



**TOWN**  
RESTAURANT & BAR

*Heritage*  
**HAWKER**  
STORIES

VOLUME II

DINNER BUFFET

1 MARCH TO 11 MAY 2024  
FRIDAY & SATURDAY

Celebrate Singapore's rich culinary heritage with us.

Enjoy the well-loved signature fare by our two local guest hawkers, brimming with the authentic flavours from our local cuisine.

INDIAN ROJAK

BY MINISTRY OF ROJAK

A traditional *rojak* with an innovative twist — a signature sweet potato dipping sauce, created by second-generation hawker Abdhus Salam.

POPIAH

BY GOOD CHANCE POPIAH

Run by third-generation owner, Ah Boy. Create your own *popiah* with prawns, Chinese sausage, and other ingredients, freshly prepared using a time-honoured family recipe.

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE





## TO START

### SEAFOOD ON ICE

Half Shell Green Mussel • Fresh Sea Prawn  
Purple Half Shell Scallop • Hard Shell Clam

#### CONDIMENTS

*Lime Aioli, Pickled Aioli, Garlic Aioli,  
Smoky Chilli Dip, Dijonnaise Sauce, Lemon Wedge*

### SASHIMI

Salmon • Tuna • Hamachi • Tai • Tako

#### CONDIMENTS

*Pickled Pink Ginger, Wasabi, Shoyu*

### COLD NOODLE STATION

Zaru Soba • Zaru Udon

#### CONDIMENTS

*Toasted Sakura Ebi, Wakame, Takuan,  
Furikake, Scallions, Fragrant Soy Sauce*

## HOUSE-CURED FISH

Local Barramundi, Kaffir Lime & Grapefruit

*Mangosteen, Mint, Vanilla Bean Dressing*

Local Barramundi, Soy & Tamarind

*Pink Ginger, Plum Dressing*

## ONE-BOARD GRAZING TABLE

### CHARCUTERIE

Whole Iberico Ham • Pastrami • Beef Salami  
Mortadella • Pur Porc Rosette

### ASSORTMENT OF EUROPEAN CHEESES

#### CONDIMENTS

*Honeycomb on Stand, Fresh Grapes, Figs, Strawberries  
Assorted Crackers, Jam, Nuts, Dried Fruits*

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## SOUP OF THE DAY

Double Treasures Fish Maw & Crabmeat

## SALAD

### ASIAN SALAD

FRESHLY PREPARED TO ORDER IN A WOODEN MORTAR BOWL

CHOICE OF BASE

Julienne Green Papaya or Green Mango

CHOICE OF TOPPINGS

Prawn or Beef

Chilli Padi, Cherry Tomato, Red Onion,  
Long Bean, Sweet Corn, Julienne Carrot, Coriander,  
Dried Shrimp, Chilli Lime Dressing

### COMPOUND SALADS

Pomelo, Coriander, Tangy Dressing

Sea Prawn, Capellini, Carrot, Radish, Kimchi,  
Chilli Dressing

Indonesian Spicy Soy Chicken, Potato,  
Long Beans, Cucumber

Sichuan Beef, Cucumber

Nyonya-Style Cucumber, Pineapple

### SALAD IN PARMESAN WHEEL

BASE

Kale, Romaine, Coral Lettuce, Radicchio, Arugula

TOPPINGS

Sea Prawn, Grilled Chicken, Quail Eggs, Anchovies,  
Sweet Potato, Baby Potato, Squash, Grilled Zucchini,  
Grilled Eggplant, Broccoli, Cherry Tomato, Beetroot,  
Cucumber, Carrot, Piquillo Pepper, Artichokes,  
Olives, Gherkins, Fava Bean, Sweet Corn,  
Capsicum, Red Onion, Bacon Bits, Croutons

DRESSINGS

Passion Fruit & Mango, Sweet Mustard,  
Classic Caesar, Italian, Miso,  
Manuka Honey & Yuzu Dressing



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## CHINESE BARBECUE

Roasted Pork Belly • Pork Char Siew

Poached Chicken • Roast Duck

### CONDIMENTS

*Fragrant Chicken Rice, Cucumber,  
Dark Soya Sauce, Chili Sauce, Ginger Paste*

## LIVE STATIONS

Crispy Fried Fugu Age Don

*Kaffir-Miso Sauce, Salted Egg Yolk Sprinkle*

King Crab Noodle

*King Crab Leg, Spinach Noodle, Hard-boiled Egg,  
Beansprouts, Assorted Greens, Prawn Broth*

Town Seafood Laksa

*Clam, Prawn, Scallop, Quail Egg, Fish Cake,  
Thick Rice Noodles, Beansprouts, Laksa Leaf*

### CONDIMENTS

*Sambal Chilli, Red Cut Chilli, Crispy Fried Shallot,  
Crispy Pork Lard, Chilli Powder*

## UNDER THE HEATING LAMP

Scallop Otah

Chicken Ngoh Hiang

Soy-glazed Baby Chicken, Asian Herbs

Pork Belly, Umami Fermented Bean Curd

Cuttlefish Skewer, Szechuan Pepper

Taiwanese Sausage, Sweet Spices



## ASIAN DELIGHTS

Teochew-style Braised Duck

Wok-fried Kam Heong Clams

Wok-fried Nyonya Chilli Bamboo Lobster

Malaysian Emperor Herbal Baby Chicken

MSC-certified Salmon

*Korean Gochujang Glaze*

Slow-cooked Pork Trotter

*Toasted Sarawak Black Pepper*

Poached Sea Prawn

*Chinese Herbal Broth*

Poached Barramundi Fillet

*Szechuan Hot & Numbing Broth*

Spicy Chilli Mud Crab

*Mantou Bun*

Wok-seared Beef Fillet

*Leeks, Chinese Barbecue Gravy*

Kueh Pie Tee

*Prawn, Chilli Sauce, Coriander*

Preserved Olive, Vegetable & Egg Fried Rice

## INDIAN SPECIALS

Murgh Tikka Masala

Dhal Makhani

ACCOMPANIMENTS

*Garlic Naan, Papadum, Mango Chutney,  
Pachranga Pickles*



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# SWEET INDULGENCES

## À LA MINUTE

### Kueh Lapis Ice Cream

SERVED WITH

*Local Vanilla Bean, Almond Tofu, Soybean Curd,  
Organic Lime, White Chocolate Snow,  
Mango, Passion Fruit & Pineapple Compote*

### Nyonya Durian Chendol

SERVED WITH

*Coconut Milk, Sweet Corn, Attap Seed, Red Bean,  
Gula Melaka Syrup*

## CAKES & TARTS

Royal Charlotte • Gianduja Mocha

Crunchy Peanut Chocolate • Ondeh-Ondeh

Coconut Lime • Fromage Blanc Strawberry

Hazelnut Praline Lemon • Cassis Chestnut

Ivory Framboesia • Mango Jivara

## DESSERT SOUP

### Pulut Hitam

*You Tiao, Coconut Cream*

## SHOOTERS

Durian Pengat • Nyonya Trifle • Kopi Goat Milk 'Tiramisu'

## ASSORTMENT OF NYONYA KUEH

## ICE CREAM

Jackfruit • Thai Milk Tea • Pulut Hitam • Matcha Green Tea

## YUZU CHOCOLATE FOUNTAIN

*Vanilla Choux, Marshmallow, Cookie, Macaron, Churro,  
Strawberry, Pineapple, Melon, Watermelon, Grape*



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