



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

#Serves Two to Four persons

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 laden 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 laded 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 Cinchaluk

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

Crayfish 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

Sauteed 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*