

JEW KIT

SINCE 1992

Hainanese Chicken Rice



Our Culinary Story 烹饪故事

At JEW KIT, we bring you a taste of the past. Savour our traditional Hainanese Chicken Rice, experience the richness of Hainanese culture and culinary flavours passed down through the generations.

Our Signature Steamed Chicken is cooked using JEW KIT's specialty sous vide method to produce authentic, nutritional and flavourful chicken. This cooking method results in a unique layer of collagen beneath the chicken skin, rendered only from the joints and bones of fresh chickens.

友吉海南鸡饭



Lovely Meal

1 Pax Chicken, Oil Rice, Plain Soup, Kailan with Oyster Sauce

可爱餐

Chicken Rice



Set A Local Flavours

Regular Chicken Rice with Plain Soup

风味套餐

原汁原味



Set B Nostalgic Flavours

Regular Chicken Rice, Braised Egg & Beancurd, Plain Soup

情味套餐



Valentine Meal

2 Pax Chicken, Oil Rice, Thai Style Fried Beancurd, Plain Soup

情人餐

友吉

自斩鸡

JEW KIT Steamed Chicken

整只

Whole
Chicken

半只

Half
Chicken

四分
之一

Quarter
Chicken

鸡翅
(一支)

Chicken
Wing
(1pc)

鸡腿
(一支)

Chicken
Drumstick
(1pc)

白鸡
(一人份)

(不包括饭)
1 Pax
Steamed
Chicken
(No Rice)

Chicken Rice Add-ons

Oil Rice
油饭

Plain Rice
白饭

Braised Tofu
卤豆干

Braised Egg
卤蛋

叉烧烧肉

Roasted Delights



Duo Platter

双拼

Roasted Pork Rice

烧肉饭

Char Siew Rice

叉烧饭

Char Siew/ Roasted Pork Rice

叉烧/烧肉饭

Trio Platter

三拼

Roasted Pork (1pax)

烧肉(1人份)

Char Siew (1pax)

叉烧(1人份)



叉烧精选黑猪肉！

Char Siew made with premium black pork !

Hainanese Western

海南西餐



Hainanese Pork Cutlet

海南炸猪扒



Hainanese Pork Chop
(Brown/Black Pepper Sauce)

海南猪扒
(自制布朗/黑胡椒酱)



Hainanese Chicken Cutlet

海南炸鸡扒



Hainanese Chicken Chop
(Brown/Black Pepper Sauce)

海南鸡扒
(自制布朗/黑胡椒酱)

Western Add-ons

Broccoli & Carrots
西兰花和小萝卜

French Fries
薯条

经典小菜

Signature Sides

1



3



6



9



2



1

Cold Crystal Century Egg Tofu

水晶皮蛋冷豆腐

Homemade Century Egg Sauce with a Hint of Yuzu, Served Cold.

2

Chicken Feet with Homemade Thai Sauce

自制泰式鸡脚

3

Homemade Otah

自制乌达

4

Homemade Crispy Prawn Roll

自制虾枣

5

Thai Style Fried Beancurd

泰式炸豆腐

6

Crispy Chicken Cubes with Truffle Sauce

松露炸鸡块

Marinated Fresh Chicken with Tangy Truffle Sauce.

7

Sweet Potato with Plum Powder

甘梅地瓜

8

Crispy Lobster Roll

脆皮龙虾卷

9

Hainanese Pork Satay

海南猪肉沙爹

10

Sweet & Sour Vegetables

酸甜咸菜

蔬菜豆腐

Vegetable & Beancurd



1 Charcoal Beancurd

黑金豆腐

Made with Omega Soya Milk
and Fresh Pumpkin Sauce.

2 Poached Romaine Lettuce

玻璃生菜

3 Hainanese Nan Ru Vegetables

海南南乳杂菜

4 Sambal Four Heavenly Kings

叁巴四大天王

Assortment of Long Beans, Lady's Finger (Okra), Eggplant, and Petai.

5 Garlic Hong Kong Kailan

蒜蓉炒香港芥兰

6 Sambal Kang Kong

马来风光

Meat Dish

肉类



Prawn Paste Chicken Wings

虾酱鸡



Sweet & Sour Pork

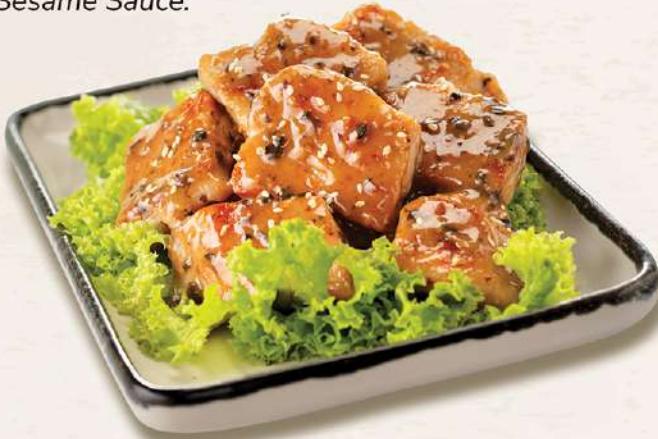
咕噜香肉



Truffle Sesame Pork

松露芝麻小猪扒

Tender Porkloin Tossed in Truffle Sesame Sauce.



Deep Fried Crispy Pork Belly

南乳炸肉

Thick Pork Belly Marinated in Red Fermented Beancurd.



Black Pepper Tender Sliced Beef

黑胡椒炒牛肉



Traditional Vinegar Pig Trotters

传统猪脚醋



Seafood

海鲜类



1



2



3



4



1 Curry Fish Head 咖喱鱼头

Red Snapper Fish Head with Fragrant Curry Gravy. Served with Long Beans, Fried Taupok, Cabbage, Eggplant, Okra, Fried Beancurd Skin.

3 Cereal Prawn Ball 麦片虾球

4 Beet Root Fried Prawn Ball 甜菜根炸虾球

Made with Fresh Beetroot Vegetable.

2 Fried Seabass with Kicap Manis 马来式甜酱金目鲈

5 Hong Kong Style Steamed Seabass 港式蒸金目鲈

饭和面类

2



5



6



7



9



10



Add-ons

Noodles
加面

Ingredients
加料

Fried Egg
荷包蛋

Rice & Noodles



1 Olive Fried Rice

潮汕橄榄炒饭

2 Crispy Seaweed Roasted Pork Fried Rice

香脆芝麻紫菜烧肉炒饭

3 Sambal Seafood Fried Rice

叁巴海鲜炒饭

4 Sweet & Sour Pork Rice

咕噜香肉饭

5 Homestyle Braised Pork Rice

家常卤肉饭

6 Prawn Noodles Soup

古早虾面汤

Umami Prawn Broth with Roasted Pork.

7 Traditional Roasted Pork Hokkien Mee

古早味烧肉福建虾面

8 Hainan Chicken Noodles (Dry)

海南白斩鸡面

9 Hainanese Curry Chicken Noodle

海南咖喱面

Thick & Creamy Curry Gravy Topped with Signature Steamed Chicken.

10 Clams & Seafood Horfun/Bee Hoon

啦啦海鲜河粉/米粉

11 Tender Beef Horfun with Special Sauce

秘制牛肉河粉

汤类

Soup



Hainanese Herbal
Lamb Soup
海南药材羊肉汤



Lotus Root Peanut Soup
莲藕花生汤

饮料

Beverages



Nanyang Coffee 南洋咖啡

Hot 热 | Cold 冷

Kopi 咖啡

Kopi C 咖啡C

Kopi O 咖啡O

Nanyang Tea 南洋茶

Hot 热 | Cold 冷

Teh 奶茶

Teh C 茶C

Teh O 茶O

Chinese Tea 中国茶

Hot 热 | Cold 冷



1	Homemade Lemongrass	自制香茅水
2	Barley	薏米水
3	Pomelo Drink	柚子水
4	Homemade Roselle Drink	自制洛神花水
5	Milo	美露
6	Lime Juice with Sour Plum	酸甘酸莓水
7	Plum Juice with Coke	梅子可乐
8	Coke/Soft Drinks	可乐/汽水
9	Bottled Water	矿泉水

甜品

Dessert



1	Pumpkin Yam Paste	金瓜芋泥 (1 pax)
2	Osmanthus Jelly	桂花糕 (1 pax)

Our Locations 我们的地点



1 Killiney Road

105 Killiney Road,
Singapore 239546

Monday – Sunday
11:00AM - 12:00AM
+65 6733 5578

2 The Rail Mall

450 Upper Bukit Timah Rd, The Rail Mall,
Singapore 678069

Monday – Sunday
10:30AM - 10:00PM
+65 6531 0590

3 Lenton Modern

1 Lenton Central, #B1-04, Lenton Modern,
Singapore 788887

Monday – Sunday
10:30AM - 10:00PM
+65 6906 3762

4 Bukit Timah Shopping Centre

170 Upper Bukit Timah Rd #B1-17/18,
Singapore 588179

Monday – Sunday
10:00AM - 9:30PM
+65 6463 2637

5 Guoco Midtown II

20 Tan Quee Lan Street, #01-08, Guoco
Midtown II, Singapore 188107

Monday – Sunday
10:30AM - 10:00PM
+65 6983 0298

Copyright © 2025 JEW KIT Group Pte Ltd.

Menu pages and every photos are copyright of JEW KIT Group Pte Ltd. Product showcased in the pages is the real product. Do not emulate, reproduce, or replicate part of or the whole pages and its content without prior permission from JEW KIT Group Pte Ltd. All Rights Reserved.



Our Website

jewkit.com.sg

○ @jewkitofficial

● JEW KIT Hainanese
Chicken Rice