

National Day Lunch & Dinner Menu

8-9 August 2026

Appetisers

-  **Popiah** — Braised Turnip, Black Tiger Prawns, Peanuts, Cage-Free Eggs, Bean Sprouts, Lettuce, Chilli Sauce
- Rojak** — Local Fruits, Fried Bean Curd, Crispy Dough Fritters, Peanuts, Prawn Paste
- Gado-Gado** — Local Vegetables, Rice Cake, Cage-Free Eggs, Tempeh, Tofu, Bean Sprouts, Peanut Sauce

Seafood on Ice

Tiger Prawns, Mussels, Clams, Half Shell Scallops, Slipper Lobster, Green Chilli Dip, Cocktail Sauce, Lemon

Mezze

Fattoush — Cucumber, Lettuce, Tomato, Capsicum, Mint Leaves, Red Radish, Lemon Juice, Olive Oil
Baba Ghanosh — Eggplant, Tahini Paste, Yoghurt, Lemon, Olive Oil
Hummus, Pita Bread — Mashed Chickpeas, Tahini Paste, Lemon, Salt, Paprika, Olive Oil
Feta Cheese Salad — Feta Cheese, Cucumber, Tomato, Onions, Lemon Juice, Olive Oil
Warak Enab — Grape Leaves, Arabic Flavoured Rice, Raisins, Assorted Olives, Pickles

Malay

- Nasi Putih** — Steamed Organic Fragrant White Rice
- Beef Rendang** — Braised Australian Beef, Lemongrass, Coconut Cream, Grated Coconut
- Ayam Buah Keluak** — Braised Chicken, Blue Ginger, Black Nuts
- Opor Ayam** — Braised Chicken Thigh, Opor Sauce, Coconut Cream, Turmeric Leaves
- Kambing Sambal Hijau** — Stir-fried Lamb, Green Chili Sambal, Lemongrass
-  **Udang Berlada** — Stir-fried Tiger Prawns, Homemade Sambal Chili, Spring Onions
- Sotong Masak Hitam** — Stir-fried Squid, Squid Ink, Green Chili Paste
-  **Ikan Asam Pedas** — Braised Local Fish, Chili Paste, Tamarind, Ginger Flower, Kesom Leaves
- Sambal Ikan Bilis Kachang** — Stir-fried Anchovies, Peanut, Sambal Onions
- Sayur Lodeh** — Braised Assorted Vegetables, Long Beans, Dried Shrimps
- Sup Ekor Lembu** — Oxtail Soup

BBQ

Charcoal Grilled Satay: Chicken, Mutton, Beef
Condiments: Rice Cake, Cucumber, Onions, Peanut Sauce
Udang Bakar — Grilled Tiger Prawns, Malay Spices, Beef steak (only available on Fri & Sat)
Sayap Ayam Bakar — Chicken Wing, Kichap Manis, Chilli, Spices
Otah-otah — Mackerel Fish Cake in Banana Leaf, Chilli, Spices
Condiments: Sambal Belachan, Achar, Kichap Manis, Sambal Tumis, Keropok Udang

Chinese

- Double Boiled Chicken Soup** — Sea Cucumber, Dried Scallops, Chinese Mushrooms, Wolfberries, Red Dates
-  **Fried Carrot Cake** — White Turnip, Preserved Vegetables, Cage-Free Eggs, Sustainable Tiger Prawns, Garlic
-  **Braised Ee Fu Noodles** — Sustainable Tiger Prawn, Straw Mushroom, Yellow Chives, Bean Sprouts, Oyster Sauce
- Wok-Fried Mud Crab** — Chilli Gravy, Cage-Free Eggs, Mantou
-  **Wok-Fried Sustainable Tiger Prawns** — Asparagus, Carrots, Mushrooms, Black Fungus, Oyster Sauce
- Crispy Local Fish** — Superior Soya Sauce, Chinese Parsley
- Wok-Fried Chicken** — Leeks, Dried Chilli, Szechuan Peppers, Szechuan Pepper Oil, Spicy Bean Paste
-  **Braised Broccoli** — Crabmeat, Ginger, Egg Gravy
- Wok-Fried Sustainable Australia Western Lobster** — Salted Egg Yolk, Butter, Curry Leaves, Bird's Eye Chili



Seafood with this mark comes from an MSC certified sustainable fishery.
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Seafood with this mark comes from a farm that has been independently certified to the ASC's standard for responsibly farmed seafood. www.asc-aqua.org

STRAITSXITCHEN

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Chinese

BBQ

Signature Roasted Duck

Signature Hainanese Chicken Rice — Poached Chicken, Roasted Chicken

Condiments: Home-made Chilli and Garlic Sauce, Minced Ginger, Superior Dark Soya Sauce, Cucumber, Tomatoes, Plum Sauce

Noodles

Choice of Broth: Laksa, Rich Prawns or Chicken

Choice of Noodles: Flat Noodles, Laksa Noodles, Rice Vermicelli, Yellow Noodles

Choice of Protein: Fish Balls, Fish Cake, Black Tiger Prawns, Prawn & Chicken Dumpling, Shredded Chicken

Choice of Organic Vegetables — Bean Sprouts, Black Fungus, Shitake Mushrooms

Condiments: Chilli Padi, Pickled Green Chilli, Fried Shallots, Chopped Laksa Leaves, Light Soya Sauce

Indian

Tandoori

Tandoori Murgh Kebab — Chicken Thigh, Yoghurt, Cashew Nuts, Spices

Tandoori Mutton Chop — Lamb Chop, Onions, Garlic, Chili, Spices

 Tandoori Machi — Barramundi, Yoghurt, Cashew Nuts, Spices

 Tandoori Mila Julia Kebab — Crab Meat, Fish, Prawns, Yoghurt, Cashew Nuts, Spices

 Tandoori Hara Gobi — Broccoli, Yoghurt, Spices, Cashews, Chilli

 Tandoori Achari Paneer Tikka — Cottage Cheese, Yoghurt, Cashew Nuts, Pickles, Spices

Curries

Murgh Makhani — Chicken, Tomatoes, Butter, Cream, Spices

Gosht Masala — Lamb, Onions, Tomatoes, Chilli, Spices

 Maccher Jhol — Sustainable Fish, Onions, Tomatoes, Coconut Cream, Spice

 Jhinga Mirch Curry — Sustainable Prawns, Bell Pepper

 Dal Tadka — Lentil, Onions, Tomatoes, Spices

 Punjabi Kadi Pakoda — Yoghurt Curry, Onions, Dumplings

 Palak Paneer — Spinach, Cottage Cheese, Tomatoes, Onions, Chilli

Bread & Rice

Naan

 Choice of Plain, Garlic

Roti Prata — Indian Filo Bread

 Choice of Plain, Cheese, Egg

Murtabak — Indian Filo Bread, Minced Seafood, Spices

 Hyderabad Dhum Biryani — Lamb Shank, Long Grained Basmati Rice, Spices

Condiments: Onions, Lime, Mint Yoghurt, Raita, Mango Chutney, Papadum

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Vegetarian
May contain egg and dairy

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Desserts

Assorted Nonya Kueh
Traditional Peranakan & Chinese Cookies
Assorted Local Cakes
Special Themed Cakes
Sago Gula Melaka Tapioca — Pearls, Coconut Milk, Palm Sugar
Gui Ling Gao — Herbal Jelly, Honey
Mango Pomelo Sago

Warm

- Fritter Selections — Banana, Sweet Potato, Yam, Durian Ball, White Bean Sesame Ball
- Min Jiang Kueh — Local Pancake, Peanuts
- Muah Chee — Steamed Glutinous Rice, Mashed Peanuts, Sugar
- Pulut Hitam — Black Glutinous Rice, Coconut Milk, Pandan Leaves
- Cheng Tng — Longan, Red Dates, Gingko Nuts, Lotus Seeds, White Fungus, Pearl Sago, Sea Olives
- Tau Suan — Split Mung Bean, Pandan Leaves, Sugar, Chestnut Broth
- Gulab Jamun — Milk Dumpling, Saffron Syrup

Cold

- Ice Kachang — Shaved Ice, Red Bean, Sweet Corn, Palm Seeds, Jelly, Grass Jelly, Evaporated Milk, Palm Sugar, Rose Syrup
- Chendol — Shaved Ice, Chendol Jelly, Red Bean, Coconut Milk, Palm Sugar

Soft-Serve Ice Cream

Choice of Gula Melaka, Chocolate

Fruits

Local Seasonal Whole Fruits

Beverages

Fresh Fruit Juice — Orange

Chilled Juices

Apple, Calamansi, Guava, Pineapple

Freshly Brewed — Hot or Cold

Coffee, Tea, Teh Tarik, Teh Halia, Kopi Tarik



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