

Dining Brands of *Katrina* GROUP LTD.

SO PHỞ

B1-16 Causeway Point
04-34 Clementi Mall
03-22 Jem
B1-248 Jewel Changi Airport
01-03 Marina Bay Sands
B1-182 Northpoint City
02-43 Novena Square
B1-20 Paragon
03-30D Parkway Parade
B1-126 Suntec City
04-30 Tampines Mall
B1-11 The Star Vista
01-171 VivoCity
01-28 Waterway Point

CHINA
Shanghai:
LuOne
IAPM

Guangzhou:
TeeMall

INDONESIA
Plaza Senayan Jakarta
Central Park

Hutong

3D, 01-07 Clarke Quay

RENINthai

3D, 01-05 Clarke Quay

streets

02-17 Bukit Panjang Plaza
01-01 City Square Mall
02-17 IMM
01-205 Resorts World Sentosa
B1-05 Tampines 1



BALI THAI

05-05 Causeway Point
01-21 IMM
02-13 Nex
05-29 Ngee Ann City
B1-13 Waterway Point
B1-121 Suntec City



B1-06 Bugis Junction
B1-75 Nex



3A, 01-04 Clarke Quay
01-09 Esplanade



food, love & stories

www.katrinagroup.com

At the heart of the Hongguo brand is a timeless tale of love and devotion.

Over a century ago, a virtuous scholar and his wife lived in the province of Yunnan in South West China. As the imperial examinations neared, he isolated himself on an island to focus on his studies. Every day, his wife would prepare his meal and make a long journey over a bridge to the island to bring the food to him. Unfortunately, every time she arrived she found that the food she lovingly prepared often turned cold due to the chilly weather.

One day, however, she discovered to her delight that the pot of chicken broth she had prepared remained hot; this was because the pot and layer of oil on top of the broth had kept it warm and delicious! To make the soup nourishing, she added a variety of hearty ingredients including silky smooth vermicelli, vegetables, meat and eggs into the soup right before he consumed it. And so, the Cross Bridge Vermicelli was born and is a popular dish in Yunnan even today.

At Hongguo, we continue to serve this much loved delicacy the same way; with appetising, high quality ingredients added into a pot of flavorful hot soup. We want to preserve, not only this delicious creation, but also the same warmth and comforting moments that the story brings.

So have your fill of food, love and stories at Hongguo; we've got plenty of these to share!

红锅品牌的内心深处，是一则隽永坚贞的真爱传说。

一个世纪以前，一位勤奋向学的书生与妻子住在中国西南部的云南省。由于科举考试将近，他把自己封闭在一座岛上日夜苦读。他那辛勤的妻子每天都细心准备餐食，然后长途跋涉越过桥梁，送饭到岛上给丈夫。可是，每次当她抵达那里时，却发现已精心烹制的菜肴已在寒风中变冷。

有一天，她无意中发觉到，自己煲的那盅鸡汤居然始终保持在温热的状态；原来是瓦盅和汤表面的那一层油令鸡汤一直都热腾腾的，而且美味依然！为了增加汤汁的营养，她在他举箸进食之前才把许多窝心的食材加进汤里，包括滑如丝缎的米线、蔬菜、肉类及鸡蛋等。“过桥米线”由此产生，是风行云南的著名佳肴，魅力燃烧时至今日。

在红锅，我们持续以同样方式呈献这道爱的佳肴；把许多开胃又优质的食材配料，加进香气四溢、热气腾腾的汤里。我们不仅矢志保留其独特的创意配方，而且还贯彻这则真爱传说所带出的温馨与感人之情。



NOODLES
面类

\$11.90 **N1** Xiu Cai Mi Xian 9 Items
秀才云南过桥米线(9样)

Yunnan Rice Noodles, Quail Eggs, Beancurd Thread, Fish, Dried Shrimp, Sze Chuan Vegetable, Spring Onion, Chives, Fried Meat and Dou Miao. 云南米线, 鹌鹑蛋, 豆丝, 鱼片, 虾皮, 榨菜, 葱花, 韭菜, 炸肉, 豆苗。

\$12.90 **N2** Zhao Pai Mi Xian 13 Items
招牌云南过桥米线(13样)

Yunnan Rice Noodles, Quail Eggs, Chives, Beancurd Thread, Dried Shrimp, Fried Meat, Spring Onion, Fish, Dou Miao, Sze Chuan Vegetable, Mushrooms, Fried Peanuts, Luncheon Meat & Bacon. 云南米线, 鹌鹑蛋, 韭菜, 豆丝, 虾皮, 炸肉, 葱花, 鱼片, 豆苗, 榨菜, 炸花生米, 香菇丝, 午餐肉和熏肉。

\$13.90 **N3** Zhuang Yuan Mi Xian 16 Items
状元云南过桥米线(16样)

Yunnan Rice Noodles, Quail Eggs, Chives, Beancurd Thread, Dried Shrimp, Fried Meat, Spring Onion, Fish, Dou Miao, Mushrooms, Sze Chuan Vegetable, Seaweed, Prawn, Luncheon Meat, Fried Peanuts, Squid & Bacon. 云南米线, 鹌鹑蛋, 韭菜, 豆丝, 虾皮, 炸肉, 葱花, 鱼片, 豆苗, 香菇丝, 榨菜, 海带, 午餐肉, 尾虾2只, 炸花生米, 墨鱼和熏肉。

Our Star!

The star offer of our brand is the Cross Bridge Vermicelli. Our soup is double boiled for hours with selected duck, chicken and pork parts, making it extremely flavourful and tasty. Served with fresh vegetables, eggs, meat and vermicelli, this is an excellent choice for anyone looking for nourishing comfort food.

我们的星级巨献！

我们品牌的星级巨献正是过桥米线。我们的香醇浓汤经过多个小时的精心炖煮，能彻底熬出上等鸭肉、鸡肉及猪肉的极致精华，令其风味美妙得无法以笔墨来形容。再佐以新鲜蔬菜、鸡蛋、肉类及米线，这道极品绝对令人垂涎三尺，享尽口福！

How to eat 如何享用



1

The soup arrives still boiling hot
浓汤上桌，就白热腾腾香喷喷



3

Finally, with your chopsticks, cross the vermicelli over
Like a bridge into the soup
最后，用您的筷子夹起米线放入浓汤里，仿佛再现过桥米线典故中的暖暖爱意



2

Seafood, meat and quail eggs take more time to cook, so put those in first followed by the vegetables
由于海鲜、肉类及鹌鹑蛋需要更多时间来烹煮，因此先把它们放进汤里，之后才放蔬菜

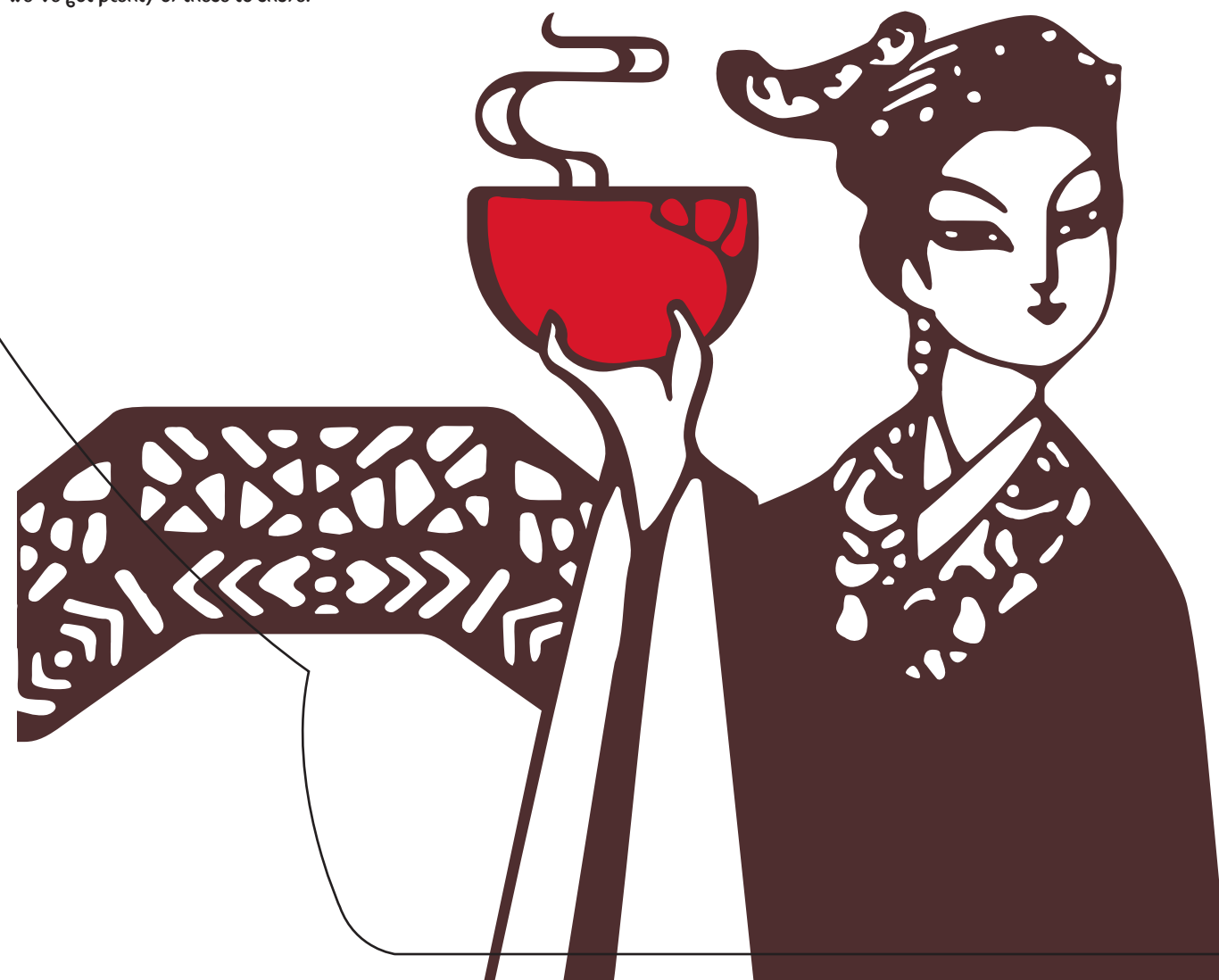


4

Enjoy while it's hot!
趁热享用，大快朵颐！

Signature Dish 招牌菜 Spicy 辣

Visuals shown are for illustration.



SMALL BITE 小吃



B1 Mix Pork Skewer
w Fragrant Spice
特色串烧
\$12⁸⁰



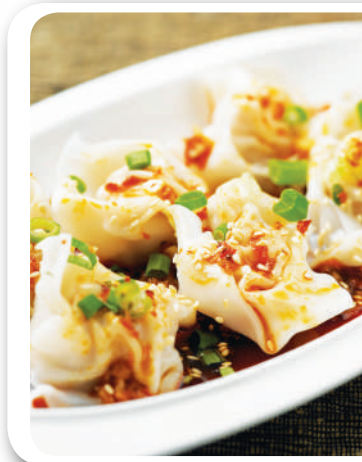
B2 Black White
Fungus Salad
青瓜拌双耳
\$9⁵⁰



B3 Sze Chuan Green
Chilli Pork
四川青椒肉片
\$11⁵⁰



B4 Garlic Pork Chop
蒜香猪排
\$6⁸⁰



B12 Pork Dumplings
w Chilli Sauce
红油抄手
\$9⁸⁰



B13 Garlic Cucumber
酸辣瓜条
\$5²⁰



B14 Crispy Silver Fish
椒盐银针鱼
\$9⁵⁰



B15 Sze Chuan Chicken
in Basket
四川辣子鸡
\$10⁸⁰



B5 Spicy Sliced Pork
Belly Salad
蒜茸白肉
\$10⁸⁰



B6 Shanghai Pork
Dumplings
上海水饺
\$8⁸⁰



B7 Crispy Silver Fish
w Salted Egg
咸蛋黄银针鱼
\$9⁸⁰



B8 Chicken w
Chilli Sauce
山城口水鸡
\$9⁸⁰



B16 Stir-fried Dou Miao
w Garlic
蒜香豆苗
\$10⁸⁰



B17 Stir-fried Potato
香炒土豆丝
\$8⁸⁰



B18 String Bean w Pork
& preserved Olives
干煸四季豆
\$10⁸⁰



B19 Stir-fried Cabbage
w Bacon
熏肉炒包菜
\$10⁸⁰



B9 Pumpkin Fries w
Salted Egg Yolk
黄金万两
\$9⁸⁰



B10 Tofu w
Century Egg
皮蛋冷豆腐
\$5⁸⁰



B11 Crispy Wonton
酥炸云吞
\$4⁸⁰



B20 Century Egg
善州松花蛋
\$5⁵⁰




B21 Dry Bean Curd
Salad
凉拌豆丝
\$5⁸⁰



B22 Seasonal
Vegetables w
preserved Fish
Black Bean
豆豉鲮鱼炒时蔬
\$10⁸⁰

NOODLES
面类



 \$13⁵⁰ | **N4** XO Seafood
Fried Noodles
XO 酱干炒海鲜面



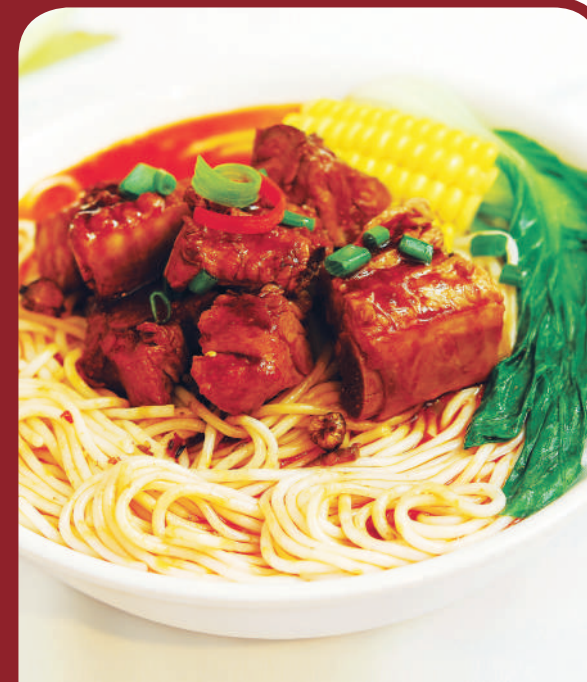
 \$11⁹⁰ | **N5** 3 Cups Chicken with
Fried Yunnan Noodles
三杯鸡炒米线



\$13⁵⁰ | **N6** Black Pepper Beef
Fried Noodles
黑胡椒牛肉面



\$12⁹⁰ | **N7** Beef Mushroom
Gravy Noodle
肥牛焖米线



 \$11⁹⁰ | **N8** Pork Ribs Yunnan
Noodles Soup
云南香辣排骨米线



 \$10⁹⁰ | **N9** Spicy Dumpling
Yunnan Noodles Soup
云南麻辣饺子米线



 \$12⁹⁰ | **N10** Beef Yunnan
Noodles Soup
云南香辣牛腩米线

FRIED RICE
炒饭



R1 Black Pepper Beef
Fried Rice
黑胡椒牛肉炒饭
\$13⁵⁰



R2 Pork Chop Olive
Kai Lan Fried Rice
豬扒橄欖炒飯
\$13⁵⁰



R3 XO Seafood
Bacon Fried Rice
XO醬海鮮炒飯
\$13⁵⁰



R4 Lao Gan Ma Spicy
Black Bean Fried Rice
老干媽海鮮炒飯
\$13⁵⁰

HOTPOT
火鍋



H1 Hotpot Seafood Set
海鮮火鍋套餐
\$18⁸⁰



H2 Hotpot Pork Ribs Set/
Beef Set
排骨/牛腩火鍋套餐
\$18⁸⁰



H3 Hotpot Ma La
Sliced Fish Set
水煮魚片火鍋套餐
\$18⁸⁰



H4 Hotpot Salted Vege
Sliced Fish Set
酸菜魚火鍋套餐
\$18⁸⁰

All hotpot served with rice, Sze Chuan vegetable and bean thread.
火鍋都有配上飯，榨菜和涼拌豆絲。

SPICY POT 麻辣

S1 Sze Chuan Ma La
Fragrant Pot
四川麻辣香锅

S2 Sze Chuan
Ma La Tang
四川麻辣烫
\$20⁸⁰



S3 Ma La Fish Pot
烤鱼 (红油麻辣味) \$38⁸⁰

FISH POT ADD-ON 加料 \$3.50 each

1. Glass Noodle 粉丝
2. Cabbage 包菜
3. Mushroom 蘑菇
4. Tofu 豆腐
5. Beancurd Skin 豆丝
6. Lotus Root 莲藕
7. Bamboo Shoot 冬笋
8. Potato 土豆
9. Beansprout 豆芽
10. Black Fungus 黑木耳
11. Fried Glutinous Ball 面筋



S4 Salted Vege Fish Pot
烤鱼 (酸菜麻辣味) \$38⁸⁰

Signature Dish 招牌菜 Spicy 辣



Cold Drinks 冷饮

B 1.5	D01	Iced Tea O	冰茶乌	3.50
A 0.5	D02	Iced Coffee O	冰咖啡乌	3.50
D 11.5	D03	Iced Milk Tea	冰奶茶	4.20
B 1.5	D04	Iced Milk Coffee	冰咖啡	4.20
B 4.5	D05	Iced YuanYang	冰鸳鸯	4.80
D 11.5	D06	Iced Lemon Tea	冰柠檬茶	4.20
C 8.5	D07	Iced Jasmine Green Tea	冰茉莉花茶	4.20
B 5.5	D08	Iced Lime Tea Cooler	冰凉青柠茶	5.20
B 4.5	D09	Passion Fruit Cooler	冰凉百香果	5.50
C 7.5	D10	Iced Honey Lemon	冰蜂蜜柠檬	4.50
A 0.5	D11	Iced Barley	冰薏米水	3.80
D 11.5	D12	Iced Milo	冰美禄	4.50
D 16.5	D13	Lychee Aloe Vera Wolfberry Green Tea	荔枝芦荟花茶	5.50
C 9.5	D14	Salty Dog	魔幻梅子	5.50
B 5.5	D15	Coke/Sprite	可乐/雪碧	3.20
B 0.5	D16	Coke Zero	无糖可乐	3.20
A 0.5	D17	Mineral Water	矿泉水	2.50
A 0.5	D18	Plain Water	白开水	0.50

Freeze 冰沙

D 15.5	D19	Lychee Freeze	荔枝沙冰	6.80
D 18.5	D20	Honey Lemon Salted Plum Freeze	香柠甜梦	6.80
D 11.5	D21	Mango Delight Freeze	热带香芒	6.80

Hot Drinks 热饮

B 1.5	D22	HK Tea O	港式茶乌	2.80
A 0.5	D23	HK Coffee O	港式咖啡乌	2.80
D 9.5	D24	Hot Milk Tea	奶茶	3.20
D 6.5	D25	Hot Milk Coffee	咖啡	3.20
D 7.5	D26	Hot YuanYang	鸳鸯	3.50
A 0.5	D27	Jasmine Green Tea	茉莉花茶	2.80
B 2.5	D28	Hot Lemon Tea	柠檬茶	3.50
C 9.5	D29	Hot Honey Lemon	蜂蜜柠檬	3.80
C 10.5	D30	Hot Milo	美禄	3.50
A 0.5	D31	Hot Barley	薏米水	3.50

NUTRI-GRADE
A B C D

Prices are subjected to 10% service charge and prevailing government taxes.
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