



FACTSHEET

Concept	Cantonese Congee Behind every bowl of Mui Kee congee lies a heritage as rich as its flavour. Its humble origins date back to 1979 where founder Mak Mui opened Mui Kee in a small corner stall in Mong Kok, Hong Kong. Today, Mui Kee Congee is helmed by her grandson, Ah Tung. Using recipes and cooking techniques which have been passed down through three generations, every scoop of silky smooth congee is filled with old school ingenuity.
Cuisine	Cantonese
Address	Shaw Centre (Orchard Road Shopping belt) 1, Scotts Road Shaw Centre #01-12 Singapore 228208
Website/Social Media	https://www.muiklee.com.sg https://www.instagram.com/muikleesg/ https://www.facebook.com/muikleesg
Contact Details	Telephone: +65 6737 2422 Email: muiklee@lesamis.com.sg Deliveroo: https://deliveroo.com.sg/menu/singapore/orchard/mui-kee-congee
Signature Dishes	Parrot Fish Belly Congee, Dace Fish Balls Congee, Threadfin Belly Congee, Roasted Duck & Preserved Vegetables Cheung Fun, Sakura Shrimp Cheung Fun, Beef Brisket Claypot, Pork Liver with Ginger & Spring Onion Claypot, Sliced Raw Amberjack, Drunken Chicken in Shaoxing Wine, Yuan Yang Shaved Ice, Homemade Chrysanthemum Red Dates Tea
Opening Hours	Monday to Sunday 11:30am to 3pm (last order at 2:30pm) 6pm to 10pm (last order at 9:30pm)
Dress Code	Casual
Prices	\$15 average per person