

# ZHUP ZHUP

## ONE PRAWN & CO



### THE COLLABORATION: SHOPHOUSE SOUL, NEW BAHRU SPIRIT

We're bringing the heritage heat of MacPherson to the chic industrial halls of New Bahru. This takeover is a tribute to the "Zhup"—that thick, soulful reduction that has defined our craft from the beginning. Experience the unpretentious, bubbling comfort of shophouse claypot noodles, reimagined within the polished, air-conditioned comfort of our flagship home. It's the street food you love, served with the finesse it deserves.

# HOW TO ORDER



## STEP 1: CHOOSE YOUR STYLE

We recommend the Soup version for the most authentic noodle bowl!

- **DRY (Signature):** Noodles tossed in house-made sauce and fragrant lard. Served with a separate bowl of our 18-hour "Liquid Gold" prawn bisque.
- **SOUP (Classic):** Noodles submerged in our rich, collagen-heavy prawn bisque.

## STEP 2: FIND YOUR HEAT

Level up with our artisanal sambal.

- **SPICY:** Our house-made chili with dried shrimp and toasted spices. (Available for both Dry and Soup)
- **NO SPICY:** Enjoy the pure, unadulterated sweetness of the prawn broth or Umami soy mix

## STEP 3: PICK YOUR NOODLE

Mix and match up to two types for the perfect texture!

### NOODLE TYPE BEST FOR...

- **YELLOW NOODLES** - Classic "Mee" flavor, great at soaking up sauce.
- **THICK BEE HOON** - The traditional choice; smooth and bouncy.
- **THIN BEE HOON** - Maximum surface area for broth absorption.
- **KWAY TIAO** - Silky smooth ribbons that slide down easy.



YELLOW NOODLE



THICK BEE HOON



THIN BEE HOON



KWAY TIAO



### PRO-TIP FROM THE CHEF

"The Golden Duo"

Most regulars order Yellow Noodle + Thin Bee Hoon. The Bee Hoon drinks up the soup, while the Yellow Noodle provides the bite. It's the perfect textural balance!

PRICES ARE SUBJECT TO PREVAILING GST & 10% SERVICE CHARGE

## **THE "DOUBLES" SET (SERVES 2)**

**SET PRICE: \$70 (U.P. \$77)**

Perfect for the duo that wants the best of both worlds—our signature wok-fried noodles and our legendary sides.

The Main Event: Claypot Hokkien Jumbo Prawn Noodles

The Side: Umami Wings (Har Cheong Gai)

The Fiber: Green of the Day

The Refreshment: 2x House Iced Brews

## **THE "FEAST" SET (SERVES 4)**

**SET PRICE: \$208 (U.P. \$224)**

The definitive Zhup Zhup experience. A heavy-hitting spread featuring our most premium lobster broth and a variety of textures.

The Showstopper: Claypot Lobster Poached Rice

The Noodle Companion: 2x The Prawn Noodle  
(Dry/Soup)

The Platter: The Heritage Platter™ Ngoh Hiang

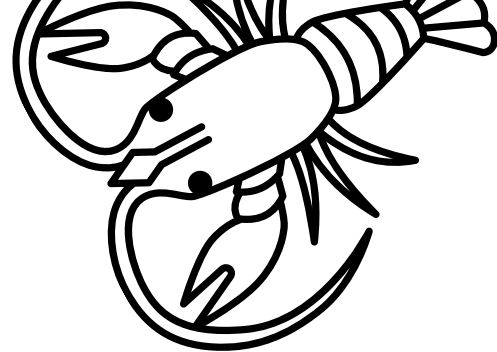
The Crunch: Umami Wings: Har Cheong Gai

The Fiber: Large Seasonal Vegetables

The Refreshment: 4x House Iced Brews

THIS IS THE FEAST

# 7 H P 7 H P



## THE PRAWN NOODLE

### THE PURIST'S JUMBO

28

The gold standard. Five Halves, XL Tiger Prawns served in our legendary, collagen-rich prawn bisque. Pure, unadulterated crustacean intensity.

### THE TEXTURE SPECIALIST

28

Our signature jumbo prawns paired with handcrafted prawn balls. Each bite features a "pop" of flying fish roe (Tobiko) for a Japanese-inspired crunch.

### THE SURF & TURF

28

Premium Tiger prawns meets melt-in-your-mouth Shabu Shabu pork ribbons. The pork fat emulsifies into the broth, making it even creamier.

## THE CLAYPOT SIGNATURES: SHARING

### THE "WOK HEI" MASTERPIECE: HOKKIEN MEE

42

Braised in a concentrated prawn reduction and kissed by the breath of the wok. Served bubbling in a claypot with jumbo prawns, clams, and crispy lard.

### THE ULTIMATE INDULGENCE: LOBSTER POACHED RICE (CNY SPECIAL)

98

A whole succulent Lobster (500-700G) submerged in a sea of golden broth. Finished with a duo of steamed rice and crispy puffed rice for the ultimate textural contrast.

## SMALL PLATES & SIDES

### THE HERITAGE PLATTER: NGOH HIANG

15

A curated selection of traditional Prawn Cracker and Chinese Fritters. Served with our house-made sweet chili.

### UMAMI WINGS: HAR CHEONG GAI

15

Fermented for 24 hours in premium shrimp paste and fried to order for a shattering crunch. The perfect salty companion to the rich broth.

### GREEN OF THE DAY

9

Lightly poached seasonal greens drizzled with crispy garlic oil and premium soy.

# EAT WELL. RESPECT THE CRAFT.

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# THE REFRESHMENTS

CAREFULLY SELECTED TO CLEANSE THE PALATE  
AND BALANCE OUR RICH, 18-HOUR PRAWN BISQUE.

## LYCHEE OOLONG TEA

6

*Floral and fragrant, a light finish to a heavy meal.*

## HIBISCUS ORANGE TEA

6

Tart and refreshing with deep citrus notes.

## PANDAN LEMONGRASS

5

A local aromatic classic to soothe the palate.

## CHRYSANTHEMUM TEA

5

Lightly sweetened with whole blossoms.

## YUZU SODA

5.5

A citrus-forward refresher featuring aromatic Japanese Yuzu and crisp carbonation.

## SOUR PLUM PRUNE SODA

5.5

A nostalgic, salty-sweet blend of preserved prunes and fizzy soda for a perfect palate cleanser.

## CALAMANSI SOURPLUM

5.5

Zesty local calamansi lime paired with the deep, savory tang of dried sour plum.

## ICE LEMON TEA

5.5

Our house-brewed black tea, shaken with fresh lemon for a clean, classic finish.

## SOFT DRINKS

5.5

Coke / Coke Zero / Sprite.

## COFFEE

5

The usual suspects: Espresso Long Black, Cappuccino, Latte, Flat White. Done right.

Option for Iced Coffee +1

## DRAFT BEER ON TAP

12 / 16

Freshly poured, ice-cold, and the ultimate companion to our smoky claypot wok hei.

## WINE BY GLASS

18

A light, curated list of reds and whites.  
Ask the crew what we're pouring today.

# SIP WELL. REFRESH THE PALATE.

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