



MENU



Established since 2009

Established since 2009, Gu Ma Jia (姑妈家) which is the Chinese name for Auntie's House, a Singapore Chinese restaurant, was set up to share delicious home-cooked goodness with its customers.

The founder, affectionately known as Gu Ma, has had more than 3 decades of cooking experience selling her signature chicken rice and wanton noodles, prior to the establishment of Gu Ma Jia. She takes great pride and joy in cooking for family, basking in the happiness of being able to eat as a complete, united family – forming the basis from which the restaurant was created for.

Gu Ma loves to share her delicious home-cooked food from Gu Ma's private kitchen, mostly secret recipes which are served to customers to foster strong bonding among friends, families and colleagues

Gu Ma Jia's ingredients and seafood used for cooking are handpicked by Gu Ma and her team from the wholesale market daily, ensuring that only the best ingredients are picked to guarantee freshness and taste.

The restaurant's dedication and passion for creating delectable home-cooked dishes won them the Food Fest Top 10 Favourite Restaurants for 2 consecutive years in 2010 and 2013.

Gu Ma Jia is where the family belongs – a great place for families to gather and strengthen family bonds through the joy of eating.

Other than providing food that tastes like 'home', the restaurant is also a strong symbol of LOVE, PEACE and HOPE.



陈美燕
(Gu Ma 姑妈)
Chan Mei Yan



MUST TRY!

☆ AWARD WINNING RESTAURANT ☆



We are Top 3



SIGNATURE 招牌

“

This signature dish is a hot favourite and a must-try for every customer. Fish heads are freshly picked daily, guaranteeing freshness. The fish is tender and juicy, complemented by Gu Ma Jia's exclusive spicy and sour Assam blend gravy. While the Assam gravy is light on tongues, it also accentuates the freshness of the fish, making this dish an enjoyable home-cooked favourite.

”

亚叁鱼头  Contains Chilli

Gu Ma Jia Award Winning Assam Fish Head

红鱼 Snapper \$32

石斑鱼 Grouper \$37

(subject to availability)

(Take away add \$1)



101 奶油咸蛋黄螃蟹



Butter Salted Egg Yolk Crab

时价

Seasonal Price



SRI LANKAN
CRAB
螃蟹

102 螃蟹粗米粉汤 / 干



米粉@\$8.00

Crab Mee Hoon Soup/Dry

时价

Seasonal Price



103

辣椒螃蟹
Chilli Crab

时价  Contains Chilli
Seasonal Price



SRI LANKAN
CRAB
螃蟹

104

白胡椒螃蟹 
White Pepper Crab

时价
Seasonal Price

 Contains Chilli



“ Succulent Sri Lankan crabs are used for this dish, cooked with white pepper sauce. With Gu Ma Jia’s culinary team’s dedicated cooking, crabs are perfectly cooked with the crab meat separating easily from the shell for easy consumption. The special Sarawak white pepper is also very well balanced and aptly brings out the sweetness of the crabs. ”

201

暹式铁板明虾



Siam Style Hot Plate Prawn

\$20 \$32 \$40



PRAWN
虾

202

帝皇焗明虾



Prawns with
Salted Egg Yolk
\$20 \$32 \$40



203

豉油王明虾

Prawns with
Superior Sauce
\$20 \$32 \$40



PRAWN 虾



204

金香麦片明虾  Contains Chilli
Cereal Prawns with Curry Leaves

\$20 \$32 \$40

205

姑妈XO虾面  Contains Chilli
Gu Ma Jia Prawn XO Sauce Noodle

\$30

“

A classic Cantonese dish, Gu Ma chooses only the freshest prawns cooked in special homemade superior XO sauce with noodles. Impressive and indulgent indeed, this dish leaves you with a lingering flavour from the XO complimented by the sweetness of the prawn meat. Absolutely must try!

”





301

SOTONG (SQUID) 苏东

301

亚叁苏东 / 亚叁三鲜
Assam Sotong / Seafood

 Contains Chilli

\$18 \$28 \$36

302

金香麦片苏东
Cereal Sotong with Curry Leaves
\$18 \$28 \$36

 Contains Chilli



302

303

叁峇苏东
Sambal Sotong

\$18 \$28 \$36

 Contains Chilli



303

304

烧烤铁板苏东
Hot Plate BBQ Sweet and
Spicy Thai Style Sotong
(Subject to availability)



\$22



304

FISH 鱼

402

鱼头



豉汁苦瓜 / 港蒸 / 潮州蒸

Fish Head :

Bean Sauce Bitter Gourd /

Hong Kong Steamed /

Teochew Steamed

\$32 (Take away add \$1)



402

403



403

石斑鱼片

豉汁苦瓜 / 姜葱 / 酸甜 / 叁峇

Grouper Sliced Fish :

Bean Sauce Bitter Gourd /

Stir Fried with Ginger & Onion /

Sweet & Sour / Sambal

\$18 \$28 \$36

404

亚叁鱼片 (石斑鱼)  Contains Chilli

Assam Sliced Fish (Grouper)

\$33

(Subject to availability)

(Take away add \$1)



501

姜丝麻油酒鸡



Claypot Wine Chicken
with Ginger &
Sesame Oil

\$16 \$25 \$32

“

Tender Chicken with fragrant ginger and sesame oil that will tantalize both adults and children, a nutritious yet homely dish that is highly popular.

• • • • •

”



502

三杯鸡



Claypot 3-Cup Wine Chicken

\$16 \$25 \$32

CHICKEN
鸡肉

503

虾酱鸡中翅 (8 粒)

\$16

Shrimp Paste

Chicken Mid Joint (8 pieces)



503

504

妈蜜鸡

Marmite Chicken

\$16 \$25 \$32



504

PORK 猪肉



601

京都排骨



\$22

Kyoto Pork Ribs

“

Tender pork ribs are served in aluminum foil to retain the juiciness and natural flavors of the ribs. Drenched in sweet tangy sauce, the dish is sweet and savory at the same time. An exquisitely delectable dish, it is a favourite among Gu Ma Jia regulars.

”

602

自制芋圈排骨



Homemade Yam Ring with Pork Ribs

\$32

(Take away add \$1)



”

“

Cooked to perfection, this dish, which incorporates the Signature Kyoto Pork Ribs, is truly heavenly. Enjoy the best of both worlds in this sense. With Yam Ring, which is crispy on the outside yet soft and creamy on the inside, it complements the sweet yet savoury Kyoto Pork Ribs perfectly.



605

603

妈蜜排骨

\$16 \$25 \$32

Marmite Pork Ribs

604

咕嚕肉

\$16 \$25 \$32

Sweet & Sour Pork

605

姑妈自制虾卷 (6 粒)

\$9

Homemade Prawn Roll (6 pieces)

701

牛肉片

姜葱/黑椒/豆豉

Stir Fried Beef Ginger & Onion / Black Pepper / Bean Sauce

\$18 \$27 \$36



702

BEEF
牛肉

702

豆豉焖苦瓜牛肉



Braised Sliced Beef and Bitter Gourd in Bean Sauce

\$18 \$27 \$36

.....

801A

番薯叶

Sweet Potato Leaves

煮法：峇拉煎 / 腐乳 / 蒜茸

Cooking Method : Belachan /
Preserved Bean Curd / Garlic

\$14 \$20 \$28

802A

薤菜

Kang Kong

煮法：峇拉煎 / 腐乳 / 蒜茸

Cooking Method : Belachan /
Preserved Bean Curd / Garlic

\$14 \$20 \$28

VEGETABLE
蔬菜

802A

西兰花 Broccoli

801B

帶子西兰花 

Broccoli with Fresh Scallop

\$20 \$34 \$44



801B

802B



VEGETABLE
蔬菜

802B

花菇西兰花

Broccoli with
Chinese Mushroom

\$15 \$23 \$29

芥兰 Kai Lan

801C

帶子芥兰

Kai Lan with Fresh Scallop

\$20 \$34 \$44

803B

蒜茸炒西兰花

Broccoli with Garlic

\$14 \$20 \$28

802C

牛肉芥兰

Kai Lan with Beef

\$18 \$27 \$36



802C



803C

803C

鸳鸯芥兰 

Kai Lan 2 Styles
(Yuan Yang)

\$15 \$22 \$30

“

This dish features Kai Lan vegetables cooked in two styles, blanched and fried. Crispy Kai Lan leaves are deep-fried to perfection, coupled with thick and crunchy Kai Lan stems. The fried crispy tasty leaves are a huge hit, especially with kids.

”

804C

蒜茸炒芥兰

Kai Lan with Garlic

\$14 \$20 \$28

茄子 Egg Plant

801E

豆茄双脆



Crispy Bean-Jal

\$15 \$22 \$30

 Contains Chilli



801E

“

A perfect combination of crispy fried brinjal and French beans make up this delicious vegetable dish. The brinjal is lightly tossed in sweet marmite sauce and then fried with French beans to create this delightful combination.

”

802E

辣味海鲜茄子煲

Spicy Pot Egg Plant
with Seafood

\$16 \$24 \$32

802E



803E

肉碎茄子

Egg Plant with Minced Meat

\$14 \$18 \$24

OTHERS
其他



801F

801F

素八宝

(莲藕, 木耳, 萝卜,
西芹, 斋鲍鱼, 灵芝菇,
甜豆, 腰豆)

Eight Treasure Vegetables

\$14 \$21 \$28

802F

姑妈XO带子

(带子, 甜豆, 莲藕)

XO Fresh Scallop
with Assorted Vegetables

\$22 \$33 \$44

 Contains Chilli



802F

803F

芋圈素八宝



\$30 (Take away add \$1)

Homemade Yam Ring with Eight Treasure Vegetables

804F

芋圈XO 带子



Contains Chilli

\$38 (Take away add \$1)

Homemade Yam Ring with XO Fresh Scallop

BEANCURD
豆腐

901



902



903



904



804F



901

姑妈家招牌豆腐



\$18

Gu Ma's Signature Bean Curd

902

家乡砂煲豆腐



Kampong Claypot Tofu

\$16 \$24 \$32

903

灵芝菇扒豆腐



Bean Curd with

Ling Zhi Mushroom

\$16 \$30

904

铁板豆腐

\$15

Hot Plate Bean Curd

OMELETTE 蛋



1001

蚝蛋  Contains Chilli
Oyster Omelette \$13

1002

虾仁煎蛋 / 苦瓜煎蛋 / 大葱煎蛋 \$9
Prawn / Bitter Gourd / Onion Omelette

1003

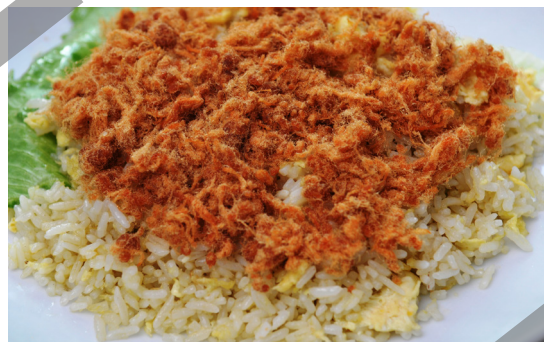
荷包蛋 \$1.20
Fried Egg

1201


虾仁蛋炒饭
Golden Fried Rice with Prawns
\$8.50 \$12 \$16

1203

肉松炒饭
Pork Floss Fried Rice
\$8.50 \$12 \$16



1204

姑妈炒饭  \$8.50 \$12 \$16
Gu Ma's Fried Rice
Shrimp, char siew, broccoli stem, carrot and pork floss topping.

1205

白饭 \$1.20
Steam White Rice

RICE 米饭

1301

长寿面

Longevity Noodle

\$15 \$23 \$30

1302

马来炒面

Mee Goreng

\$8.50 \$12 \$16

1303

海鲜生面

Seafood Crispy Noodle

\$8.50 \$12 \$16

(Take away add \$1)



1304

海鲜滑蛋河粉

Egg Sauce Seafood Hor Fun

\$8.50 \$12 \$16

1305

干炒牛河 / 滑蛋牛河

Stir Fried Beef Hor Fun /

Egg Sauce Beef Hor Fun

\$8.50 \$12 \$16

1308

乌敏岛拉拉米粉



Ubin Lala Bee Hoon

\$18 (Take away \$19)

NOODLES
面

1308



1401

SOUP 汤

1401

三色蛋苋菜汤 

Spinach Soup with Assorted Eggs

\$14 (Take away \$15)

1402

蛋花苦瓜汤 

Bitter Gourd Soup

\$14 (Take away \$15)



1402

COLD
BEVERAGE
冷饮

1501

自制果醋酵素



\$4.8

Vinegar Enzyme Drink

“

Fruit enzyme extracts are used in these fruit desserts and beverage, bringing health benefits to customers while dining at Gu Ma Jia. Enzymes are protein molecules which are the life force of all biological activities in human cells. Enzymes act as catalysts for the human cells to function. The body's ability to digest, absorb and utilize nutrients depends on the presence of enzymes.

”

1502

酸柑仙草



\$3.5

Lime Juice Grass Jelly

1503

冰蜜桃茶

\$4.80

Ice Peach Tea

1504

冰荔枝茶

\$4.80

Ice Lychee Tea

1505

冰蜜桃荔枝茶

\$5.20

Ice Peach Lychee Tea

1506

冰蜂蜜水

\$3.20

Ice Honey Drink

1507

冰柠檬茶

\$3.20

Ice Lemon Tea


1508

冰柠檬蜂蜜茶

\$3.20

Ice Lemon Honey Tea

COLD
BEVERAGE
冷饮

1509	冰美禄 Ice Milo	\$2.80
1510	冰酸柑水 Lime Juice	\$2.20
1511	冰自制薏米水 Ice Homemade Barley	\$2.50
1512	姑妈自制凉茶  Gu Ma's Herbal Drinks of the Day	\$2.50
1514	可乐/雪碧 Coke/Sprite	\$2.50
1516A	冰水 Iced Water	\$0.5
1516B	温水 Warm Water	\$0.5

.....

1701	Tiger Beer (633ml)	\$9.50
1702	Heineken (633ml)	\$9.80
1703	Corkage Charge	\$10 / bottle (for 5 glasses)

LIQUOR
酒

HOT
BEVERAGE
热饮

1601	荞麦绿茶 Buck Wheat Green Tea	\$2.50 / cup
1602A	中国茶 (每位) Chinese Tea per pax	\$2.20
1602B	中国茶 (每壶) Chinese Tea per pot	\$10
1603A	菊花茶 (每位) Chrysanthemum Tea per pax	\$2.20
1603B	菊花茶 (每壶) Chrysanthemum Tea per pot	\$10
1604	热柠檬茶 Hot Tea with Lemon	\$3.20
1605	热柠蜜茶 Hot Honey Tea with Lemon	\$3.20
1606	热蜂蜜水 Hot Honey Drink	\$3.20
1607	热美禄 Hot Milo	\$2.80
1608	自制薏米水 Home Made Barley (Warm)	\$2.50

DESSERT
甜品

1801

蒟蒻果醋酵素
Vinegar Enzyme Jelly
\$5.8



1801



1802



1802

雪糕黑糯米 (冷/热)
Black Glutinous Rice
with Ice Cream (cold/hot)
\$5.20



1803

黑糯米 (冷/热)
Black Glutinous Rice (cold/hot)

\$4.50

1804

蜂蜜酸柑爱玉冰
Ice Jelly with Lime & Honey

\$4.50



1806

仙草龙眼
Grass Jelly Longan
\$3.50
\$28 (for 10 pax)



1807

瀑瀑芒果布丁
Mango Pudding Pop
\$4.50

1807

www.gumajia.com.sg



 **8713 8779**  **Join Us**



Main Office: Blk 212 Hougang Street 21#02-353 Singapore 530212 t: 6289 3912 f: 6382 0523

Restaurant: 45 Tai Thong Crescent Singapore 347866 t: 6285 2023 f: 6285 6367

e: sales@gumajia.com.sg