MENU

Claypot Rice

Jasmine Rice and Special House Sauce

All our Claypot Rice dishes are freshly cooked from scratch, please allow 25 minutes.
Thank you in advance for your kind patience!

CHICKEN

	Small	Medium
You Mai Gai (Traditional Chicken Claypot Rice) **有米鸡- 滑鸡咸鱼煲仔饭** Marinated Chicken Thigh, Salted Fish, Ginger Scallion Paste, Seasonal Vegetables, House-made Chilli Oil	RM28	RM40
Mala XO Sauce Chicken **麻辣XO酱瓦煲鸡饭** Spicy XO Sauce, Chicken, Shiitake Mushrooms, Lap Cheong (Preserved Pork Sausage), Sichuan Pepper Oil	RM33	RM46
Truffle Chicken & Black Fungus Rice **松露滑鸡木耳煲仔饭** Marinated Chicken Thigh, Truffle Butter, Black Truffle Soy Glaze, Runny Duck Egg	RM40	RM56

PORK

	Small	Medium
Signature Pork Char Siu 'Sorrowful Claypot Rice' **瓦煲招牌霸然猪叉饭** House-Made Char Siu, Seasonal Vegetables, Sunny Side Up Egg, Pickled Vegetables, Crispy Pork Lard	RM30	RM45
Three Heavenly Kings **瓦煲腊味三宝饭** Yun Cheong (Preserved Goose Liver Sausage), Lap Cheong (Preserved Pork Sausage), Pork Salami, Crispy Pork Lard, Shiitake Mushrooms, Seasonal Vegetables	RM36	RM50
Kimchi Pork Belly Rice **泡菜猪腩煲仔饭** Kimchi Fried Pork Belly, Sweetly Beans, Tofu, Seaweed Powder, Egg	RM28	RM42

BEEF

	Small	Medium
Spicy Mala Beef Tongue Rice **香辣麻辣牛舌煲仔饭** Pickled Black Beef Tongue Slices, Black Fungus, Mushrooms, Seasonal Vegetables, Peanuts, Sichuan Pepper Oil	RM36	RM50
Beefy BOU-ful **瓦煲芥菜凉拌牛肉饭** Cruet-Fed Beef Slices, Pork Bacon, Leek, Egg, Pickled Mustard Greens	RM33	RM46

SEAFOOD

	Small	Medium
Seafood XO Butter Rice **海鲜XO黄油煲仔饭** Shrimp, Scallops, Cuttlefish, XO Sauce, Butter, Pickled Vegetables	RM38	RM54
Laksa Butter Crab Rice **叻沙蟹黄酱蟹肉煲仔饭** Laksa Sauce, Crab Meat, Crab Roe Egg Sauce, Torch Ginger Flower, Laksa Leaves	RM28	RM40

VEGETARIAN

	Small	Medium
Mapo Tofu Rice **麻婆豆腐煲仔饭** Silken Tofu, Spicy Sichuan Sauce, Fried Fu-chuk, Seasonal Vegetables, Peanuts	RM25	RM37
Black Truffle Wild Mushroom Rice **黑松露野菇煲仔饭** Fried Oyster Mushrooms, Enoki Mushrooms, Shiitake Mushrooms, Truffle Butter, Black Truffle Soy Glaze, Egg	RM32	RM46

Claypot Noodles

Claypot 'Mouse Tail' Noodles 瓦煲老鼠粉	RM32

Add on Toppings

for Claypot Rice

加料

• St. Remy Authentic VSOP Flambé (30ml) 圣-雷米法国白兰地VSOP火焰烧 (30ml)	RM9.9
• Seasonal Vegetables 是日时蔬	RM4.5
• Sunny Side Up Egg 太阳蛋	RM3.9
• Shiitake Mushrooms 香菇	RM4.5
• Dried Salted Fish 梅香咸鱼	RM6
• Lap Cheong (Preserved Pork Sausage) 腊肠	RM8
• Yun Cheong (Preserved Goose Liver Sausage) 鹅肝润肠	RM8
• Pork Salami 萨拉米肠	RM9.5
• Crispy Pork Lard 猪油渣	RM8
• Jin Hua Ham 金华火腿	RM18
• Deep-Fried Mini Prawns 香脆迷你虾 (50gm)	RM9.9

Optional Sauce Pairing

Traditional Sweet Soy Glaze (Free)
传统甜油糖浆升级版

Ginger Scallion Oil (Supplement +RM4)
港式经典姜葱香油

BOU XO Sauce (Supplement +RM10)
自家制干贝虾米辣酱，浓郁鲜辣

Truffle Soy Sauce (Supplement +RM6)
混合松露油与老抽，香气高雅

BOU Sidekicks

单点

Home-Made Marinated Pickled Vegetables 自制腌菜		RM9.9
Salted Egg Mini Prawns with Gunpowder Paprika Spices 烟熏香脆咸蛋迷你虾		RM24
Prawn Paste Fried Chicken Wing 虾酱鸡翅膀	RM24 (Medium 中)	RM45 (Large 大)
Vegetables of The Day with Oyster Sauce & Furikake 是日特选时蔬 (配蚝油与日本香松)		RM12
Deep-Fried Money Bags (Chicken) 黄金福袋 (7pcs)		RM15
Mapo Tofu (v) 麻婆豆腐		RM16
Golden Fried Mixed Mushrooms with Cumin & Sichuan Spices (v) 香辣黄金炸什锦蘑菇		RM20
Deep-Fried Chicken Popcorn 香脆鸡米花		RM18

Beverages

饮料

Iced Lemon Tea 柠檬茶	RM8
Spritzer (550ml)	RM3