

聚悦

JYU YAE



L01

臺式經典蛋餅
CLASSIC TAIWANESE
EGG CREPE
\$ 9.90



L02

臺式火腿起司蛋餅
TAIWANESE HAM &
CHEESE EGG CREPE
\$ 10.90



臺式蛋餅
*Taiwanese Style
Egg Crepe*

L03

臺式肉鬆蛋餅
TAIWANESE PORK
FLOSS EGG CREPE
\$ 10.90



L04

臺式美乃魷魚蛋餅
TAIWANESE TUNA
MAYO EGG CREPE
\$ 10.90



Sides 小菜

- | | | |
|-----|--|---------|
| S01 | Original Edamame
原味毛豆 | \$8.90 |
| S02 | Taiwanese Salt & Pepper Popcorn Chicken
臺式咸酥鸡
(Salt & Pepper /Spicy/ Mala) | \$10.90 |
| S03 | Taiwanese Authentic Seafood Tempura
臺式正宗甜不辣 | \$11.90 |
| S04 | Jyu Yae Popcorn Chicken & Seafood Tempura Duo Delight
臺式咸酥鸡与甜不辣拼盘 | \$13.90 |
| S05 | Tater Tots
馬鈴薯小球 | \$10.90 |
| S06 | Sweet Plum Potato Fries
甘梅地瓜薯条 | \$10.90 |
| S07 | Truffle Sweet Potato Fries
松露地瓜薯条 | \$11.90 |
| S08 | Mentaiko Sweet Potato Fries
明太子地瓜薯条 | \$12.90 |
| S09 | Taiwanese Sausage (2 Pcs)
正宗臺式香肠 | \$10.90 |





S10
Seafood Trio Platter
(Wasabi Octopus, Spicy Conch, Chuka Hotate)
海三鮮拼盤 (芥末章魚/辣螺肉/干貝唇)

\$14.90 下酒凉菜

S11 Deep-Fried Chicken Wings
酥炸鸡翅膀

\$11.90

S12 Wasabi Mayo Baby Sotong
芥末美乃滋小墨鱼

\$13.90

S13 Jyu Hakka Taiwanese Pork Belly
聚峰客家南乳炸花肉

\$15.90

S14 Deep-Fried Crispy Sakura Prawn
酥炸脆樱花小虾

\$13.90

S15 Flame-Grilled Satay with Cucumber & Onions (10pcs)
沙爹(10支)

\$13.90



S15

**Flame-Grilled Satay with
Cucumber & Onions (10pcs)**
沙爹(10支)

\$13.90

These satay skewers are made with tender, juicy meat and is carefully marinated for a rich flavour, paired with crunchy cucumber and onions to add a refreshing bite, perfectly balancing the satay's spiciness.

炭火烤制的沙爹，精选鲜嫩的肉串，外焦里嫩，散发着诱人的香气。每一串沙爹都被精心腌制，味道浓郁，搭配清脆的黄瓜和洋葱，增添了一抹清爽的口感，完美平衡了沙爹的辛香。每一口都让人陶醉，仿佛带你品味正宗的东南亚风情。



“一口沙爹
唤醒味蕾的狂欢”

S16

酥脆齋鵝，讓你停不下來！

Golden Crunch Soya Skin
香酥齋鵝脆 ~ 咔嚓咔嚓

\$10.90

S17

黑暗料理，卻讓你驚豔！

Flame-Kissed Spicy Corn Pot
火焰香辣金馬玉米鍋

\$13.90

S18

煎得這麼香，是在勾引誰？

Pan-Seared Teriyaki Salmon
香煎照燒三文魚

\$16.90

S19

想知道為什麼這麼好吃嗎？

Lobster Royale with Fish Roe
金枕龍蝦沙拉佐魚卵

\$13.90

S16

Golden Crunch Soya Skin

香酥齋鵝脆 ~ 咔嚓咔嚓

\$10.90

Selected fine soy skin, fried to a golden crisp, offering a light, non-greasy texture. Paired with truffle mayonnaise or cheesy cheese sauce, adding an extra layer of richness to the taste.

精選細緻豆皮，炸至金黃酥脆，口感輕盈不膩，每一口都酥脆香濃，咔嚓咔嚓的滿足感令人食指大動。搭配松露美乃滋或起司醬，更添層次風味。

酥脆齋鵝
讓你停不下來！

額外醬料加購

Additional Sauce Add-Ons

A02.Cheesy Cheese Sauce - \$2

A03.Truffle Mayonnaise - \$2

S17

Flame-Kissed Spicy Corn Pot 火焰香辣金馬玉米鍋

\$13.90

Organic corn paired with Mexican spices and handmade yogurt dipping sauce offers a rich and layered taste experience. Each bite of corn is sweet and juicy, bursting with natural corn flavor, perfectly complemented by the unique spicy seasoning.

選用金馬倫有機倫玉米，搭配自制調整的墨西哥辣香料，手工酸奶沾醬，讓您品嚐到豐富層次的口感。每一口玉米鮮甜多汁，彷彿爆發出滿滿的玉米奶香，與獨特的辣香料相互交織，讓人陶醉無比。

黑暗料理
卻讓你驚豔！

S19

Lobster Royale with Fish Roe 金枕龙虾沙拉佐魚卵

\$13.90

Fresh lobster meat paired with a refreshing salad, topped with delicate fish roe, offering a crisp texture and layered flavors. The specially crafted dressing awakens the taste buds. Accompanied by dry ice smoke, it adds a visual and sensory experience, delivering an unprecedented culinary delight.

新鮮金枕龍蝦肉搭配清爽沙拉，撒上鮮美魚卵，香脆口感層次分明，特調的佐料讓味蕾大開。搭配干冰煙霧繚繞，增添視覺及味覺雙重享受，帶來前所未有的美味體驗。

想知道為什麼
這麼好吃嗎？

Slow Fry 熱炒

F01

Kickin' Joy Spicy Chicken

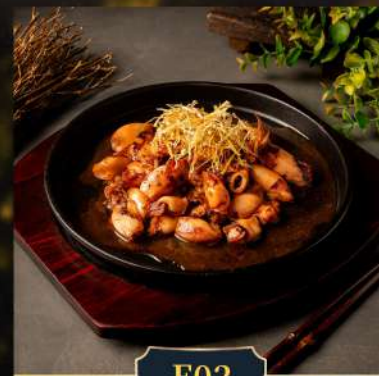
喜悅辣子雞 - 我不怕辣你敢嗎?

\$15.90

Crispy fried chicken cubes tossed with aromatic green and red peppercorns deliver a perfect balance of numbing spice. Each bite offers a bold, fiery kick that tingles, challenges your taste buds, and leaves you craving more. A must-have dish for your table.

香脆炸雞丁搭配青紅花椒粒，麻辣味十足，口感層次豐富。每一口都帶來刺激的辣味與麻味，挑戰你的味蕾，讓你欲罷不能，成為桌上必不可少的美味佳肴。

心臟加速的麻辣辣子雞!!!



F02

Stir-Fry Squid with Shredded Ginger

姜絲爆炒小卷

\$16.90

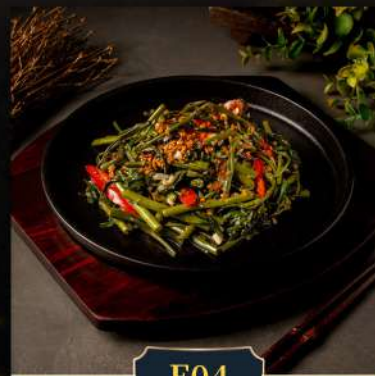


F03

Stir Fry Clams with Fresh Basil

塔香炒蛤蜊

\$16.90



F04

Stir Fry Kang Kong

慢炒空心菜

(Sambal/Garlic)

\$14.90



F05

Stir Fry Sanbei Chicken Strips

慢炒三杯雞

\$14.90



F06

Salt & Pepper Pork Rib

椒鹽排骨酥

\$16.90



F07

Oma's Nostalgic Oyster Omelette

懷念外婆的蠔煎

\$13.90

飯類與麵條 Rice & Noodles

這一碗的熱情，吃了才知有多暖

R01

Braised Pork Rice with Sunny Side Up

臺式滷肉飯加荷包蛋

\$12.90

Slow-cooked Taiwanese braised pork rice offers warmth and comfort in every bite. Tender pork, fragrant rice soaked in rich sauce, and a perfectly pan-fried sunny-side-up egg. Each spoonful bursts with irresistible flavour and happiness. "Boss, one braised pork rice with an egg, please!"

慢炖台式卤肉饭，暖心治愈，香气诱人诠释家的味道。软糯米饭配浓郁卤汁，滑嫩卤肉加香煎荷包蛋，蛋黄融入饭里，层次丰富，一口满是幸福感，令人难以抗拒。“老板，一碗卤肉饭，加一粒荷包蛋！”

R02

Braised Pork Lard Rice with Sunny Side Up

豬油拌飯

\$12.90

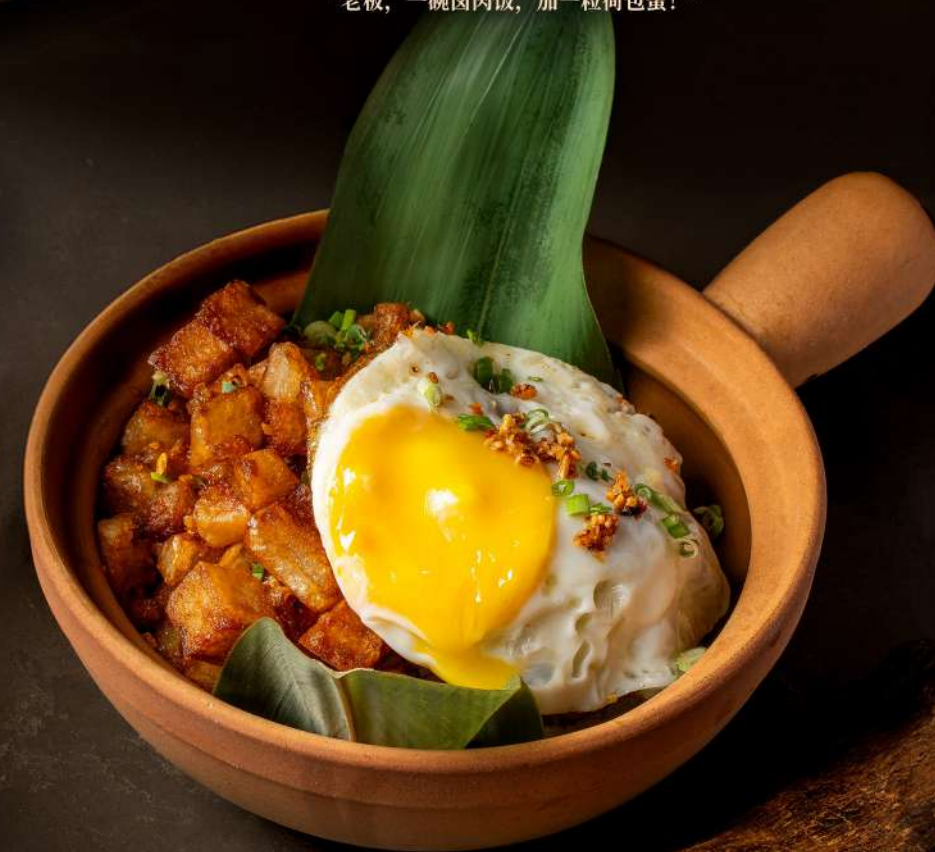
A bowl of nostalgic pork lard rice, drizzled with fragrant lard and rich soy sauce, delivers flavours that take you back to cherished childhood memories.

古早味十足的猪油拌饭，每一口都带你回到儿时的记忆深处。热腾腾的白饭淋上香喷喷的油葱酥猪油，再拌入一勺浓郁的酱油，瞬间激发出诱人的香气，令人垂涎欲滴。猪油遇热即融化，包裹着每一粒米饭，浓香扑鼻，入口滑润，满满的幸福感令人回味无穷。这一碗超香猪油拌饭，不仅是味蕾的享受，更是一场时光的美好穿越。

額外醬料加購

Additional Sauce Add-Ons

A01. Fried Eggs - \$2



麵條 Noodles

N01

Oyster Mee Sua

蠔仔麵线

\$12.90

吃完還想續碗

Slurp your way through our fragrant, piping hot, thick gloopy delicious soup base with your choice.

臺灣紅麵線，特登採用臺灣入口手工紅麵線，用料實在，怎麼吃都不會膩耶。

N03

Sesame Ice Cream

Cold Noodle

芝麻冰淇淋涼麵

\$13.90

吃了這碗，戀愛就來了

Handcrafted sesame ice cream balls, refreshing shredded cucumber, and chewy noodles, offering a cool and refreshing taste that will delight your senses.

搭配手工製作的濃郁芝麻冰淇淋球，結合清爽的小黃瓜絲，麵條Q彈，冰涼滑順，帶來獨特的清新口感，令人耳目一新。

N02

Taiwanese Braised Beef Noodle Soup

臺中東海牛肉麵

\$12.90

牛氣衝天，舌尖上走天涯

One of Taiwan's most iconic dishes – served in a rich and hearty broth made from an aromatic blend of spices topped with chilli oil and sliced tender braised beef on a bed of soft and chewy noodles.

臺灣北到南的國民美食採用了牛骨熬煮的濃湯搭配份量充足刀削麵 - 鮮嫩Q彈，令人拍案叫絕！人生若只如初見，來碗紅燒牛肉麵

N07

Soulful Tang Hoon

Crab in Claypot

銷魂蟹肉冬粉鍋

\$14.90

跳舞也不忘的香辣冬粉鍋

Fresh crab meat paired with chewy glass noodles, served in a tangy and spicy broth bursting with fragrance. Each bite delivers a bold, spicy kick, adding heat and depth to every mouthful.

新鮮蟹肉搭配Q彈的冬粉，湯頭酸酸辣辣，香氣四溢，讓人欲罷不能。每一口辛辣刺激，帶來無法抗拒的美味享受。

N08

Golden Soft
Shell Crab Kway Teow

酥炸軟殼蟹炒粿條

\$13.90



吃了會發光的炒粿條

The soft-shell crab is crispy on the outside and tender on the inside, with fresh shrimp added for a burst of flavour, creating layers of surprises in every bite. The crispy and fragrant pork lard adds depth to the dish, evoking the experience of savouring the joy and flavours reminiscent of a stroll on the Penang Bridge.

軟殼蟹經過酥炸，外脆內嫩，呲滋呲滋的口感令人陶醉。加入新鮮蝦仁，豐富的層次讓每一口都充滿驚喜。豬油渣的酥脆與香氣為這道料理增添風味，讓您彷彿置身檳威大橋，享受奔跑般的快樂與美味。每一口都令人回味無窮，香氣撲鼻，無法抗拒。

N09

Golden Soft Shell Crab
Wok Fried Bee Hoon

酥炸軟殼蟹炒米粉

\$13.90



吃了會發光的米粉

The soft-shell crab is crispy on the outside and tender on the inside. Fresh shrimp is added for a burst of flavor, creating layers of delicious surprises in every bite. The crispy and fragrant pork lard adds depth to the dish, transporting you to the Penang Bridge, where you can enjoy the joy and flavours of running.

軟殼蟹經過酥炸，外脆內嫩，呲滋呲滋的口感令人陶醉。加入新鮮蝦仁，豐富的層次讓每一口都充滿驚喜。豬油渣的酥脆與香氣為這道料理增添風味，讓您彷彿置身檳威大橋，享受奔跑般的快樂與美味。每一口都令人回味無窮，香氣撲鼻，無法抗拒。

N10

Wok-Fried Braised Fujian Noodles (Dai Lok Mee)

大碌面翻天

\$13.90



一面火遍全城，炒出新天地

Braised Fujian noodles stir-fried in a rich, fresh broth, enhanced with crispy pork lard that adds a delightful crunch to every bite. Paired with a soft-boiled egg, the smooth yolk blends seamlessly with the noodles.

用新鲜浓郁的高汤焖炒大碌面，加入香脆的猪油渣，每一口都带来完美的享受。搭配现煮温泉蛋，细腻的蛋黄与面条完美融合，层次丰富，风味绝佳。快炒的过程激发出大鲁面的浓郁香气，令人欲罢不能。

鐵板俠大作戰



Hotplate Sizzling Noodle

鐵板麵

- N04. Signature Grilled Chicken - \$16.90
- N05. Classic Pork Chop - \$16.90
- N06. Salmon Steak (200g) - \$20.90

Hotplate Sizzling Rice

鐵板飯

- R03. Signature Grilled Chicken - \$16.90
- R04. Classic Pork Chop - \$16.90
- R05. Salmon Steak (200g) - \$20.90

Soft chewy noodles pair together with sunny-side-up egg on a hot plate, and a choice of Black Pepper or Mushroom Sauce, making it incredibly delicious.

讓人垂涎三尺的鐵板麵，Q彈的麵條搭配黑胡椒醬或蘑菇醬，現煎太陽蛋再淋上獨門醬汁配上滋滋的聲音簡直是不聞人間煙火，但食人間美味。

Taste of Nanyang 南洋風味

NY01

Nanyang-Style Stir-Fried Carrot Cake with Scallops

南洋金鑽蘿蔔糕

\$13.90

A lovingly stir-fried Nanyang-style carrot cake, tossed in a sizzling hot pan with a signature sweet sauce and paired with succulent, delicate scallops. This savoury dish offers a contrast of textures and flavours that will captivate your taste buds and leave you craving more.

以用心製作的蘿蔔糕，搭配特製甜甜醬汁，熱鍋翻炒至香氣四溢，結合鮮嫩小干貝，雙重口感，絕妙美味，令人陶醉。



N08

Golden Soft Shell
Crab Kway Teow
酥炸軟殼蟹炒粿條

\$13.90



N09

Golden Soft Shell
Crab Wok Fried Bee Hoon
酥炸軟殼蟹炒米粉

\$13.90



N10

Wok Fried Braised
Fujian Noodles (Dai Lok Mee)
大碌麵翻天

\$13.90

F07

Oma's Nostalgic Oyster Omelette

怀念外婆的蠔煎

\$13.90

Filled with warmth and the taste of home, this fried oyster omelette is blended with oysters, cooked to a golden, crispy perfection with a tender interior. Each bite is bursting with fresh flavours and cherished memories. This was the most anticipated dish at the dinner table during childhood, and even today, tasting it brings back the love and care from Grandma. This is not just a dish; it is a memory that carries the emotions and passage of time.

以用心製作的蘿蔔糕，搭配特製甜甜醬汁，熱鍋翻炒至香氣四溢，結合鮮嫩小干貝，雙重口感，絕妙美味，令人陶醉。



NY02

Fiery Sambal-Grilled Stingray

特制香烤叁巴魔鬼魚

\$17.90



Fresh stingray paired with handmade sambal chilli sauce, complemented by okra, onions, and a burst of fresh kumquat. This dish delivers a perfect balance of tangy, spicy, and juicy flavours, all enhanced by the rich aroma of our secret grilling technique.

新鮮魔鬼魚搭配手工叁巴辣椒醬，配料有秋葵、洋蔥和小金桔，酸辣多汁，香氣四溢。獨門秘方烘烤，口感豐富，帶來絕妙口感體驗。

NY04

Fiery Sambal Clams

特制香炒叁巴蛤蜊

\$15.90



Fresh clams stir-fried with handmade sambal chilli sauce, complemented by onions and a burst of fresh kumquat. This dish delivers a perfect balance of tangy, spicy, and juicy flavours, all enhanced by the rich aroma of our secret grilling technique.

新鮮蛤蜊搭配手工叁巴辣椒醬，加入洋蔥和新鮮小金桔提味，酸辣多汁的口感完美平衡，並融合獨門烤製技法的濃郁香氣，帶來無與倫比的美味體驗。

NY03

Fiery Sambal Sotong

特制香炒叁巴魷魚

\$15.90



Fresh squid stir-fried with handmade sambal chilli sauce, complemented by onions and a burst of fresh kumquat. This dish delivers a perfect balance of tangy, spicy, and juicy flavours, all enhanced by the rich aroma of our secret grilling technique.

新鮮魷魚炒制与手工叁巴辣椒醬，加入洋蔥和小金桔的点缀，酸辣多汁，完美平衡了每一口的酸、辣、鲜味。独特的烘烤技法，更增添了浓郁的香气，让这道菜的风味更加丰富诱人。

NY05

Fiery Seafood Platter

特制海鮮拼盤
(Stingray/Sotong/Clams)

\$24.90



All-in-One!

Why settle for one when you can have it all? Our Fiery Seafood Platter brings together the stingray, squid, and clams. Served with a medley of garnishes, this platter is a feast for the senses, perfect for seafood lovers craving a fiery kick.

為何只選擇一樣，當你可以擁有一切？我們的火爆海鮮拼盤精選新鮮的魔鬼魚、魷魚和蛤蜊。搭配多種新鮮配料，這道拼盤不僅讓你大快朵頤，也是海鮮愛好者的必試之選，帶來絕妙的滋味體驗。

NY05

Fiery Seafood Platter

特制海鮮拼盤

(Stingray/ Sotong /Clams)

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NY06

Nanyang Curry Prawn King with French Baguette

南洋咖喱虾皇佐法棍

\$18.90

這就是心機咖喱！

Rich and aromatic coconut curry paired with plump, sweet tiger prawns, complemented by French baguette that perfectly soaks up the sauce. Bursting with fragrance, layered with rich flavors, and satisfying in texture, this dish is the epitome of Nanyang-style indulgence.

濃郁椰香咖喱，搭配大只鮮甜老虎蝦，再配上香酥法式長棍麵包，完美吸附醬汁，香氣四溢，滋味豐富，口感滿足，享受南洋風味的極致奢華。

兒童套餐 Kids Meal



K01

Set A

Bolognese Spaghetti,
French Fries, Fried Chicken Wings,
Mixed Fruits, Yakult

\$12.90

K02

Set B

Egg Fried Rice,
Tater Tots, Chicken Nuggets,
Mixed Fruits, Yakult

\$12.90

甜品 Dessert

爱上你,不是甜點的錯

D01

Tiramisu Ice Cream Popiah

冰火提拉米苏薄饼

Handmade popiah wraps rich tiramisu ice cream, topped with Oreo cookie crumbs.

手工薄饼皮包裹浓郁的提拉米苏冰淇淋, 撒上香脆的奥利奥饼干碎, 带来每一口的幸福滋味。细腻的口感与层次丰富的味道, 带你享受一场甜蜜的冰凉诱惑。

\$12.90



愛上天堂的提拉米苏

D02

Taiwanese Ice Cream Popiah

臺式冰淇淋薄饼

(Choose 2 Scoop from Muah Chee/
Coconut Flavours)

\$11.90

一口甜蜜
带你重温童年的味道

D03

Taro Pancake with Coconut Ice Cream

臺式脆皮芋头酥饼附椰子冰淇淋

\$11.90



額外加購

Add-Ons

D2A.Single Scoop - \$3.9

D2B.Popiah Skin - \$2

零酒分子派对

MOCKTAIL PARTY

MT01

爱在荔枝时 LOVE IN LYCHEE TIME

荔枝 / 野薄荷糖浆 / 苏打水
(lychee, wild mint syrup, soda)

\$12.00



MT01

莓香情缘 BERRY TEMPTATION

(覆盆子 / 野薄荷糖浆 / 苏打水)
raspberry, wild mint syrup, soda

\$12.00

聚的是朋友
悦的是心情

零酒分子派对

MOCKTAIL PARTY

MT03

蓝色心语 BLUE HEART WHISPER

蓝莓 / 野薄荷糖浆 / 苏打水
(blueberry, wild mint syrup, soda)

\$12.00

MT04

阳光果乐 GREEN MORNING

奇异果 / 野薄荷糖浆 / 苏打水
(kiwi, wild mint syrup, soda)

\$12.00



来杯聚悦
畅谈整夜

放鬆心情 喝就對了

SIGNATURE COCKTAIL

CT03

時光隧道 SHUTTER MOMENTS

橙香 / 君度酒 / 貝利奶酒 / 牛奶 / 椰
(orange, cointreau, baileys, milk, coconut)

\$16.00



picture-Perfect Sip!
Order comes with a surprise!
這個點了有驚喜

聚在一起
悅心起!

CT01

橙香蓋世，聚悅一杯

TIPSY FAIRY

藍莓 / 野薄荷糖漿 / 苏打水
(cointreau, triple sec, gin, milk, cointreau, triple sec, gin, milk)

\$16.00



CT02

嘿！HEY！

咖啡牛奶 / 橙酒，/ 咖魯哇 / 伏特加
(coffee milk, triple sec, kahlua, vodka)

\$16.00



CT05

紅粉佳人 PINK LADY

橙香 / 君度酒 / 貝利奶酒 / 牛奶 / 椰
(frangelico, vodka, orange juice, strawberry puree)

\$16.00



CT07

魔幻紫光 MYSTICAL GLOW

琴酒，伏特加，蘭姆酒，藍橙酒，紅石榴糖漿
(gin, vodka, rum, blue curacao, grenadine)

\$16.00



CT04

藍海之夢 WAVES OF WONDER

蘭姆酒 / 威士忌 / 藍色瀉湖
(Rum, Whiskey, Blue Lagoon)

\$16.00



有聚有悅
人身無憾!

放鬆心情
喝就對了

——原創調酒
SIGNATURE COCKTAIL

我有酒,你有故事嗎?



CT06

甜心醉戀

SWEET SURRENDER

伏特加 / 琴酒 / 白蘭地 / 龍舌蘭 / 威士忌 / 蘭姆酒 / 紅石榴糖漿 / 百香果 / 薄荷
(vodka, gin, brandy, tequila, whiskey, rum, grenadine, passion fruit, greet mint)

\$22.00

CT08

最酷炫的本地獨創

爆!!!

「臺」味潘趣大缸酒

THE COOLEST LOCAL ORIGINAL "TAIWANESE"
HUGE BOWL OF PUNCH

不好意思, 我喝醉价
Excuse Me, I'm Drunk
-\$188-

《无心戒酒》一时内喝完价
One Hour Challenge
-\$168-



“來聚一悅
講你的故事吧!”

Ingredient

蘭姆酒 / 蜜香 / 葡萄乾 / 綜合熱帶水果 / 檸檬片 / 蜂蜜 / 佛手柑
Full bottle of Raisin-Infused Rum, Tropical Fruits, Lemon Slice, Honey, Bergamot

Alcohol



BEER

		1100am to 8pm HH	8pm Till Closing NH
BB01	Guinness Draught	PINT	\$14.00
BB02	Heineken Draught	PINT	\$13.00
BB03	Heineken Draught Tower	TOWER	\$75.00
BB04	Kirin Ichiban Draught	PINT	\$13.00
BB05	Kirin Ichiban Draught Tower	TOWER	\$75.00
BB06	Sapporo 330ml	BOTTLE	\$12.00
BB07	Sapporo 330ml Bucket of 5	BUCKET	\$55.00
BB08	Tiger Crystal 330ml	BOTTLE	\$12.00
BB09	Tiger Crystal 330ml Bucket of 5	BUCKET	\$55.00



TAIWAN BEER

BT01	TTL Gold Medal Taiwan Beer 330ml	BOTTLE	\$12.00
BT02	TTL Gold Medal Taiwan Bucket of 5	BUCKET	\$50.00
BT03	Taiwan Lychee Fruit Beer	GLASS	\$10.00
BT04	Taiwan White Grape Fruit Beer	GLASS	\$10.00
BT05	Taiwan Grapefruit Beer	GLASS	\$10.00
BT06	Taiwan Pineapple Fruit Beer	GLASS	\$10.00
BT07	Taiwan Grape Fruit Beer	GLASS	\$10.00
BT08	Taiwan Mango Fruit Beer	GLASS	\$10.00

COGNAC

CN01	Martell VSOP	BOTTLE	\$188.00
CN02	Martell VSOP 3L	CRADLE	\$988.00
CN03	Martell Cordon Bleu	BOTTLE	\$438.00
CN04	Henessey VSOP	BOTTLE	\$178.00
CN05	Remy VSOP	BOTTLE	\$178.00



BOURBON

BN01	Jack Daniel's No.7	BOTTLE	\$178.00
BN02	Jack Daniel's Tennessee Apple	BOTTLE	\$178.00
BN03	Jack Daniel's Tennessee Honey	BOTTLE	\$178.00

GIN

GN01	Hendrick's Gin	GLASS	\$17.00
GN02	Hendrick's Gin	BOTTLE	\$188.00
GN03	Roku Gin	BOTTLE	\$188.00
GN04	Bombay Saphhire	BOTTLE	\$168.00



SPARKLING WINE

SW01	Piccini Prosecco Venetian Dress Rose	BOTTLE	\$88.00
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Alcohol



WHISKEY

WK01	Monkey Shoulder	GLASS	\$16.00
WK02	Monkey Shoulder	BOTTLE	\$178.00
WK03	Kavalan Classic Single Malt	GLASS	\$16.00
WK04	Kavalan Classic Single Malt	BOTTLE	\$198.00
WK05	Macallan 12 Years Double Cask	BOTTLE	\$238.00
WK06	Macallan 12 Years Double Cask	GLASS	\$18.00
WK07	Macallan 12 Years Sherry Cask	BOTTLE	\$268.00
WK08	Macallan 15 Years Double Cask	BOTTLE	\$368.00
WK09	Macallan 18 Years Double Cask	BOTTLE	\$788.00
WK10	Glenfiddich 12 Years	BOTTLE	\$208.00
WK11	Glenfiddich 15 Years	BOTTLE	\$268.00
WK12	Glenfiddich 18 Years	BOTTLE	\$338.00
WK13	Yamazaki 12 Years	BOTTLE	\$468.00
WK14	Hibiki Harmony	BOTTLE	\$298.00
WK15	Chivas Regal 18 Years	BOTTLE	\$228.00
WK16	Balvenie Doublewood 12 Years	BOTTLE	\$228.00
WK17	Kakubin Suntory	BOTTLE	\$178.00
WK18	Auchentoshan Three Wood	BOTTLE	\$208.00

VODKA

VK01	Smirnoff Vodka	BOTTLE	\$108.00
VK02	Blue Dash Cucumber	BOTTLE	\$138.00
VK03	Blue Dash Lime	BOTTLE	\$138.00
VK04	Blue Dash Blanc	BOTTLE	\$138.00

TEQUILA

TQ01	Jose Tequila Gold	GLASS	\$14.00
TQ02	Jose Tequila Gold	BOTTLE	\$108.00

CHAMPAGNE

CP01	Champagne Collet Brut	BOTTLE	\$138.00
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SAKE

SK01	Tenbu Jumai Daiginyo 720ml	BOTTLE	\$188.00
SK02	Tenbu The Gift Junmai Ginyo 720ml	BOTTLE	\$158.00
SK03	Wolf Label Tokubetsu Jumai 300ml	BOTTLE	\$28.00
SK04	Konishi Jumai Ginyo 300ml	BOTTLE	\$27.00

Alcohol

COCKTAIL

CT01	Tipsy Fairy <i>(cointreau, triple sec, gin, milk)</i>	GLASS	\$16.00
CT02	HEY! <i>(coffee milk, triple sec, kahlua, vodka)</i>	GLASS	\$16.00
CT03	Shutter Moments <i>(orange, cointreau, baileys, milk, coconut)</i>	GLASS	\$16.00
CT04	Waves of Wonder <i>(Rum, Whiskey, Blue Lagoon)</i>	GLASS	\$16.00
CT05	Pink Lady <i>(frangelico, vodka, orange juice, strawberry puree)</i>	GLASS	\$16.00
CT06	Sweet Surrender <i>(vodka, gin, brandy, tequila, whiskey, rum, grenadine, passion fruit, greet mint)</i>	GLASS	\$22.00
CT07	Mystical Glow <i>(gin, vodka, rum, blue curacao, grenadine)</i>	GLASS	\$16.00
CT08	Excuse Me, I'm Drunk <i>(full bottle of raisin-infused rum, tropical fruits, lemon slice, honey, bergamot)</i>	\$168.00 <i>One Hour Challenge</i>	\$188.00

MOCKTAIL

MT01	Love in Lychee Time <i>(lychee, wild mint syrup, soda)</i>	GLASS	\$12.00
MT02	Berry Temptation <i>(raspberry, wild mint syrup, soda)</i>	GLASS	\$12.00
MT03	Blue Heart Whisper <i>(blueberry, wild mint syrup, soda)</i>	GLASS	\$12.00
MT04	Green Morning <i>(kiwi, wild mint syrup, soda)</i>	GLASS	\$12.00

RED WINE

RW01	Marrenon Pinot Noir Les Grains Cuvee Rare	GLASS	\$16.00
RW02	Marrenon Pinot Noir Les Grains Cuvee Rare	BOTTLE	\$78.00
RW03	Oyster Bay Hawkes Bay Merlot	BOTTLE	\$98.00
RW04	Chateau Teyssier Pezat Bordeaux Superieur Rouge	BOTTLE	\$108.00
RW05	Pascal Bouchard Bourgogne Pinot Noir	BOTTLE	\$138.00

WHITE WINE

WW01	Piccini Costa Toscana Vermentino	GLASS	\$16.00
WW02	Piccini Costa Toscana Vermentino	BOTTLE	\$78.00
WW03	Oyster Bay Marlborough Sauvignon Blanc	BOTTLE	\$98.00
WW04	Tenutta Carretta Moscato	BOTTLE	\$98.00
WW05	Pascal Bouchard Bourgogne Chardonnay	BOTTLE	\$128.00



Alcohol

MIXER

MX01	Soft Drink Mixer	DECANTER	\$10.00
MX02	Soda	DECANTER	\$10.00
MX03	Tonic	DECANTER	\$10.00
MX04	Ginger Ale	DECANTER	\$10.00
MX05	Juices Mixer	DECANTER	\$12.00

HOUSEPOUR SPIRITS

HP01	Gin	GLASS	\$14.00
HP02	Vodka	GLASS	\$14.00
HP03	Rum	GLASS	\$14.00
HP04	Bourbon	GLASS	\$14.00
HP05	Whiskey	GLASS	\$14.00
HP06	Tequila	GLASS	\$14.00

SOJU

		1100am to 8pm HH	8pm Till Closing NH
SJ01	Jinro Flavored Soju Bucket of 3	BUCKET \$48.00	\$54.00
SJ02	Jinro Chamisul	BOTTLE \$18.00	\$20.00
SJ03	Jinro is Back	BOTTLE \$19.00	\$21.00
SJ04	Jinro Green Grape	BOTTLE \$17.00	\$19.00
SJ05	Jinro Grapefruit	BOTTLE \$17.00	\$19.00
SJ06	Jinro Peach	BOTTLE \$17.00	\$19.00
SJ07	Jinro Plum	BOTTLE \$17.00	\$19.00
SJ08	Jinro Strawberry	BOTTLE \$17.00	\$19.00
SJ09	Jinro Chamisul Yakult Soju Tower	TOWER \$69.00	\$79.00
SJ10	Jinro Flavored Yakult Soju Tower	TOWER \$60.00	\$69.00
SJ11	Jinro Makgulli	BOTTLE \$24.00	\$26.00
SJ12	Jinro Lychee Cocktail	GLASS \$11.00	\$12.00
SJ13	Jinro Black Tea Cocktail	GLASS \$11.00	\$12.00



Beverages

SOFT DRINKS

SD01	Coke	GLASS	\$5.00
SD02	Coke Zero	GLASS	\$5.00
SD03	Sprite	GLASS	\$5.00
SD04	Green Tea	GLASS	\$5.00
SD05	Ayataka Japanese Green Tea	GLASS	\$5.00
SD06	Soda	BOTTLE	\$5.00
SD07	Bottled Water	BOTTLE	\$2.50

JUICES

JS01	Apple Juice	GLASS	\$6.00
JS02	Orange Juice	GLASS	\$6.00
JS03	Pineapple Juice	GLASS	\$6.00
JS04	Mango Juice	GLASS	\$6.00
JS05	Cranberry Juice	GLASS	\$6.00
JS06	Lime Juice	GLASS	\$6.00

11.00am to 5.30pm

TAIWAN BUBBLE TEA

BT01	Signature Milk Tea	\$6.00
BT02	Caramel Milk Tea	\$6.00
BT03	Passion Fruit Green Tea	\$6.00
BT04	Lemon Green Tea	\$6.00
BT05	Yuzu Green Tea	\$6.00

11.00am to 5.30pm

TOPPINGS (FOR BUBBLE TEA)

TP01	Pearl	\$1.00
TP02	Lychee Coconut Jelly	\$1.50

Coffee & Beverages

TAIWAN DRINKS/ COLD BREW TEA

TT01	Apple Sidra	\$5.00
TT02	Hey Song Sarsaparilla	\$5.00
TT03	Sparkling Cold Brew Pearl of Orient with Lychee	\$6.00
TT04	Sparkling Cold Brew Earl Grey Lavender with Strawberry	\$6.00
TT05	Sparkling Cold Brew Osmanthus with Passionfruit	\$6.00

11.00am to 5.30pm

HOT BREWED TEA

TT06	Taiwan Pu-Erh Tea	\$5.00
TT07	Taiwan High Mountain Oolong Tea	\$5.00
TT08	Japanese Sencha with Golden Osmanthus	\$5.00
TT09	Pearl of Orient Jasmine Pearl Green Tea	\$5.00

11.00am to 5.30pm

COFFEE

	HOT	COLD
CF01	Black Kopi O	\$3.80
CF02	Coffee (With Milk)	\$3.80
CF03	White Coffee	\$3.80
CF04	Hor Ka Sai(A Blend of Coffee/ Milo)	\$4.80
CF05	Milo	\$3.80
CF06	Iced Milo Dinasour	\$4.80



齊【聚】歌【悅】，齊聚歡唱，悅享每一刻！

Jyu Yae Live Music Bar & Restaurant offers a vibrant fusion of authentic Taiwanese and Local flavours, complemented by refreshing cocktails and daily live band performances that ensure every visit is a delightful celebration of taste and entertainment.

齊聚歡唱，悅享每一刻！歡迎來到聚悅！這裡不僅僅只是吃飯的地方，更是和親朋好友一起放鬆、愉悅、聚會的好去處。我們擁有各種精緻美味的台灣和本地菜單，還有調酒師手作的特色飲品，絕對讓您吃飽喝足！除了美食之外，我們每晚都有現場樂隊演出，還能K歌大展歌喉，氣氛超嗨！快來聚悅體驗，縱享每一刻的歡悅與舒適~

All prices are quoted in Singapore dollars and are subject to prevailing GST and a 10% service charge. Kindly inform us of any specific dietary needs or allergies, so we can make your dining experience more enjoyable.

所有價格以新加坡元報價，並需加收商品與服務稅和10%服務費。如果您對某些食物過敏或有任何特殊的飲食需求，請告訴我們的服務人員，我們將盡最大努力滿足您的飲食需求，讓您享受一次美好的用餐體驗。

Images shown are for illustration purposes only.
圖片僅供參考