STARTERS

**Otak Otak**
Prepared in our kitchen, our homemade fishcake recipe will tantalize your taste buds with turmeric and lime leaves enriched with galangal, chilli, candlenuts and shrimp paste.

**Duck Salad**
Shreds of roasted duck tossed with Nonya sauce on a bed of greens

**Vegetarian Spring Rolls**
Served with sweet dark soya sauce

**Crispy Chicken Bites**
Tasty golden chicken pieces served with an Asian style chilli dip

**Ngo Heong**
Homemade rolls of minced pork and prawns seasoned with five-spice powder wrapped and fried to crispy golden brown

**Kueh Pie Tee**
Shredded bamboo shoots and turnips garnished with shrimp in pie tee cups

**Nonya Roll**
Accompanied with ginger flower dressing

SOUPS

**Assam Puteh**
Try the Peranakan version of the famous Thai Tom Yam seafood soup simmered with just the right amount of tamarind juice flavoured with lemongrass and lime leaves

**Bakwan Kepeting**
A traditional recipe of minced pork and crabmeat shaped into meatballs accompanied with fine slices of bamboo shoots served in individual portions

**#Itek Tim**
Duck and pork knuckles served with salted cabbage and sour plums

**MEAT**

**Babi Pong Tay**
Stewed pork shoulder with preserved bean paste flavored with cinnamon bark

**Satay Babi**
Stir-fried lean pork slices marinated with spices

**Babi Hong**
Braised pork knuckles with premium soya sauce and flavoured with cinnamon bark

**Beef Rendang**
Tender beef cubes prepared in rich coconut milk spiced with ginger, lemongrass, lime leaves and a dash of curry powder
POULTRY

Ayam Buah Keluak
Braised chicken flavoured with turmeric, galangal and lemongrass cooked with Indonesian black nuts
# additional Buah Keluak nuts at S$1.50 each

Ayam Panggang “Blue Ginger”
Deboned chicken thigh and drumstick flavoured with coconut milk rich in exotic spices and grilled to perfection

Ayam Limau Purut
Chicken simmered in a spice ladened tamarind mix

VEGETABLES

Chap Chye Masak Titek
A typical peranakan mixed vegetable dish specially prepared in a tasty prawn stock

Curry Vegetables
Ladies fingers, eggplant, tomato and cabbage cooked in a traditional home-style curry

Tauhu Nonya Style
Deep-fried beancurd topped with our very own homemade concoction

Sambal Terong Goreng
Deep-fried eggplant ladened with fresh chilli paste and sweet soya sauce

Kangkong Lemak
Kangkong and sweet potato gently cooked in coconut milk with dried shrimp and chilli paste

Juhu Kangkong
Stir-fried kangkong with cuttlefish and sambal

Seasonal Green Vegetables
Seasonal vegetables with oyster sauce topped with fried shallots and Chinese black mushroom

Sambal Bendy
Ladies fingers in a hot and spicy shrimp paste

SEAFOOD

Telor Chinchakul
Pan-fried eggs with fermented shrimps, onions and chilli

Ikan Panggang Cili Pedas
Pan-fried halibut served with spicy sambal sauce

Ikan Masak Assam Gulai
Fresh mackerel simmered in spicy tamarind gravy flavoured with lemongrass
The same recipe is prepared with fresh seabass
Ikan Goreng Cili Garam
Deep-fried fillets of mackerel topped with a piquant chilli paste served with fresh calamansi
The same recipe is prepared with fresh seabass

Ikan Masak Kuah Lada
Stingray simmered in tasty peppery gravy

Nonya Fish Head Curry
Red snapper with ladies fingers and eggplant cooked in a traditional home-style curry

Steamed Seabass / Cod
Fresh seabass or fillets of cod prepared with a choice of preserved bean paste flavoured with fresh garlic, chilli and spring onions or ginger and soy sauce

Sambal Kupang
Succulent mussels sautéed in a sweet and spicy sauce

Scallops Nonya
Fresh scallops steamed with preserved bean paste flavoured with fresh garlic, chilli and spring onions

Udang Ketak
Crabfish prepared with a choice of black peppercorn sauce or tasty pineapple gravy

Sambal Udang
Stir-fried prawns in rich, hot and spicy chilli paste

Udang Goreng Tauyu Lada
Sautéed prawns with pepper in sweet dark soya sauce

Udang Masak Assam Gulai
Fresh tiger prawns simmered in spicy tamarind gravy flavoured with lemongrass

Udang Goreng Cili Garam
Deep-fried tiger prawns topped with a piquant chilli paste served with fresh calamansi

Udang Kuah Pedas Nanas
Tiger prawns gently cooked in a tasty pineapple gravy

Udang Nonya
Fresh tiger prawns sautéed with preserved bean paste, fresh garlic, chilli, spring onions and calamansi

Sotong Kunyit
Fresh squid stir-fried with turmeric powder, flavoured with tamarind

Sotong Keluak
Fresh squid stir-fried with black nut paste and tamarind juice

Seafood Campur Nanas
Slipper lobster, mussels, prawns and squid cooked in a tasty pineapple gravy
DESSERTS

Durian Chendol
Our house favourite! Red beans and pandan flavoured jelly in freshly squeezed coconut milk sweetened with gula melaka and durian puree.

Chendol
For those who have not learnt to acquire the taste of the infamous local fruit, the same dessert above can be prepared without the durian puree.

Gula Melaka
Chilled sago topped with honey sea coconut.

Dessert of The Day
Check with us on our daily specials.

BEVERAGES

English Breakfast, Jasmine Tea
Earl Grey, Peppermint
House Blend Coffee
Cappuccino
Espresso
Café Latte
Johnnie Walker Black Label
Bombay Sapphire
Bourbon, Vodka, Rum
Coke, Diet Coke, Sprite or Ice Lemon Tea
Calamansi, Orange, Mango, Pink Guava
Tiger or Heineken
House Red/White Wine
Evian Mineral Water
Perrier

All patrons will be levied $2.20 for rice, pickles and sambal belachan.
Corkage charge per bottle of wine is $25.00.
All prices are subjected to 10% service charge and 7% GST.
For takeaways and catering, please contact our office at
Tel 6224 4028 or Fax 6222 3860.
Paintings are by courtesy of Mr. Martin Loh.
For sales enquiries, please ask our Restaurant Manager.