



Happy Food Garden

Est. 2013



A journey through the Chinese cuisines

Across thousands of years, Chinese cuisine has celebrated “balance” of flavor, texture, season and spirit. Food is a language of family, friendship and belonging; a table is where people meet, laugh, heal and remember.

Our bistro menu brings together three of China’s most beloved regional cuisines:

Umami-rich Shandong 鲁菜

One of China’s oldest culinary traditions. Bold, savory, umami-rich, with mastery in stir-frying, deep-frying and seafood.

Fiery Sichuan 川菜

Iconic for its layers of heat, fragrance and the famed mala (numbing spice). Complex, exciting, and unforgettable.

Delicate Cantonese 粤菜

Clean, aromatic and ingredient-focused. Celebrated for roasting techniques, slow-cooked broths, and delicate seafood flavors.

To enjoy Chinese food the traditional way, we invite you to share. For a balanced table, we recommend 2-3 sharing mains + 1 staple for every 2 guests.

“To share a table is to share happiness.”

食以载乐，因味相逢。

Appetizers

前餐

Chinese appetizers mark the opening of the table. A variety of cold dishes and warm small bites may arrive at the same time and be placed in the center for everyone to share.

WARM BITES

热食

- A1. **Spring Rolls 2 pcs** 净素春卷 7
Golden fried rolls with cabbage, carrot and scallion.
- A2. **Pan-Fried Pork Dumplings 4 pcs** 猪肉漏斗菇煎饺 8
Juicy pork and funnel chanterelle filling in a crispy-bottom dumpling.
- A3. **Steamed Scallop with Vermicelli 2 pcs** 粉丝蒜蓉扇贝 10
Scallop on glass noodles with garlic aroma and savory umami.
- A4. **Crispy Prawn Balls 2 pcs** 金丝虾球 8
Lightly battered prawns wrapped in crispy shredded potato.

COLD BITES

冷盘

- A5. **Mouthwatering Chicken 'Kou Shui Ji' (Sichuan)** 口水鸡 10 / 19
Chilled poached chicken on the bone, topped with peanuts, chili oil and aromatics.
- A6. **Sliced Beef Shank** 酱牛肉 10 / 19
Slow-braised beef shank with soy-based aromatics.
- A7. **Marinated Beef with Cucumber** 凉拌黄瓜牛肉 9 / 17
Chilled sliced beef with garlic dressing and fresh cucumber.
- A8. **Tripe in Chili Oil (Sichuan)** 红油肚丝 9 / 17
Pork tripe tossed in spicy chili oil with shredded cucumber and green chili peppers.

HOT SOUPS

汤羹

- A9. **Hot & Sour Soup** 酸辣汤 8 / 20
A classic hot and sour broth with tofu, chicken and egg ribbons.
- A10. **Seafood Tofu Soup** 海鲜豆腐汤 9 / 22
Light broth with tofu, seafood and vegetables.
- A11. **Tomato & Egg Soup** 西红柿蛋汤 8 / 20
A homestyle favorite with soft egg ribbons in a bright tomato broth.
- A12. **Wonton Soup (Pork or Chicken)** 馄饨汤 9 / 22
Pork or chicken wontons (delicate Chinese dumplings), served in a clear, savory broth.

Kindly let our staff know if you have any allergies or dietary requirements.

Mains

主菜

These are the Chinese classics loved around the world. Great for first-time visitors who want a delicious introduction to Chinese flavours.

THE CLASSICS

经典菜式

- C1. ***Kung Pao Chicken** 宫保鸡丁  13 / 19
Stir-fried chicken with peanuts, green and red peppers and a sweet and mildly spicy sauce.
- C2. **Lemon Chicken** 酸甜柠香鸡 21
Crispy fried chicken in a bright and tangy lemon glaze.
- C3. ***Sichuan Chili Chicken (choose bone-in or boneless) 'La Zi Ji'** 辣子鸡  16 / 23
Wok-fried chicken with dried chilies and Sichuan spices.
- C4. **Peking Duck** 北京鸭 28
Sliced fried duck served with pancakes, scallions, cucumber and house duck sauce.
- C5. **Crispy Duck** 香酥鸭 25
Crispy aromatic duck served with dipping spices.
- C6. **Sweet & Sour Pork 'Guo Bao Rou'** 锅包肉 22
Deep fried pork slices in a scallion-and-ginger, sweet and sour sauce.
- C7. ***Stir-Fried Beef with Green Chilies 'Hang Jiao Niu Liu'** 杭椒牛柳  14 / 20
Wok-tossed beef with Chinese green chilies 'Hang Jiao' and aromatics.
- C8. **Sizzling Beef** 铁板牛肉 23
Beef and vegetables served on a hot sizzling plate with peppers and onions.
- C9. **Prawns with Broccoli** 清炒西兰花虾球 27
Wok-fried prawns with broccoli in a light savory sauce.
- C10. **Sizzling Squid** 铁板鱿鱼 24
Tender squid and vegetables served on a hot sizzling iron plate with peppers and onions.

-  indicates the dish's default spiciness level. Mild adjustments may be available upon request.
- Kindly let our staff know if you have any allergies or dietary requirements.
- All main dishes include complimentary steamed rice.
- Dishes marked with * are available in half portions.

Mains

主菜

In Chinese cuisine, meat brings warmth, richness and depth to the shared table. Braised, roasted or fired in the wok, it carries the main flavor of the meal.

HAPPY SPECIALS ♦ MEAT

乐园推荐♦肉类

M1. House Braised Chicken (bone-in, served cold) 乐园扒鸡	22
Slow-braised chicken with soy-based aromatics, sliced and served cold.	
M2. Clay Pot Chicken (bone-in) 砂锅鸡 	26
Chicken and potato simmered in a clay pot for deep, comforting flavors.	
M3. *Braised Chicken in Brown Sauce 黄焖鸡	16 / 23
Chicken braised with onions, green and red peppers in a rich brown sauce.	
M4. Cantonese Roast Duck (half or whole duck, bone-in) 广式烧鸭	28 / 48
Classic Cantonese-style roast duck with savory, glossy skin, served with house plum sauce.	
M5. *Garlic Pork Ribs (bone-in) 蒜香排骨	17 / 24
Savory pork ribs infused with garlic aroma and wok-fired flavor.	
M6. Braised Pork Belly 红烧肉	23
Slow-braised pork belly in a rich, slightly sweet soy glaze.	
M7. Twice-Cooked Pork with Chili Bean Sauce 回锅肉 	22
Sliced pork belly stir-fried with 'Hang Jiao' peppers in a bold chili bean sauce.	
M8. Sweet & Sour Pork Ribs (bone-in) 糖醋小排	23
Pork ribs in a bright sweet and sour glaze.	
M9. Shredded Pork in Garlic Sauce 'Yu Xiang Rou Si' 鱼香肉丝 	21
Shredded pork with chili, red peppers and wood ear mushrooms in a sweet-savory and sour sauce.	
M10. Dry-Fried Pork Intestine 干煸肥肠 	25
Crispy-edged intestine stir-fried with chili, garlic and spices.	
M11. Clay Pot Beef Brisket 锅仔牛腩 	26
Beef brisket braised in a clay pot with vegetables and aromatics.	
M12. Beef & Vermicelli Clay Pot 牛肉粉丝煲	25
Beef and vermicelli noodles simmered together in a savory clay pot broth.	
M13. Cumin Lamb Chops (bone-in) 孜然羊排	32
Lamb chops with cumin, peppers and northwestern-style spices.	
M14. Sichuan Mala Pot 'Mao Xue Wang' 毛血旺 	30
A Sichuan hotpot-style dish with pork, beef, duck offal and vegetables in a numbing chili broth.	

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Mains

主菜

In Chinese cuisine, seafood is about “xian”, the pure, elegant taste of freshness. Across regions, chefs express “xian” in different ways. No matter the style, seafood dishes are placed at the center for sharing, bringing the taste of rivers and oceans to the table.

HAPPY SPECIALS ♦ SEAFOOD

乐园推荐♦海鲜

- S1. Steamed Pike-Perch with Ginger & Scallion 清蒸鲈鱼** 40
Whole pike-perch gently steamed with soy, scallion and ginger for a delicate, clean flavor.
- S2. Fish Fillet (or Whole Fish) in Chili Broth 水煮鱼 (或鲈鱼)**  28 / 40
Fish fillets (or whole pike-perch) poached in a spicy, numbing Sichuan chili broth with vegetables.
- S3. Tofu Fish Fillet (or Whole Fish) in Chili Broth 豆花鱼 (或鲈鱼)**  28 / 40
Fish fillets (or whole pike-perch) simmered in a chili broth with soft tofu.
- S4. Sweet & Sour Squirrel Fish 松鼠鱼** 42
Crispy whole pike-perch in a bright sweet-and-sour sauce and a signature “squirrel” shape.
- S5. Grilled Whole Fish (for 2 people) 烤鱼**  58
Whole grilled pike-perch with Sichuan chili spices and assorted vegetables.
- S6. Braised Prawns in Brown Sauce (shell-on) 油焖大虾** 32
Large prawns braised in a rich brown sauce for deep, savory flavor.
- S7. *Stuffed Trio with Shrimp Paste 煎酿三宝** 18 / 32
Pan-fried eggplant, tofu and green pepper stuffed with shrimp paste.
- S8. Dry Pot Squid Tentacles 干锅鱿鱼须**  24
Squid tentacles wok-fried with chili, aromatics and celery in dry-pot Sichuan style.
- S9. Seafood Tofu Pot 海鲜豆腐煲** 24
Mixed seafood with tofu in a light savory casserole.
- S10. Mala Seafood Pot 麻辣香锅**  32
Assorted seafoods and vegetables tossed in a bold, spicy Sichuan dry-pot sauce.

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Mains

主菜

In Chinese dining, vegetable dishes are often enjoyed in the middle or toward the end of the meal. Light, fresh and aromatic, greens provide balance after richer meats and seafood, bringing the palate back to harmony before the meal closes.

HAPPY SPECIALS ♦ VEGGIES

乐园推荐 ♦ 蔬菜

- V1. **Garlic Sautéed Bok Choy (or Chinese Cabbage)** 蒜蓉上海青 / 白菜 16
Fresh bok choy (or Chinese cabbage) stir-fried with garlic.
- V2. **Braised Bok Choy with Shiitake** 香菇扒菜心 18
Bok choy topped with braised shiitake mushrooms in a light savory sauce.
- V3. **Stir-Fried Cabbage** 手撕包菜  18
Cabbage wok-fried with chili and aromatics for a savory, smoky flavor.
- V4. **Dry-Fried Green Beans** 干煸四季豆  19
Green beans dry-fried with chili, Sichuan pepper and garlic.
- V5. **Shredded Potatoes (classic or hot&sour)** 清炒 / 酸辣土豆丝 15
Thinly shredded potatoes. Choose light stir-fried, or hot & sour with chili and vinegar.
- V6. **'Yu Xiang' Eggplant** 鱼香茄子  18
Eggplant with chili, red peppers and wood ear mushrooms in a sweet-savory and sour sauce.
- V7. **House-Style 'Happy Eggplant'** 乐园风味茄子  20
Deep-fried eggplant in a sweet, tangy and mildly spicy house sauce.
- V8. **Mapo Tofu (choose with or without beef)** 麻婆豆腐  17
Soft tofu in a spicy Sichuan chili bean sauce, with optional minced beef.

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Staples

主食

In Chinese dining, dishes bring flavor, but staples complete the meal. Rice, noodles and grains are the foundation of the table, the element that brings balance, harmony and satisfaction when shared alongside the dishes in the center.

T1. Happy Signature Fried Rice (or Noodles) 乐园招牌炒饭 / 炒面

Choose your protein

- Vegetables 13
- Chicken 14
- Beef 14
- Shrimp 15

T2. Cantonese Beef Ho Fun 干炒牛河 15

Stir-fried flat rice noodles with beef and wok aroma.

T3. Seafood Ho Fun 什锦海鲜炒河粉 17

Stir-fried flat rice noodles with mixed seafood in wok aroma.

T4. Signature Braised Beef Noodle Soup 金牌牛腩汤面 15

Slow-braised beef brisket in rich broth, served with noodles.

T5. Seafood Noodle Soup 什锦海鲜汤面 17

Mixed seafood in a savory broth with noodles.

T6. Braised Pork Belly Noodles 秘制把子肉面 14

Noodles topped with tender soy-braised pork belly.

T7. Wonton Noodle Soup (Chicken or Pork) 馄饨汤面 (鸡肉 / 猪肉) 15

Classic wontons in broth with noodles.

T8. Sichuan Dan Dan Noodles 川味担担面 14

Spicy noodles in a savory, nutty chili sauce.

T9. Braised Chicken Mixed Noodles 黄焖鸡拌面 15

Yellow-braised chicken tossed with noodles.

T10. Tomato & Egg Noodle Soup 番茄鸡蛋汤面 14

Tomato broth with egg and noodles.

T11. Happy Dumplings (6 pcs or 12 pcs) 乐园水饺 8 / 14

Pork and celery filling, boiled.

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Desserts

甜点

Chinese desserts are light, playful and less sugary than most Western sweets. They refresh the palate rather than overwhelm it, ending the meal with balance, comfort and a gentle touch of sweetness.

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| D1. Brown Sugar Glutinous Rice Cakes 2 pcs 红糖糍粑 | 6 |
| Glutinous rice cakes with brown sugar syrup coated in roasted soybean powder. | |
| D2. Mango Snow Mochi 芒果雪媚娘 | 4 |
| Soft mochi with a creamy and mango filling, wrapped in a tender snow-skin layer. | |
| D3. Crispy Banana with Ice Cream 炸香蕉冰淇淋 | 4 |
| Warm crispy banana paired with cold vanilla ice cream. A hot-and-cold delight. | |
| D4. Hawthorn & Brown Sugar Ice Jelly 红糖山楂冰粉 | 4 |
| Chilled ice jelly with hawthorn and brown sugar. | |

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Origin of the Meat

Meat / Lihatyyppe	Origin country / Alkuperämaa
Chicken / Kana	Thailand / Thaimaa
Pork / Possu	Europe / Eurooppa
Pork belly / Possun vatsa	Finland / Suomi
Beef / Nauta	Poland / Puola
Lamb / Lammas	Finland and Uruguay / Suomi ja Uruguay

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