

Dinner

APPETISERS

popiah - braised turnip, black tiger prawn, peanut, cage-free egg, bean sprout, lettuce, chilli paste

rojak - local fruits, fried bean curd, crispy dough fritter, peanut, prawn paste

gado-gado - local vegetable, rice cake, cage-free egg, tempeh, tofu, bean sprout, peanut sauce

SEAFOOD ON ICE

local black tiger prawn, mussel, clams, homemade nonya chilli dip, lemon

MALAY

nasi putih - steamed organic fragrant white rice

petola masak lemak bersuán - luffa gourd, dried shrimp, coconut cream, glass noodle

beef rendang - braised australian beef, lemon grass, grated coconut, coconut cream

ayam buah keluak - braised chicken, blue ginger, blacknut

ayam sambal bunga kantan - deep fried chicken, chilli paste, ginger flower, lemon grass

mutton kuzi - braised roaring forties lamb, coriander, coconut cream, candle nut, chilli, spices

sambal goreng - tiger prawn, fermented soybean, beancurd, long bean, carrot, sweet soya sauce

udang gulai kuning - deep fried tiger prawn, lemon grass, blue ginger, cumin, coriander

sotong sambal hijau - stir fried squid, green chilli paste, coriander, lemon grass

ikan lemak chilli padi - braised local fish, coconut cream, turmeric, lime leave, chilli padi

BBQ

charcoal grilled satay: chicken, mutton, beef

condiments: rice cake, cucumber, onion, peanut sauce

udang bakar - black tiger prawn, chilli, shrimp paste, pineapple juice

sayap ayam bakar - chicken wing, sweet soya sauce, chilli, spices

otah-otah - mackerel fish cake mousse, chilli, spices

condiments: sambal belachan, achar, sambal kichap, sambal tumis, keropok udang

CHINESE

double boiled chicken soup - sea cucumber, dried scallop, chinese mushroom, wolfberries, red

date carrot cake, radish - cage-free egg, black tiger prawn, dark soya sauce

braised glass noodles - black tiger prawn, dried shrimp, mushroom, bean sprout, oyster sauce

wok-fried mud crab - onion, garlic, coriander, spicy scallop sauce

wok-fried black tiger prawn - chilli egg gravy

steamed sour & spicy local fish - ladyfingers, long bean, eggplant, tomato, pineapple, chilli

wok-fried chicken - shrimp paste, birds' eye chilli, curry leaf

wok-fried fine bean - beech mushroom, garlic, dried chilli, dried shrimp

Menu items are on rotation and may change without prior notice.

Dinner

CHINESE

BBQ

signature roasted duck

signature hainanese chicken - poached chicken, roasted chicken

condiments: ginger rice, chicken broth, chilli garlic sauce, superior dark soya sauce, cucumber, tomato, plum sauce

Noodles

laksa singapura

prawn and chicken dumpling soup

prawn mee soup

vegetarian mushroom soup

condiments: chilli padi, pickled green chilli, fried shallot, laksa leaves, light soya sauce, spring onion

INDIAN

tandoori murgh - chicken thigh, yoghurt, spices

tandoori gosht seekh kebab - minced lamb, chilli, onion, ginger, garlic, spices

tandoori machi - sustainable market fish, spice, yoghurt

tandoori seafood kebab - ajwain, cashew nut, spices

tandoori sabji shami kebab - carrot, bean, cheese, potato, spices

tandoori khumb - mushroom, chilli, turmeric, cumin, spices

CURRIES

murgh makhani - chicken, tomato, butter, cream, spices

gosht masala - braised mutton, onion, tomato, chilli, spices

machi ki salan - local fish, onion, tomato, coconut cream

jhingga kadai - fried sustainable prawn, onion, tomato, bell pepper

dhal saag - braised spinach, lentil, onion, tomato, spices

rai aloo - roasted potato, mustard seed, spices

methi paneer - fenugreek, cottage cheese, tomato, spices

BREADS & RICE

naan - plain, garlic

roti prata - plain, cheese, egg

murtabak - minced chicken, spices

long grain biryani of the day

condiments: onion, lime, mint yoghurt, raita, mango chutney, papadum

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Dinner

DESSERTS

sago gula melaka - tapioca pearls, coconut milk, palm sugar
gui ling gao - herbal jelly, honey
mango pudding - evaporated milk, fresh mango
rasgulla - milk, cottage cheese, saffron syrup
assorted cakes

WARM

goreng pisang - fried banana
goreng keledak - fried sweet potato
goreng keladi - fried yam
durian ball, sesame
min jiang kueh - local pancake, peanut
muah chee - glutinous rice cake, mashed peanuts, sugar
bubur terigu - white wheat, coconut cream, pandan leaf, palm sugar
barley - ginkgo nuts, dried bean curd, pandan leaf
orh-nee - yam paste, ginkgo nut, coconut milk
tapioca in syrup
assorted nonya & malay kueh

ice kacang - shaved ice, red bean, sweet corn, palm seed, grass jelly, evaporated milk, palm sugar, rose syrup
chendol - shaved ice, chendol jelly, red bean, coconut milk, palm sugar

SOFT-SERVE ICE CREAM

coconut, taro

FRUITS

local seasonal whole fruits

BEVERAGES

fresh fruit juice - orange

CHILLED JUICES

apple, calamansi, guava, pineapple

LOCAL SPECIALTIES

bandung, chilled herbal tea

FRESHLY BREWED — HOT OR COLD

coffee, tea, teh tarik, teh halia, kopi tarik

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