



ASIA KELONG TIMES.



WELCOME TO SAMPANMAN

Step into a world of maritime heritage at SampanMan, where we bring the flavors of the sea to life with the freshest seafood — just like the orang laut of old. Inspired by traditional kelong-style dining, our restaurant pays homage to the seafarers who lived on wooden boats and in coastal villages, crafting hearty seafood feasts from the ocean's bounty.

Experience a taste of nostalgia with our Tingkat-style dishes, reminiscent of the days when families shared warm meals from stacked tiffin carriers. In the afternoon, slow down with a comforting break over Teh Tarik and Chwee Kueh — a perfect pairing to unwind before the charcoal grills light up for the evening feast.



BELONG
拉茶 时报
EST. 2021
TEH TARIK TIME
100% KUNYUH CHAI

Rooted in kelong life and the sea, the Sampanman logo features a sampan boat and 渔人码头 ["Fisherman's Wharf"]. Each outlet and sub-brand—like Teh Tarik Time and Chwee Kueh — has its own identity, all united by the Sampanman spirit of heritage and bold flavours.



Our logo reflects the heart of Sampanman — inspired by kelong life and the spirit of the sea.

KELONG CHANG
渔人得利
SAMPANMAN



Images are for illustration purposes only. Prices are subject to 10% Service Charge and other prevailing Government Taxes.



ASIA KELONG TIMES.

BRAND STORY

We chose “**Kelong**” as our slogan to mark our evolution into an all-day Halal-certified dining destination - from vibrant lunches to laid-back afternoon teas and lively seafood dinners.

A kelong isn't just a fishing structure — it's a way of life. It stands for fresh catch, slow moments, and communal living. Just like how the tide flows from morning to night, our menu flows through the day, inspired by local flavors and nostalgic touches that evoke Southeast Asia's coastal charm.

At lunch, we serve hearty, familiar dishes in Tingkat-style tiffin carriers, bringing a sense of homely comfort and throwback flair. In the afternoon, we invite guests to unwind over Teh Tarik and traditional snacks - because a true kelong isn't just about food, it's about slowing down and connecting.

As the sun sets, the aroma from our Sampan griller takes over — smoking fresh seafood the way it's done over charcoal fires on old fishing boats. Our dinner experience is built for sharing, filled with bold, spicy, and buttery seafood dishes that celebrate the bounty of the sea.

Whether you're in for a midday break or a full evening feast, our “Kelong” is a place to gather, graze, and go slow, all day long.



Sampanman reimagines the kelong experience as an all-day Halal certified dining journey — from nostalgic lunches to bold seafood feasts.

KELONG CHANG
SAMPANMAN

ASIA KELONG TIMES.





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DRY CURRY MEE POK



Dry Curry Mee Pok \$9.9

With curry chicken, potato, Nai bai

– A bold twist on tradition, our chef's specialty pairs springy mee pok with rich, aromatic curry chicken, tender potatoes, and fresh nai bai vegetables. A comforting creation that balances spice, heartiness, and homestyle warmth in every bite.

KELONG CHANG
 漁人得利
 SAMPANMAN

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SATAY

BEE HOON

**SATAY BEE HOON
 CUTTLEFISH
 & COCKLES \$12.9**

Sweet potato leaves,
 bean sprouts & spicy peanut sauce



A beloved Singapore heritage dish, our Satay Bee Hoon features silky rice vermicelli layered with tender sweet potato leaves, fresh bean sprouts, and drenched in a rich, aromatic peanut sauce slow-cooked with traditional spices.

**SATAY BEE HOON
 FLOWER CLAM LALA**

Sweet potato leaves, bean sprouts & spicy peanut sauce **\$9.9**

**SATAY BEE HOON
 COOKED PRAWNS**

Sweet potato leaves, bean sprouts & spicy peanut sauce **\$10.9**

KELONG CHANG
 漁人得利
 SAMPANMAN

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NONYA DRY MEE SIAM

A Peranakan classic reimagined — fragrant vermicelli tossed with spicy sambal, crisp cucumber, chives, taukwa, and bean sprouts, topped with sambal egg. Pair it with your choice of Berempah chicken, curry chicken, or crispy har cheong squid for a rich and soulful taste of tradition.

CURRY CHICKEN

\$11.9

Spicy sambal egg, cucumber, chinese chives, taukwa & bean sprout



HAR CHEONG SQUID \$16.9

Spicy sambal egg, cucumber, chinese chives, taukwa & bean sprout



BEREMPAH CHICKEN

\$11.9

Spicy sambal egg, cucumber, chinese chives, taukwa & bean sprout

KELONG CHANG
 (得人得利)
 SAMPANMAN

ASIA KELONG TIMES.

**KELONG
 CURRY
 SLICED
 FISH** \$39

Spice (Red Chilli, turmeric, garlic, shallot, lemongrass, galangal) curry leaves, candlenut, dried shrimp and anchovy boiled with light milky and coconut cream.

A hearty classic inspired by kelong home kitchens—tender sliced fish simmered in a rich, aromatic curry bursting with spices and coconut cream. Comforting, bold, and unmistakably Singaporean.



DON'T FORGET THE TINGKAT – FULL MEAL, FULL SATISFACTION

**ADD ON
 TINGKAT
 2 TIER \$14**

**TINGKAT
 3 TIER \$20**



Choice of One tier 1

Stir-fried Sweet
 Potato Leaves



Stir-fried French
 Fine Bean



Spicy Egg
 Sambal



Choice of One tier 2

Jasmine
 White Rice



Nonya Dry
 Mee Siam



Blue Pea
 Rice



Choice of One tier 3

Nanyang
 Chicken Curry



Berempah
 Fried Whole
 Chicken leg



Fried
 Mid Wing



KELONG CHANG
SAMPANMAN

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COCKLES & CHICKEN CURRY BEE HOON

Cockles, boiled chicken thighs, spicy egg sambal, fine bean and bean sprout

\$14.9



SEAFOOD COMBINATION CURRY BEE HOON

Flower Clams, prawns, half shell scallop, spicy egg sambal, fine bean and bean sprout

\$15.9



KELONG SEAFOOD CURRY BEE HOON

Spice (Red Chilli, turmeric, garlic, shallot, lemongrass, galangal) curry leaves, candlenut, dried shrimp and anchovy boiled with light milky and coconut cream.

SEABASS CURRY BEE HOON

Fried seabass, spicy egg sambal, fine bean and bean sprout

\$14.9

CHICKEN CURRY BEE HOON

boiled chicken thigh, spicy egg sambal, fine bean and bean sprout

\$9.9



ASIA KELONG TIMES.

BEE HOON SOUP

Choice of
One Bee Hoon soup/
Jasmine rice



SEABASS & LALA SOUP \$16.9

Light milky broth Cooked with yam, Nai bai, Napa cabbage, spring onion, old ginger, garlic, and dang gui



ROUND OUT YOUR MEAL



Fried mid wing
+ drink \$4.9



Fish skin chip
+ drink \$4.9



Fine beans
+ drink \$4.9

BOILED SCALLOP & LALA SOUP \$11.9

Light milky broth Cooked with yam, Nai bai, Napa cabbage, spring onion, old ginger, garlic, and dang gui

SOFT SHELL CRAB & LALA SOUP \$16.9

Light milky broth Cooked with yam, Nai bai, Napa cabbage, spring onion, old ginger, garlic, and dang gui

TIGER PRAWNS & LALA SOUP \$12.9

Light milky broth Cooked with yam, Nai bai, Napa cabbage, spring onion, old ginger, garlic, and dang gui

BLUE MUSSELS & LALA SOUP \$10.9

Light milky broth Cooked with yam, Nai bai, Napa cabbage, spring onion, old ginger, garlic, and dang gui

KELONG CHANG
SAMPANMAN

ASIA KELONG TIMES.

From kelong toast to kampung kueh and frothy teh tarik, SampanMan brings a taste of heritage to every sunrise and slow afternoon tea



KELONG CHANG
 漁人得利
 SAMPANMAN

KELONG

拉茶



时报

TEH TARIK TIME
 100% KUNGUH CHAI

ASIA KELONG TIMES

SINGAPORE'S CLASSIC BREW — PULLED, NOT STIRRED.

Teh Tarik—"pulled tea"—is a beloved staple in Singapore's kopitiams and hawker centres. Made from strong black tea and condensed milk, it's pulled between metal jugs to create a creamy froth and that signature balance of bold and smooth. A true taste of local culture in every cup.



Kelong
TEH TARIK

H C
 \$2.5 \$3.5



Kelong
TEH TARIK CINCAU

H C
 - \$4.0



Kelong
TEH TARIK ZAFFRAN

H C
 \$5.0 \$6.0



Kelong
GULA MELAKA TEH

H C
 \$3.0 \$4.0



ASIA KELONG TIMES.



Kelong
KOPI



Kelong
GULA MELAKA KOPI



Kelong
KOPI CINCAU



Kelong
CHAM CINCAU

KELONG TEH O

H **C**
\$2.00 \$3.00 **C** 9%
sugar

KELONG TEH O KOSONG

\$2.00 \$3.00 **A** 0%
sugar

KELONG TEH C

\$2.60 \$3.60 **C** 7%
sugar



KELONG KOPI

\$2.50 \$3.50 **C** 9%
sugar



KELONG GULA MELAKA KOPI

\$3.00 \$4.00 **C** 9%
sugar



KELONG KOPI CINCAU

- \$4.00 **C** 9%
sugar

KELONG KOPI O

\$2.00 \$3.00 **C** 9%
sugar

KELONG KOPI O KOSONG

\$2.00 \$3.00 **A** 0%
sugar

KELONG KOPI C

\$2.60 \$3.60 **C** 9%
sugar

KELONG CHAM

\$2.50 \$3.50 **C** 9%
sugar



KELONG CHAM CINCAU

- \$4.00 **C** 9%
sugar

KELONG MILO

\$3.00 \$4.00 **C** 9%
sugar



KELONG MILO DINOSAUR

- \$5.00 **D** 12%
sugar

KELONG SOYA MILK

\$3.00 \$3.50 **C** 9%
sugar



KELONG SOYA CINCAU

- \$4.00 **C** 9%
sugar

KELONG GULA MELAKA SOYA CINCAU

- \$4.00 **C** 9%
sugar



ASIA KELONG TIMES.



LEMON WITH
SOUR PLUM YOGHURT \$4.9



LYCHEE YOGHURT \$5.9



COCONUT JELLY \$7.8

A&W CAN

\$2.90

COCA COLA ORIGINAL CAN

\$2.90

COCA COLA ZERO CAN

\$2.90

FANTA GRAPE CAN

\$2.90

JASMINE HEAVEN & EARTH CAN

\$2.90

AYATAKA GREEN TEA CAN

\$2.90

SPRITE CAN

\$2.90

ZICO COCONUT WATER 300ML

\$5.20

DASANI DW 600ML (BOTTLE)

\$2.90



LEMON WITH SOUR PLUM YOGHURT

\$4.90

LIME WITH SOUR PLUM YOGHURT

\$4.90



LYCHEE YOGHURT

\$5.90



COCONUT JELLY

\$7.80

KELONG CHANG
SAMPANMAN

ASIA KELONG TIMES.

Available
from opening
to 12pm,
2pm till 5pm

CURRY TOAST

KELONG CURRY CHICKEN
+ PLAIN TOAST + SOFT BOILED EGG

\$6.9

WITH TEH TARIK/ KOPI

\$8.9





ASIA KELONG TIMES.

TRADITIONAL TOAST BUN

KAYA TOAST BUN
+ SOFT BOILED EGG
WITH TEH TARIK/ KOPI

\$4.9

\$6.9



AFTERNOON TINGKAT SET

Available
from opening to 12pm,
2pm till 5pm

DIP DIP BUN

FRIED MANTOU
+ SINGAPORE CHILLI CRAB SAUCE \$5.9
+ SOFT BOILED EGG

WITH TEH TARIK/ KOPI \$7.9



MUSANG KING TOAST BUN

DURIAN BUTTER TOAST BUN \$9.9
+ SOFT BOILED EGG

WITH TEH TARIK/ KOPI \$11.9





ASIA KELONG TIMES.



THE LEGACY OF THE KELONG HUAT TOAST BUN

Back on the wooden kelongs of the 1950s, mornings rose with the scent of saltwater and sizzling stoves. Fishermen would start their day with a hearty slice of toasted bun—crisped over open flames, then generously slathered with butter that melted into every golden edge.

Sometimes layered with kaya, sometimes dunked into thick kopi, this toast wasn't just breakfast—it was a ritual of comfort and strength. A moment of warmth before a long day at sea. Many believed it brought luck, saying, “吃了发大财” —eat well and prosper.

Our Kelong Huat Toast Bun brings that spirit to today's table — crisp on the outside, pillowy inside, and unapologetically rich in heritage.



Available
from opening
to 12pm,
2pm till 5pm



**DURIAN
& BUTTER**

\$6.9



TARO & BUTTER

\$2.9



**BUTTER
& GULA MELAKA**

\$2.9



**BROWN COCONUT
& BUTTER**

\$2.9



KAYA & BUTTER

\$2.9



PEANUT BUTTER

\$2.9

■ Ang Gu Kueh Peanut \$3.9
 (2 pcs)

■ Ang Gu Kueh Coconut \$3.9
 (2 pcs)

■ Png kueh \$4.3
 (2 pcs)

■ Kueh lapis \$4.6
 (2 pcs)

■ Kueh Salat \$4.6
 (2 pcs)

■ Soon Kueh \$4.6
 (2 pcs)

KELONG TEOCHEW KUEH

Available
from opening
to 12pm,
2pm till 5pm

Rooted in the spirit of kelong life, our traditional Singapore kueh are lovingly handcrafted using classic recipes and local ingredients.

Each piece reflects the warmth of kampung days and the rich flavors of our maritime heritage.



水粿



Chwee
Kueh

WHAT'S CHWEE KUEH?

Chwee Kueh (水粿) is a traditional Teochew snack that has become a beloved breakfast staple in Singapore and Malaysia. It is made from steamed rice flour batter, resulting in soft, delicate rice cakes typically served with fragrant preserved radish (chye poh) and a touch of chili paste.

1 CHWEE KUEH

A | 3PCS - \$3.9

B | 4PCS - \$4.9

C | 5PCS - \$5.9

2 LOTUS LEAF RICE

Lotus leaf wrapped in sesame oil-flavored glutinous rice filled with seasoned chicken and salted egg

\$5.9



ASIA KELONG TIMES.

BREAKING NEWS: ASSORTED SAMPAN

STEP
1

XXL Serves 5-6 pax Fisherman Sampan

Sri Lankan Crab (400g x 4pcs), Boston Lobster (500g x 1pc), Prawns (500g), Flower Clams (500g), Mussels (500g), Half-Shell Scallop (6pcs), Mantou Bun (6pcs), Macaroni, and a choice of sauce

\$248

Serves 3-4 pax

XL

Fisherman Sampan

Sri Lankan Crab (400g x 2pcs), Prawns (300g), Flower Clams (300g), Mussels (300g), Half-Shell Scallop (4pcs), Mantou Bun (4 pcs), Macaroni, and a choice of sauce

\$148



LOBSTER Sampan Serves 3-4 pax

Lobster (500g), Prawns (500g), Flower Clams (500g), Mussels (500g), Half-Shell Scallop (4pcs), Mantou Bun (4pcs), Macaroni, and a choice of sauce

\$138

SHELLFISH

Serves 2-3 pax Sampan

Mussel (600g), Flower clams (600g), Prawns (600g), Half-Shell Scallop (4pcs), Mantou Bun (4pcs), Macaroni, and a choice of sauce

\$88

KELONG

Serves 2 pax Sampan

Mussel (300g), Flower clams (300g), Prawns (200g), fried seabass (6pc), half shell scallop (2pc), Mantou bun, Macaroni, and a choice of sauce

\$55





ASIA KELONG TIMES.

BUILD YOUR OWN SAMPAN

S

M

L

XL

400GM/
CRAB

\$34



\$63



\$91



\$116

500GM/
LOBSTER

\$66



\$126



\$185



\$240

ADD ON



Flower Clam
\$18/ 300gm



Blue Mussels
\$19/ 300gm



Prawns
\$28/ 300gm



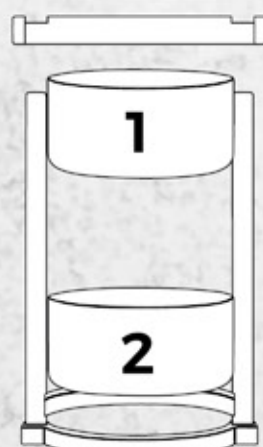
Boiled Scallop Meat
\$18/ 300gm



Half Shell Scallop
\$16/ 6pcs

DON'T FORGET THE TINGKAT – FULL MEAL, FULL SATISFACTION

**ADD ON
TINGKAT
2 TIER \$17**



Choice of One tier 1

Stir-fried Sweet
Potato LeavesStir-fried French
Fine BeanSpicy Egg
Sambal

Choice of One tier 2

Nanyang
Chicken CurryBerempah
Fried Whole
Chicken legFried
Mid Wing



ASIA KELONG TIMES.

STEP

2

TOP 3 SAUCES LOVED BY LOCALS

NUMBER



SINGAPORE
CHILLI CRAB
SAUCE



NUMBER



SALTED
EGG YOLK
SAUCE



NUMBER



BLACK
PEPPER
CRAB
SAUCE





ASIA KELONG TIMES.



SAMBAL CHILLI EGG SAUCE



WELL-LOVED BY
SOUTH-EAST ASIANS



SICHUAN MALA SAUCE



THAT'S ADDICTIVELY
EXPLOSIVE



HERBS AND BUTTER SAUCE

SINGAPORE EURASIANS'
FAVOURITE



MALACCA SATAY CELUP SAUCE

AW-SO-SHIOK,
SO BOLEH-LY ADDICTIVE!

WANNA GET EXTRA SAUCE?
\$6.8 PER PORTION



ASIA KELONG TIMES.



BUTTERFLY RIVER PRAWNS



With signature spicy green chilli sauce

\$38.80/ 3 pcs

\$14/ 1 pc

HALF SHELL SCALLOP WITH SPRING ONION PESTO

\$2.8/ per pc



MANTOU BUN

With condensed milk and chili crab sauce

\$4.2/ 3 pcs



JASMINE WHITE RICE

\$2/ pax



ASIA KELONG TIMES.

STIR-FRIED SWEET POTATO LEAVES

(a) with garlic
(b) with shrimp belacan chilli

\$13



TWISTER PRAWN

Served with signature spicy green chilli sauce

\$13



STIR-FRIED FRENCH FINE BEANS

(a) with garlic
(b) with shrimp belacan chilli

\$13



HAR CHEONG SQUID

Served with belacan chilli

\$19



FISH SKIN CHIP

Served with salted egg yolk sauce

\$13



ASIA KELONG TIMES.

GONG GONG

(a) with tom yam
(b) with sambal chilli

\$23

“MOST
WANTED
SIDES!”



HALF SHELL COCKLE

(a) with tom yam
(b) with sambal chilli

\$25

BLUE MUSSELS

(a) with tom yam
(b) with sambal chilli

\$23

FLOWER CLAM

(a) with tom yam
(b) with sambal chilli

\$23