



## HONG KONG ICON FINDS HOME IN SINGAPORE

SINGAPORE, 7 March 2018 – After an eight-month long pop-up at Casa Verde, beloved Hong Kong Cantonese porridge institution Mui Kee is settling into its very own home at Shaw Centre.

### THE SPACE

Slated to open on 26 March 2018, the 50-seat restaurant takes over the space that was previously Caveau Bar. Open throughout the day from **11.30 am to 10 pm from Monday to Sunday**, it is set to become the go-to place for Cantonese style comfort food. Mui Kee Congee is the perfect spot in town for an express weekday lunch, a sumptuous dinner with the extended family or a replenishing supper after a movie, late-night shopping, or even just a long day at work.

The interior design pays homage to Mui Kee's roots in Mongkok, Hong Kong, where the stall was set up in 1979 by matriarch Mak Mui. The lit up signboard in an eye-catching chilli red is reminiscent of those on the streets of Mongkok, while the red lamp shades at the cashier counter bring to mind the traditional lighting that hangs above wet market stalls of Hong Kong. While natural timbre finish and wood furniture in a soothing blonde hue lend simple elegance to the space, blue accents represent the sea – from which the restaurant's key ingredients are sourced. To add, the walls also feature fish motifs, which represents our core product which is the fishes.

### A CONGEE LIKE NO OTHER



*(Left to Right) Parrot Fish Belly Congee,  
Alaskan Crab Legs Congee, Homemade Pork Meatballs Congee*

The star of the restaurant remains its renowned congee – which has been perfected over three generations, since the founder Mak Mai started the first stall in 1979. To master the heirloom recipes and heritage cooking techniques, third generation owner Choi Kok Tung, affectionately known as Ah Tung, started training under his late grandmother since he was 22 years of age. At this outlet operated by the Les Amis Group, Ah Tung personally oversees the quality of every dish that is served.

Each bowl of porridge is prepared from scratch, following a five-hour-long process. The raw rice grains are first mixed with mashed century eggs, which help to break down the grains. Pork bones and fish stocks are then added and the mixture is stirred every 5-10 minutes, for 5 hours. The resultant congee base is invitingly aromatic and luxuriously creamy. The vanishing tradition of cooking in copper pots is kept alive here. Each order of congee is prepared a la minute in a handmade copper pot, with the congee base delicately prepared with a selection of raw ingredients. The signature fish belly congee in

particular is loved for a delicious smokiness and boasts of the natural flavours of the ingredients used. Those already familiar with the pop-up menu of 5 regular congees and 2 premium options will also be delighted to find an expanded list of 11 regular and 7 premium congees. Regular congees include **Parrot Fish Belly Congee (\$11.80)** while premium options include a decadent **Alaskan Crab Leg Congee (\$22)**. The option to include additional ingredients to each bowl of congee lends even greater choice to the diner.

## AN EXPANDED MENU

Unlike the humble stall in Hong Kong where only congee is served, the Singapore outlet offers a full menu. The expanded offerings include the Hong Kong-favourite of **Pleated Steam Rice Noodles (\$4.50 – \$5.50)**, commonly known as Cheung Fun, served with an assortment of sweet and savoury accompaniments such as **Fried Fritters (\$4.50)**, **Sakura Shrimps (\$5.50)** and **Shredded Duck & Preserved Vegetable (\$5.50)**. A homemade specialty, this serves as a unique appetiser or an alternative for a light lunch. Heartier noodle dishes come in the form of a selection of fish noodles, made using the same stock as the congee. Slurp up delicious options such as a **Sliced Parrot Fish Noodle (\$9.80)** and **Hokkaido Scallops Noodle (\$20)**.



*(Left to Right) Pleated Steam Rice Noodles, Sliced Parrot Fish with Dace Fish Balls*

Also new on the menu are an array of claypot dishes, such as **Frog Legs with Ginger & Spring Onions (\$22)** and **Beef Brisket (\$18)**. This premium dish features tender pieces of frog legs which is first fried in the wok for an intense wok hei. The aroma is then sealed in the claypot while it is cooked with sliced ginger, spring onion and a dash of triple-distilled rice wine. The expanded menu also features dishes made with specially imported ingredients – such as the **Dace Fish Cake (\$8)** from Hong Kong, and the **Sliced Raw Amberjack (\$12)** made with sashimi-grade fish from Japan.

For dessert, tuck into Mui Kee's range of refreshing shaved iced desserts in an assortment of flavours – **Yuan Yang (\$5)** and **Soursop & Passionfruit (\$5)**. Pair it with our signature **Homemade Snow Chrysanthemum Red Dates Tea (Hot: \$2.50, Cold: \$3.50)**. Known for its medicinal properties, the highly sought after Snow Chrysanthemum is sourced from the foothills of Mount Kunlun in Xinjiang.

Perfect for lunch, dinner and supper, Mui Kee caters to everyone in the family!

## **RESTAURANT INFORMATION**

Address: Shaw Centre, 1 Scotts Road, #01-12. Singapore 228208

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Email: [muikee@lesamis.com.sg](mailto:muikee@lesamis.com.sg)

IG: [www.instagram.com/muikeesg](https://www.instagram.com/muikeesg)

FB: [www.facebook.com/muikeesg](https://www.facebook.com/muikeesg)

Seating Capacity: 50

Operating Hours:

Monday to Friday

11:30am to 3pm (last order at 2:30pm)

6pm to 10pm (last order at 9:30pm)

Saturday, Sunday & PH

11:30am to 9:30pm

(Steamed Rice Noodles: last order 4pm)

### **For media enquiries, please contact:**

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