

RAFFLES CITY SHOPPING CENTRE





Singapore branch:

252, North Bridge Rd, #B1-76 Raffles City Shopping Centre Singapore 179103

CUSTOMER CARELINE 6322 4391

10 Branches in Malaysia

A FEW WORDS ABOUT ZOK NOODLE HOUSE

吃面首选 | 足料呈献

制友所创办,自成立以来坚持信念如一以"足料"烹饪 每一道佳肴,也代表著竹面馆"竹"名字的来源。立志 将港澳的道地美食和厨师们的自身钻研秘方与其结合并 发挥至极致,把最好最足料的港澳经典美食呈现与大家分享品尝。

竹面馆招牌鲜虾云吞汤面·8:2比例馅料

从云吞至汤底及面条,无论是在用料或制法上都极其 讲究,选用上乘鲜虾作为主馅料再以半肥瘦猪肉入馅,为 了确保云吞的鲜甜嚼劲,每一颗云吞以8分馅料及2分云吞 皮,皮薄馅足的比例纯手工包制,每日新鲜呈现。

云吞面最重要的莫过於那一□感清甜的高汤,也是 竹面馆师父最重视的部分。每一锅高汤都以高质量要 求,采用优质大地鱼、老鸡、虾籽及大量上等鲜猪骨以 慢火熬制足3小时的上汤,入□鲜甜□感丰富多层次的汤 头加入特制手工云吞面条,这一碗贵为港澳名牌美食才 能呈现给大家。

100% Authentic Malaysian Flavour

Zok Noodle House was founded in 2011 by four chef friends. Since its establishment, it has insisted on cooking every dish with "Sufficient Ingredients", which also represents the origin of the name "Zok" of Zok Noodle House in Chinese. Determined to combine the authentic cuisine of Hong Kong and Macau with the secret recipes from the chefs and develop it to the extreme and present the best and most satisfying classic Hong Kong and Macau cuisine to share with everyone.

Signature Fresh Prawn Wonton Noodles - 8:2 Filling Ratio

From wonton to soup base and noodles, we are extremely particular about the ingredients and preparation method. We use high-quality fresh shrimp as the main filling and semi-fat lean pork as the filling. To ensure the freshness, sweetness and chewiness of the wontons, each wonton is hand-wrapped with 8 portions of filling and 2 portions of wonton skin. The skin is thin, and the filling is sufficient. It is freshly cooked every day.

The most important thing about wanton noodles is the sweet broth, which is also the most important part of the master of Zok Noodle House. Every pot of soup is guarantee tasty, uses high-quality flounder fish, old chicken, shrimp roe and many first-class fresh pork bones to simmering for 3 hours. Only with this process the famous Hong Kong and Macau delicacy will only be presented and served to everyone.







Seven Flavours Fried Tofu

C01. 七味豆腐 101. 港式丝袜奶茶 H.K Style Milk Tea



F01. 竹面馆辣汤猪骨汤面 Zok Noodle House Spicy Soup Pork Noodles

H01. 竹面馆咖哩面 Zok Noodle House 🙀 Curry Noodles



F03. 酒香花肉片猪骨汤面 Pork Belly Noodles w/ Wine

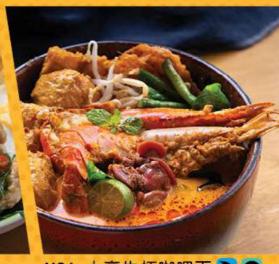


美食达人

DISHES SELECTION



J02. 咸蛋鸡排饭 Salted Egg Chicken Chop Rice



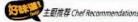
H06. 土豪生虾咖哩面 🦠 King Prawn Curry Noodles



G06. 花肉片麻辣米线 Sliced Pork Belly Spicy Chilli Rice Noodles





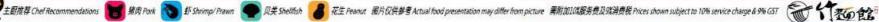


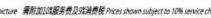


















在葡挞的焦脆与顺滑之间,隐藏著我们的 精心制作。。。。。。

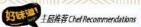
个性纯洁的鲜奶碰撞上热情的蛋黄,炙热 的升温激发了蛋浆中的奶,表面受热膨胀,形 成微焦的蛋馅後释放出强烈的蛋奶香气,呈现 出内外截然不同的口感。外酥里嫩一 外皮焦 脆、内里细滑, 衬托著彼此的不同, 同时融入 纯粹的幸福。

Between the crispiness and smoothness of the Portuguese tart contains our meticulous preparation and production...

When the pure fresh milk meets the passionate egg yolk, the aroma of the milk in the custard filling will be stimulated by the scorching heat. Its crispy, flaky crust holds a creamy custard center. The custard's surface will be caramelized from the oven's heat, releasing a strong aroma of its creaminess. A distinct texture and taste will be created - crispy on the outside, and silky on the inside, accentuating each other's differences while blending into pure bliss.



TO1. 澳门葡挞(每粒) Portuguese Egg Tart (1pc)

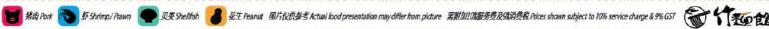
















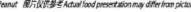






















STRAIGHT OUT OF HONG KONG

沐浴在热气中的云吞,飘散 著醇香, 品尝时香嫩可口, 留下 回味无穷。千年岁月里,云吞始 终掌控著我们的味蕾, 成为食欲 的不朽信仰。

Immerse yourself in the tantalizing aroma of our wontons, enveloped in a cloud of steamy allure. Each bite is a symphony of tenderness and flavor, leaving an indelible mark on your taste buds. For millennia, our wontons have captivated palates, becoming the timeless symbol of culinary excellence.





































E07. 😈 🔊 福州鱼蛋面 (汤) /干 (多) Fuzhou Fish Ball Noodles (S) / D (多)



E06. 越式猪排面(汤<mark>る</mark>/干**》**) Vietnamese Pork Chop Noodles (S **3**/D **8**)

E02. 云吞面(汤 <a>る /干<a> / → <a>(<a>S) Plain Noodles (S <a>る / □ <a>D)

加料 Extras

Y01. 面(半份) Wonton Noodles (Half portion)

Y02. 青菜 Vegetable

















面类 Noodle

HF. 河粉 Hor Fun

MX. 米线 Mee Xian

RM. 拉面 Ramen

WN. 云吞面 Wonton Noodles

加料 Extras

Y01.面 Noodles

Y02.鸡蛋 Egg

Y03. 吊片猪肉丸 Pork Ball

Y04. 肉碎 Minced Pork

Y05. 肉片 Pork Slices

Y06. 猪肝 Pork Liver

Y07. 猪肚 Pork Stripe

Y08 花肉 Pork Belly

Y09. 啦啦 Clam

Y10. 大虾(2只) Prawn (2pcs)

































面类 Noodle

HF. 河粉 Hor Fun

MX. 米线 Mee Xian

RM. 拉面 Ramen

WN. 云吞面 Wonton Noodles

加料 Extras

Y01. 面 Noodles

Y11. 豆卜 Tofu Pok

Y12. 腐皮 Fu Pei

Y13. 芽菜 Bean Sprout

Y14. 豆角 Long Bean

Y09. 啦啦 Clam

Y15. 鲜蛤 Cockle

Y10. 大虾 (2只) Prawn (2pcs)























101. 港式丝袜奶茶 H.K Style Milk Tea

102. 香濃手沖咖啡 Pour-over Coffee

103. 香浓手冲咖啡乌 Pour-over Coffee O

104. 招牌鸳鸯 Signature Yuanyang

201. 马蹄甘蔗 Chestnut Sugarcane

202. 柠蜜 Honey Lemon

203. 柠茶 Lemon Tea

204. 柠乐 Lemon Coke

205. 咸柠七(雪碧) Sprite w/ Sour Plum

206. 柚子茶 Yuzu Tea

207. 小麦草 Wheatgrass

301. 可乐 Coca Cola

302. 雪碧 Sprite

303. 矿泉水 Mineral Water

401. 绿茶 Green Tea

402. 乌龙茶 Oolong Tea0

热 (Hot)

D 4%

D 4%

B 1%

D 4%

D 14%

2%

冷 (Cold)

D 4%

D 4%

1% sugar

1 4% sugar

D 14% sugar

[3] 4% sugar

B 5%

5% sugar

2% sugar

5% sugar

5% reger

5% sugar

A 0%

























A 0%

A 0%















