

饱藏

Treasure
Paradise



饱藏

Treasure Paradise

对鸿师傅来说，那个根植于心的味道，来自马六甲的老屋厨房——灶台前，父亲正复刻着从阿嬷手中接过的炒饭手艺。

阿嬷不识字，却能在她的炒饭里感受到浓郁的爱与智慧。父亲是这份沉默传承的翻译，用锅与铲，把滚烫的守护，细心传承给鸿师傅：“厨艺如人，重在用心。你糊弄它，味道里便留下遗憾；你深爱它，它便替你开口说话。”

从马六甲到新加坡，他带着阿嬷的味道与父亲的嘱托，创立「饱藏」。不为创新，只为守护这盘即将失传的家族“方言”。

您品尝的这盘 **「阿嬷炒饭」**，不只是一道菜。它是三代人用火候传递的深情，是阿嬷的惦念、父亲的教诲，也是鸿师傅让记忆有处可寻的温暖。

在饱藏，最深沉的味觉，是归属感。欢迎回家，尝尝阿嬷的味道。

Chef Hoong, that deeply ingrained flavour was born in the kitchen of an old house in Malacca—where his father stood at the stove, faithfully recreating a fried rice technique passed down from his grandmother.

His grandmother infused her fried rice with love and wisdom. His father became the interpreter of this silent legacy, using wok and spatula to carefully pass on this fiery guardianship to Master Hoong:

“Cooking is an art that lives by the heart. Treat it carelessly, and regret lingers in the flavour; cherish it, and the dish will speak for you.”

From Malacca to Singapore, he carried Grandma's flavours and his father's entrustment to establish Bao Zang—not for innovation, but to safeguard this family “dialect” on the brink of extinction.

The “Grandma's Fried Rice” you savour is more than just a dish. It carries the passion of three generations, forged through flame—Grandma's longing, Father's wisdom, and Chef Hoong's persistence, giving memories a place to call home.

At Bao Zang, the deepest flavour is the feeling of belonging. Welcome home. Taste Grandma's cooking.

开胃小食 APPETIZERS

明珠虾卷
Homemade Signature
Prawn Roll

\$ 6.80 /粒pcs
Min 2 Orders

冰镇清新小番茄
Chilled Marinated Cherry
Tomatoes

\$ 12.80 /份
per portion

马蹄鲜虾枣
Homemade Prawn & Water
Chestnut Meat Ball

\$ 15.00 /份
per portion

金甲酥鸭方
Crispy Seafood & Minced
Duck Pancake

\$ 16.80 /份
per portion

泰式生捞海蜇花
Chilled Jellyfish with
Homemade Thai Chili Sauce

\$ 16.80 /份
per portion

黄金茄子
Crispy Fried Eggplant with
Salted Egg Yolk

\$ 13.80 /份
per portion

特味鱿鱼仔
Crispy Baby Squid

\$ 18.80 /份
per portion

脆盏沙律虾
Crispy Prawn Salad Ball

\$ 24.00 /份
per portion



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精品前奏
SIGNATURE STARTERS

金猪报喜
Crispy Suckling Pig

(1天预定 1 Day Advance Order)

\$ 338.00 /只 whole

泰皇酱生捞鲍鱼

Chilled Sliced Abalone with Homemade Thai Chili Sauce

\$ 48.00 /小
per portion

龙皇双味
Lobster Platter

\$ 98.00 /小S

\$ 188.00 /大L
per portion



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汤&羹

Soups & Broths

瑶柱蟹肉翅

Braised Shark's Fin with Crab Meat & Dried Conpoy

22.00 /位
per pax

红烧中鲍翅

Braised Superior Shark's Fin in Traditional Style

58.00 /位
per pax

黄焖中鲍翅

Braised Superior Shark's Fin with Premium Pumpkin Broth

58.00 /位
per pax

瑶柱津白炖鲍翅

Double-boiled Superior Shark's Fin Soup with Dried Conpoy & Cabbage

(1天预定 1 Day Advance Order)

58.00 /位
per pax

白胡椒原只猪肚鸡

Boiled Pig Stomach & Whole Chicken Soup with White Pepper

(1天预定 1 Day Advance Order)

108.00 /份
per portion

滋补养生汤

Double-boiled Healthy Soup

12.00 /位
per pax

红烧海味羹

Braised Minced Seafood & Dried Seafood Soup in Traditional Style

18.00 /位
per pax

海味鸡丝酸辣羹

Braised Hot & Sour Soup with Dried Seafood & Sliced Chicken

12.00 /位
per pax



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海味类

DRIED SEAFOOD DELICACIES

红烧澳洲三头鲍鱼

Braised Australian Three Head Abalone in Traditional Style

\$ 58.00 /位

per pax

脆皮海参伴花菇

Crispy Sea Cucumber with Mushroom

\$ 28.00 /位

per pax

碧绿双宝烩10头鲍鱼

Braised 10 Head Abalone with Vegetable,
Beancurd Skin & Mushroom

\$ 52.00 /小

per portion

香焖海参鸭煲

Braised Sea Cucumber with Duck served in Claypot

\$ 56.00 /半只 Half



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活海鮮

Live Seafood

魚 / FISH

野生忘不了
Fresh Empurau

\$ 时价
Seasonal price

斗鲷
Chinese Silver Pomfret

\$ 时价
Seasonal price

老鼠斑
Humpback Grouper

\$ 时价
Seasonal price

東星斑
Coral Trout

\$ 时价
Seasonal price

多宝鱼
Turbot

\$ 时价
Seasonal price

黑金巴丁皇
Black Gold Patin

\$ 时价
Seasonal price

*以上提前预定 Above Items Require Advance Order

顺壳
Marble Goby

\$ 11.00 /per 100g

龙虎斑
Tiger Grouper

\$ 10.00 /per 100g

煮法：清蒸，油浸，潮州蒸，萝卜半煎煮，豉汁蒸，秘制香辣蒸，菜脯蒸，蒜香豆根蒸

Cooking Method: Steamed, Deep-fried, Teochew Style, Poached with Radish, Black Bean Sauce Steamed, Spicy Sauce Steamed, Preserved Radish Steamed, Garlic Beancurd Skin Steamed



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虾&蟹&蚌

PRAWN, CRAB & CLAM

活虾 \$ 9.00 /per 100g
Live Prawn

斯里兰卡蟹 \$ 12.00 /per 100g
Sri Lanka Crab
(800g-900g)

*以下需提前预定 Below Items Require Advance Order

阿拉斯加皇帝蟹 \$ 时价
Alaska King Crab
Seasonal price

象拔蚌 \$ 时价
Geoduck Clam
Seasonal price

黄膏冻蟹 (冻食) \$ 时价
Cold Roe Crab
Seasonal price

竹蚌 \$ 时价
Bamboo Clam
Seasonal price

煮法: 手打肉饼蒸 (预定), 荷香糯米蒸 (预定), 药膳醉翁 (\$6/小, \$9/中, \$9/大)

狮城辣椒, 黑/白胡椒, 中式芝士焗, 花雕蛋白蒸, 蒜蓉粉丝蒸, 姜葱, 椒盐, 黄金焗, 麦片

Cooking Method: Handmade Minced Pork Steamed (Advance Order), Glutinous Rice Lotus Leaf Steamed (Advance Order)

Poached with Herbal & Chinese Wine (\$6/S \$9/M \$9/L), Singapore Chili , Black/White Pepper, Baked with Cheese, Steamed with Chinese Wine & Egg White , Steamed with Garlic & Vermicelli, Spring Onion & Ginger , Crispy Salt & Pepper , Salted Egg Yolk , Oatmeal



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龙虾 LOBSTER

澳洲龙虾
Australian Lobster

\$ 时价
Seasonal price

波士顿龙虾
Boston Lobster

\$ 12.00 /per 100g

煮法：刺身+汤（只限澳龙），上汤焗，黄金焗，中式芝士，花雕蛋白蒸，蒜蓉粉丝蒸，
金汤泡鸳鸯脆米饭，意大利香草酱焗，姜葱，狮城辣椒，黑/白胡椒

Cooking Method: Sashimi (with Soup), Braised with Superior Stock, Salted Egg Yolk, Baked with
Cheese, Steamed with Chinese Wine & Egg White, Singapore Chili, Black/White Pepper, Poached
with Duo Rice, Steamed Garlic with Vermicelli, Spring Onion & Ginger, Crispy-fried with Italian Herb
Paste



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海鲜 SEAFOOD

原只干烧鲜鱿
Grilled Fresh Squid

\$ 26.00 /份
per portion

意大利香草酱焗虾球
Crispy Prawn with Italian Herb Paste

\$ 26.00 /份
per portion

松露酱脆虾球
Crispy Prawn with Black Truffle Sauce

\$ 26.00 /份
per portion

松露酱脆鳕鱼
Crispy Cod Fillet with Black Truffle Sauce

\$ 28.00 /位
per pax

XO酱玉带西蓝花
Sautéed Scallop with Broccoli in Superior XO Spicy Sauce

\$ 38.00 /份
per portion

松露酱玉带鲜芦笋
Sautéed Scallop with Asparagus in Black Truffle Sauce

\$ 38.00 /份
per portion



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肉

MEAT

- 杏香百花金龙鸡 \$ 48.00 /只 whole
Roasted Chicken with Almond Prawn Paste
- 金蒜童子鸡 \$ 32.00 /只 whole
Roasted Garlic Spring Chicken
- 云耳黄酒土鸡煲 \$ 52.00 /只 whole \$ 26.00 /半只 half
Poached Chicken with Chinese Wine & Black Fungus
served in Claypot
- 手撕香酥鸭 \$ 76.00 /只 whole \$ 38.00 /半只 half
Hand Shredded Crispy Duck
- 一支骨 (秘制酱/咖啡酱) \$ 12.80 /支 pcs
Grilled Whole Pork Ribs Min 2 Orders
(Homemade Chef Recipe / Coffee Sauce)
- 寸腩排 (秘制酱/咖啡酱) \$ 22.00 /份
Grilled Pork Ribs per portion
(Homemade Chef's Recipe / Coffee Sauce)
- 荔枝糖醋肉 \$ 20.00 /份
Sweet & Sour Pork with Lychee per portion
- 黑胡椒牛柳粒 \$ 40.00 /份
Black Pepper Beef Cubes per portion
- 豉椒炒牛柳粒 \$ 40.00 /份
Black Bean Sauce Beef Cubes per portion
- 珍菌炒牛柳粒 \$ 40.00 /份
Mixed Mushroom Beef Cubes per portion

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蔬菜&豆腐 VEGETABLES & TOFU



双菇肉沫滑豆腐
Braised Beancurd with Minced Pork & Duo Mushrooms

\$ 18.00 /份
per portion

秘制菜脯滑豆腐
Braised Beancurd with Homemade Preserved Radish

\$ 18.00 /份
per portion

干贝蟹肉扒豆腐
Braised Beancurd with Crab Meat & Conpoy

\$ 28.00 /份
per portion

木薯飘香
Sautéed Shrimp with Mixed Vegetable & Mushroom
Served with Homemade Crispy Cassava

\$ 32.00 /份
per portion

脆藕鲜百合炒莴笋
Sautéed Lotus with Lily & Chinese Asparagus Lettuce

\$ 20.00 /份
per portion

虾米四季豆茄子
Sautéed French Bean & Eggplant in Shrimp Spicy Sauce

\$ 18.00 /份
per portion

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蔬菜&豆腐

VEGETABLES & TOFU



榄菜肉碎四季豆

Sauteed French Bean with Minced Pork & Preserved Olive Leaves

\$ 18.00 /份
per portion

蒜子干贝浸苋菜

Poached Amaranth with Dried Conpoy Superior Soup

\$ 22.00 /份
per portion

金银蛋浸苋菜

Poached Amaranth with Trio Egg Superior Soup

\$ 22.00 /份
per portion

时蔬 (清炒/蒜蓉/三峇)

(Stir-fried , Garlic, Sambal Chili)

奶白

Milk Cabbage

\$ 16.00 /份
per portion

芦笋

Asparagus

\$ 18.00 /份
per portion

四季豆

French Bean

\$ 16.00 /份
per portion

西蓝花

Broccoli

\$ 18.00 /份
per portion

苋菜

Amaranth

\$ 16.00 /份
per portion

香港芥兰

HongKong Kai Lan

\$ 18.00 /份
per portion

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饭&面

RICE & NOODLES

上汤龙虾焖伊面

Braised Lobster Ee Fu Noodles with Superior Broth

\$ 68.00 /份
per portion

海鲜马来面

Seafood Mee Goreng

\$ 22.00 /份
per portion

海鲜干炒面线

Stir-fried Seafood Mee Sua

\$ 24.00 /份
per portion

海鲜太子米粉

Pan-fried Seafood Rice Vermicelli

\$ 24.00 /份
per portion

海鲜鸳鸯河粉

Seafood Duo Hor Fun

\$ 26.00 /份
per portion

阿嬷炒飯

Granny's Wok Signature Fried Rice

\$ 30.00 /份
per portion

沙煲上海炒饭

Claypot Preserved Meat Fried Rice with Vegetable
& Mushroom

\$ 22.00 /份
per portion

玉兰菜脯炒河粉

Stir-fried Hor Fun with Diced Kai Lan & Preserved
Radish

\$ 18.00 /份
per portion

干烧鲜菇焖伊面

Braised Ee Fu Noodles with Mushroom

\$ 18.00 /份
per portion



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素食

VEGETARIAN

太极鸳鸯羹

Braised Spinach Beancurd Soup

\$ 12.00 /位
per pax

粟米豆腐羹

Braised Corn Beancurd Soup

\$ 8.00 /位
per pax

银杏滑豆腐

Braised Beancurd with Ginkgo

\$ 18.00 /份
per portion

荔枝糖醋彩椒素肉

Crispy Vegetarian Meat with Lychee Sweet
& Sour Sauce

\$ 20.00 /份
per portion

脆藕鲜百合炒莴笋

Sauteed Lotus with Lily & Chinese
Asparagus Lettuce

\$ 20.00 /份
per portion



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甜品

DESSERT

青柠冰霜鲜果香茅冻 \$ 7.00 /位
Chilled Lemongrass Jelly &
Diced Fruit
served with Lime Sorbet
per pax

冰花红枣炖官燕 \$ 38.00 /位
Double-boiled Superior
Bird's Nest with
Rock Sugar & Red Dates
per pax

香芒雪山杨枝甘露 \$ 8.00 /位
Chilled Mango Sago &
Pomelo served
with Mango Ice Cream
per pax

冰花红枣炖桃胶 \$ 10.00 /位
Double-boiled Peach
Gum with Rock Sugar
& Red Dates
per pax

福果金瓜芋泥 \$ 7.00 /位
Mashed Yam & Pumpkin
with Ginkgo
per pax

色彩缤纷 \$ 28.00 /份
Seasonal Fresh Fruits with
Mixed Dessert
per portion

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