

家  
嫂

KA-SOH

# Our History

Founded in 1939 by Tang Kwong Swee, who was determined to create a better life for his family, **KA-SOH**, is one of Singapore's oldest independently owned restaurants, currently into its third-generation ownership.

His entrepreneurial journey started at Great World Amusement Park, opening his first restaurant called Peach Garden (桃园) which closed shortly after World War II. Undeterred, he started continued selling his signature Cantonese style fish soup noodles as a roadside hawker along Chin Chew Street. After several years of saving up money, he then purchased a shophouse at 18A Chin Chew Street and opened his second restaurant, SWEE KEE EATING HOUSE.

It was during this period where Mr Tang hired a pair of waitresses to help him out, the younger one whom told everyone to simply call her Ka-Soh. Over the years, **KA-SOH** slowly became a household name as his business grew, through being a supper spot where nightclub hostesses would frequent after ending work, as well as being known to be a restaurant where you would be able to spot movie and music celebrities from Hong Kong when they are filming or holding concerts.



Ka-Soh and Singer Jacky Cheung



## Home of the Traditional Cantonese-Style Fish Soup

Widely known to be the pioneers of fish soup in Singapore, **KA-SOH** restaurants till this day maintains the traditional methods of boiling fish soup in Singapore, unchanged from the 1930s. From the robust fish stock that is house-made through only the use of fish bones, the texture and colour of the milky white broth is achieved without the use of evaporated milk.

Featuring the Snakehead fish (toman) for both the stock and soup, a species of fish native to Asia known for its healing properties, the fish soup is high in calcium, collagen and protein, as well as Omega-3 fatty acid, amino acids and minerals.



Slice Fish Noodles Soup  
鱼片米粉汤



Prawn Paste Chicken  
虾酱鸡



Pork Ribs  
排骨王



Black Bean Sliced Beef  
with Bitter Melon  
豉汁凉瓜炒牛肉



Sweet & Sour Pork  
咕咾肉



Salted Fish Fried Rice  
咸鱼炒饭



Seafood Hor Fun  
海鲜河粉



San Lao Hor Fun  
三捞河粉



Tofu with Fresh Crab Meat  
蟹肉豆腐



Deep Fried Seafood Tofu  
炸海鲜豆腐



Fried Orh Nee  
炸芋泥





招牌  
鱼汤

无  
奶

使用  
鱼骨  
熬制  
汤底

No  
MILK

无  
添  
加  
奶  
，  
汤  
色  
奶  
白  
鲜  
美  
无  
比

## Signature Fish Soup

Our fish soup is a nutritious fish bone broth boiled over long hours to achieve the milky texture without any use of milk.





# Signature Fish Soup Noodles

## 招牌鱼汤米粉

	S	M	L	XL
	小	中	大	特大
Slice Fish Noodles Soup 鱼片米粉汤	9	18	27	36
Fish Fillet Noodles Soup 鱼鸡米粉汤	9	18	27	36
Fish Head Noodles Soup 鱼头米粉汤	9	18	27	36
Seafood Noodles Soup 海鲜米粉汤	9	18	27	36
Prawn Noodles Soup 虾米粉汤	16	24	-	-

### Choice of Noodles

#### 选择粉类

Hor Fun 河粉 | Rice Vermicelli (Thick/Thin) 米粉 (粗/幼) | Egg Noodles 鸡蛋面 | Yi Mien 伊面

### Customise Options

#### 选择定制

Add Vegetable 加菜	1
Add Bitter Gourd 加凉瓜	1
Add Salted Vegetable 加咸菜	1
Add Tomato 加蕃茄	1
Separate Noodles (with Oyster Sauce) 蚝油米粉	3
Add Fish Soup 加鱼汤	4

Prices not inclusive of GST and Service Charge.  
所有价格需另加服务费和消费税。

## Soups

### 汤

	<b>S</b>	<b>M</b>	<b>L</b>
	小	中	大
Fish Maw & Seafood Soup 鱼鳔海鲜汤	16	24	32
Seafood & Bitter Gourd Soup 凉瓜海鲜汤	13	19.5	26
Hot & Sour Soup 酸辣汤	13	19.5	26
Chicken & Sweet Corn Soup 鸡茸粟米羹	13	19.5	26
Braised Shark's Fins with Crab Meat & Dried Scallops 干贝蟹肉翅	50	75	100
Braised Shark's Fins with Crab Meat 蟹肉鱼翅	40	60	80
Shark's Fin Soup with Crab Meat (Individual Serving) 盅仔翅 (1人份)	18	-	-

## Seafood

### 海鲜

	<b>S</b>	<b>M</b>	<b>L</b>
	小	中	大
Braised Sea Cucumber 红烧海参	26	39	52
Braised Sea Cucumber with Shiitake Mushrooms 东菇焖海参	28	42	56
Braised Sea Cucumber with Fish Maw 鱼鳔海参	35	52.5	70
Sambal Sotong 叁巴苏通	16	24	32

## Prawns

虾

	<b>S</b>	<b>M</b>	<b>L</b>
	小	中	大
Prawn Roll (Minced Chicken) 虾卷(鸡肉)	12	18	24
Oatmeal Prawns 麦片虾	22	33	44
Dark Sauce Roasted Prawns 干煎虾碌	22	33	44
Salt and Peppered Prawns 椒盐虾	22	33	44
Wasabi Prawns 日式芥末虾	22	33	44
Salted Egg Prawns 黄金虾	25	37.5	50

## Frogs

田鸡

	<b>S</b>	<b>M</b>	<b>L</b>
	小	中	大
Deep Fried Frogs with Crispy Ginger Slices 姜片炸田鸡	23	34.5	46
Frogs with Fresh Spring Onions & Ginger 姜葱田鸡	22	33	44

Fish  
鱼

	S	M	L
	小	中	大
Fish Slices with Spring Onion & Ginger 姜葱鱼片	18	27	36
Deep Fried Fish Slices 酥炸鱼片	18	27	36
Fish Intestines with Bean Sprouts (Limited Quantity) 银芽炒生鱼肠 (有限)	25	37.5	50
Black Bean Slice Fish with Bitter Gourd 豉汁凉瓜鱼头	18	27	36
Black Bean Fish Head with Bitter Gourd 豉汁凉瓜鱼头	24	36	48
Steamed Song Fish Head * 蒸松鱼头 *	28	-	54
Curry Song Fish Head 咖喱松鱼头	32	-	58
Hong Kong Steamed Cod * 港蒸雪鱼 *	28	42	56

\* Choice of Preparation

\* 煮法

Hong Kong 港蒸 | Nonya 娘惹蒸 | Teochew 潮蒸 | Deep Fried 油炸 |  
Black Bean Sauce 豉汁 | Pan Fried 香煎

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# Chicken

鸡

	S	M	L
	小	中	大
Prawn Paste Chicken 虾酱鸡 	16	24	32
Gong Bao Chicken 宫保鸡丁	16	24	32
Stewed Chicken & Yam 香芋鸡	16	24	32
Oyster Sauce Stewed Chicken 蚝油焖鸡	16	24	32
Sweet & Sour Chicken 咕咾鸡	16	24	32
Roasted Crispy Chicken 脆皮烧鸡	20	-	37
Golden Dragon Chicken 金龙鸡	-	-	45



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## Beef

牛肉

	<b>S</b>	<b>M</b>	<b>L</b>
	小	中	大
Beef with Spring Onion 姜葱牛肉	19	29	38
Black Pepper Beef 黑椒牛肉	19	29	38
Hot Plate Beef with Spring Onions 铁板姜葱牛肉	20	30	40
Black Bean Sliced Beef with Bitter Gourd 豉汁凉瓜炒牛肉	19	29	38

## Pork

猪肉

	<b>S</b>	<b>M</b>	<b>L</b>
	小	中	大
Pork Ribs 排骨王 	20	30	40
Sweet & Sour Pork 咕咾肉 	19	29	38
Salt & Pepper Ribs 椒盐排骨王	20	30	40
Black Bean Sauce Pork Ribs with Bitter Gourd 豉汁凉瓜焖排骨	19	29	38
Oatmeal Pork 麦片肉丁	19	29	38

# Vegetables

## 菜类

	<b>S</b> 小	<b>M</b> 中	<b>L</b> 大
Seasonal Vegetables (Kalian/Youmai/Broccoli/Spinach/Choysum) 时蔬 (芥兰/油麦/西兰花/菠菜/菜心)	12	18	24
Egg White with Conpoy, Fresh Scallops And Broccoli 月光芙蓉带子西兰花	25	38	50
Braised Fresh White Cabbage with Fresh Crab Meat 蟹肉白菜	18	28	36
Kai Lan with Chinese Mushrooms 芥兰炒东菇	18	28	36
Kai Lan with Fish Slices 芥兰炒鱼片	18	28	36
Kai Lan with Beef 芥兰炒牛肉	19	29	38
Kai Lan with Shelled Prawns 芥兰炒虾球	22	33	44
Sambal Kang Kong 马来风光	12	18	24
Sambal Kang Kong with Cuttlefish 叁巴通心菜鱿鱼	16	24	32
You Mai with Fermented Bean Curd 油麦菜炒腐乳	12	18	24
You Mai with Dace Fish 油麦菜炒豆豉鲮鱼	12	18	24
Lou Han Vegetables 罗汉斋菜	14	21	28
Bean Sprouts with Salted Fish 银芽炒咸鱼	16	24	32
Three-Eggs Poached Spinach 三蛋菠菜	18	28	36
Spinach in Superior Stock 上汤菠菜	18	28	36
Broccoli with Japanese Mushrooms 松菇西兰花	18	28	36
Yam Basket 佛钵飘香	28	-	-
Yam Basket (Choice of: Scallop / Prawn) 佛钵飘香 (选择: 带子 / 虾仁)	38	-	-



# Tofu

## 豆腐

		<b>S</b>	<b>M</b>	<b>L</b>
		小	中	大
Deep Fried Seafood Tofu 炸海鲜豆腐		16	24	32
Tofu with Fresh Crab Meat 蟹肉豆腐		19	29	38
Braised Tofu with Seafood 红烧豆腐(海鲜)		16	24	32
Mapo Tofu 麻婆豆腐		16	24	32
Egg Tofu Fried with Pickled Vegetables & Minced Pork (Spicy) 菜香豆腐		17	26	34
Hot Plate Tofu (Spicy) 铁板豆腐		18	27	36
Egg Tofu with Japanese Mushrooms 豆腐炒鲜菇		18	27	36

# Eggs

## 蛋

		<b>S</b>	<b>M</b>	<b>L</b>
		小	中	大
Egg Fu Yong 芙蓉蛋		10	15	20
Bitter Gourd Omelette 凉瓜煎蛋		10	15	20
Egg Cai Pu 菜浦蛋		10	15	20
Prawn Omelette 虾仁煎蛋		12	18	24
Crabmeat Omelette 蟹肉煎蛋		14	21	28
Fresh Scallops And Crab Meat with Scrambled Egg White 芙蓉带子蟹肉		25	37.5	50
Scrambled Egg with Shark's Fins & Crab Meat 桂花翅		40	-	-

# Noodles with Gravy

## 炒粉类

	S	M	L
	小	中	大
Beef & Fresh Crab Meat Hor Fun with Black Bean Sauce 滑蛋豉汁牛肉 蟹肉河粉	16	24	32
Seafood Hor Fun 海鲜河粉	9	18	27
Beef Hor Fun 牛肉河粉	9	18	27
Slice Fish Hor Fun 鱼片河粉	9	18	27
Fish Fillet Hor Fun 鱼鸡河粉	9	18	27
Chicken Hor Fun 鸡丁河粉	9	18	27
Seafood Crispy Egg Noodles 海鲜生面	9.5	19	28.5
Beef Crispy Egg Noodles 牛肉生面	9.5	19	28.5
Seafood Crispy Bee Hoon 海鲜香低米	9.5	19	28.5
Beef Crispy Bee Hoon 牛肉香低米	9.5	19	21
Seafood K1 Hokkien Mee K1福建面(海鲜)	9	18	27
<b>Customise Options</b> 选择定制			
Black Bean Sauce 豉汁			-
Silky Egg Gravy 滑蛋汁			0.5
Black Bean Silky Egg Gravy 滑蛋豉汁			0.5

# Noodles without Gravy


## 干炒粉类

	<b>S</b>	<b>M</b>	<b>L</b>
	小	中	大
San Lao Hor Fun 三捞河粉 	10	20	30
Moonlight Hor Fun (Seafood) 月光河粉(海鲜)	9.5	19	28.5
Mee Goreng (Seafood) 马来面(海鲜)	9	15	20
Seafood Mian Xian 海鲜面线	9	15	20
Stir Fry Seafood Hor Fun 干炒海鲜河粉	9	15	20
Stir Fry Beef Hor Fun 干炒牛肉河粉	9	15	20
Sin Chow Bee Hoon 星州米粉	9	15	20
Hong Kong Noodles 香港面	9	15	20
Vegetarian Fried Noodles 斋粉类	8	16	24



# Rice

## 饭

	<b>S</b>	<b>M</b>	<b>L</b>
	小	中	大
Pork Lard Fried Rice 猪油渣炒饭 	10	20	30
Yang Chow Fried Rice 扬州炒饭	8	16	24
Oatmeal Fried Rice 麦片炒饭	8	16	24
Silver Fish Fried Rice 银鱼炒饭	8	16	24
Chicken Fried Rice 鸡丁炒饭	8	16	24
Beef Fried Rice 牛肉炒饭	8	16	24
Seafood Fried Rice 海鲜炒饭	8	16	24
Sambal Fried Rice 叁巴炒饭	8	16	24
Salted Fish Fried Rice 咸鱼炒饭	10	20	20
Crab Meat Fried Rice 蟹肉炒饭	16	27	32
Egg Fried Rice 蛋炒饭	7	14	21
Seafood Mui Fan 三鲜烩饭	8.5	15	19
Beef Mui Fan 牛肉烩饭	8.5	15	19

## Desserts

### 甜品

Fried Orh Nee 炸芋泥		14
House-Made Gui Ling Gao 龟苓膏		4
House-Made Almond Tofu with Longan 龙眼豆腐		4
Glutinous Rice Balls in Ginger Soup 姜汁汤圆		4
Glutinous Rice Balls with Grounded Peanuts 擂沙汤圆		4
Red Bean Pancake 窝饼		12

## Beverages

### 飲料

Water (Warm / Cold) 水	0.5
Chinese Tea (Chrysanthemum / Pu-Er / Jasmine) 茶 (菊花 / 普尔 / 香片)	2.5 (per pax)
Canned Drink 汽水	3
Thai Coconut 椰子	6
Tiger Beer (Can) 老虎啤酒	12
Heineken Beer (Can) 喜力啤酒	12
Guinness Stout (Can) 吉尼斯黑啤酒	12