

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.





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.

No MILK

无添加奶,

招牌鱼汤



使用鱼骨熬制汤底

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 | \mathbf{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 |



Soups

汤

| S | M | L |
|----|-------------------|---|
| 小 | 中 | 大 |
| 16 | 24 | 32 |
| 13 | 19.5 | 26 |
| 13 | 19.5 | 26 |
| 13 | 19.5 | 26 |
| 50 | 75 | 100 |
| 40 | 60 | 80 |
| 18 | - | - |
| | 16 13 13 13 50 40 | 小 申 16 24 13 19.5 13 19.5 13 19.5 50 75 40 60 |

Seafood

海鲜

| | S | M | L |
|---|----|------|----|
| | 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

| | S | M | ${f L}$ |
|---------------------------------------|----|------|---------|
| | 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

| | S | M | L |
|---|-----|------|----|
| | //\ | 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 豉汁凉瓜鱼片 | 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

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 | - | 40 |
| Golden Dragon Chicken 金龙鸡 | - | - | 45 |





Beef

牛肉

| | S | M | L |
|---|----|----|----|
| | 小 | 中 | 大 |
| Beef with Spring Onion 姜葱牛肉 | 19 | 29 | 38 |
| Black Pepper Beef 黑椒牛肉 | 19 | 29 | 38 |
| Black Bean Sliced Beef with Bitter Gourd 豉汁凉瓜炒牛肉 | 19 | 29 | 38 |

Pork

猪肉

| | S | M | L |
|---|----|----|----|
| | 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

| | S | M | L |
|--|----|----|----|
| | 小 | 中 | 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 月光芙容带子西兰花 | 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 叁巴通心菜魷鱼 | 16 | 24 | 32 |
| You Mai with Fermented Bean Curd 油麦菜炒腐乳 | 12 | 18 | 24 |
| You Mai with Dace Fish 油麦菜炒豆豉鯪魚 | 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 佛砵飘香 | 28 | - | - |
| Yam Basket (Choice of: Scallop / Prawn) 佛砵飘香 (选择: 带子 / 虾仁) | 38 | - | - |
| * | 38 | - | - |

Tofu

豆腐

| | S | M | ${f L}$ |
|--|----|----|---------|
| | 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 |
| Egg Tofu with Japanese Mushrooms 豆腐炒鲜菇 | 18 | 27 | 36 |

| Eggs | S | M | L |
|---|----|------|----|
| 蛋 | 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 芙容带子蟹肉 | 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 Kl Hokkien Mee Kl福建面(海鲜) | 9 | 18 | 27 |
| Customise Options 选择定制 | | | |
| Black Bean Sauce 豉汁 | | | - |
| Silky Egg Gravy 滑蛋汁 | | | 1 |
| Black Bean Silky Egg Gravy 滑蛋豉汁 | | | 1 |

Noodles without Gravy

干炒粉类

| | S | M | L |
|---|-----|----|------|
| | 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

| | S | M | L |
|--------------------------------|----|----|----|
| | 小 | 中 | 大 |
| Pork Lard Fried Rice 猪油渣炒饭 | 10 | 20 | 30 |
| Yang Chow Fried Rice 杨州炒饭 | 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 | 30 |
| 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 | 9 | 18 | 27 |
| Beef Mui Fan 牛肉烩饭 | 9 | 18 | 27 |
| | | | |



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 |
| 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 |





