可滋阴养颜、润肠道，且具有养生保健的功效。

雪燕——雪燕树的木髓分泌质，具有很好的美颜功效。常吃能补水保湿、护肤养颜、减脂润肠的功用。

每盅华阳炖糖水都需要经过长达 4 小时的精心炖煮。熬煮好的糖水色泽透亮，入喉甜润而不腻，唇齿之间尽显天然美滋味。



Longan Sea Coconut Dessert

清热龙眼海底椰

283H \$3.80


热 HOT

283C \$3.80

冷 COLD

Moisten lungs and reduce internal heat,
relieve fidgetiness, prevent cough and reduce phlegm
润肺清火、清热除烦、止咳化痰

Snow Swallow with Peach Gum Dessert

养颜桃胶桂圆炖雪燕 

280H \$4.50

热 HOT

280C \$4.50

冷 COLD

Rich in collagen, beautify skin, hydrate and moisturise,
fat-reducing and moisten intestines
丰富胶原蛋白、美容养颜、补水保湿、减脂润肠

Peach Gum with Snow Fungus Dessert

养颜桃胶红枣炖雪耳

281H \$4.20

热 HOT

281C \$4.20

冷 COLD

Rich in collagen, beautify skin, moisten lungs and reduce internal heat,
tonify stomach and promote the secretion of body fluids
丰富胶原蛋白、美容养颜、润肺清火、养胃生津



汤圆
TANG YUAN

284 Tang Yuan in
Ginger Soup
热
HOT 黑糖姜汁汤圆
\$4.80

Add On:

212A Tang Yuan (2 pieces)
汤圆 (2颗)
\$2.00

285 Tang Yuan in
Black Glutinous Rice
👍
热
HOT 黑糯米汤圆
\$3.80

286 Tang Yuan in
Red Bean Soup
热
HOT 红豆汤圆
\$3.80

祖传清热 龟苓膏

CHINESE HERBAL JELLY

Prepared following the traditional recipe of Oriental Kopi, our herbal jelly is simmered gently with a medley of ingredients for hours. After long hours of simmering, the herbal jelly helps to eliminate body heat and relieve fidgetiness. Savour the nourishing dessert loved by many people!

华阳以祖传秘方制作龟苓膏，加入多种药材一并熬制。经长时间熬制的华阳龟苓膏，具有清热、滋阴润燥、降火除烦的功效，是一道深受多人喜爱的滋补甜点！



287 Gui Ling Gao



祖传清热龟苓膏

\$5.50

Buy 3 Free 1

Prices are subject to 10% service charge (dine-in) and prevailing GST.

華陽
传统板面

TRADITIONAL PANMEE

价格仅从 \$1.80 起



Mix Flavour (Individually Packed):

Buy Any 4 and Get 1 Free Original Pan Mee

可混搭口味 (独立包装): 任选4包板面, 即赠送1包经典原味板面

	HY8 Spicy 香辣	HY7 Original 经典原味	HY9 Mala 麻辣	HY12 Soup 清汤	Mix Flavour 混搭口味 (1pack / flavour)
1PK	\$2.10	\$1.80	\$2.30	\$2.10	
4PK	\$8.40	\$7.20	\$9.20	\$8.40	\$8.30

華陽

白咖啡

WHITE COFFEE

HY1 Classic White Coffee (Box)
经典白咖啡 (盒装)
\$6.50

HY2 Roasted White Coffee (Box)
炭烧白咖啡 (盒装)
\$7.50

HY16 No Sugar Added
White Coffee (Box)
无添加糖白咖啡 (盒装)
\$7.50

HY17 Oriental Mocha (Box)
华阳摩卡 (盒装)
\$8.20



PINEAPPLE TART

鳳梨酥

人工手作
香酥美味



HY10
Classic
Pineapple Tart
经典凤梨酥
\$13.50



HY11
Cheese
Pineapple Tart
芝士凤梨酥
\$15.50

Prices are subject to 10% service charge (dine-in) and prevailing GST.