

Deepavali Dinner Menu

7-8 November 2026

Adult

\$90++

Child (Aged 6 – 12 years)

\$50++

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
-  Kekada Vatna Chaat — Crabmeat, Green Peas, Pomelo
-  Moth Masala Chaat — Bean Sprouts, Apple, Pineapple, Cashew Nuts
-  Aloo Anarkali Chaat — Potatoes, Pomegranate, Coriander, Onions, Tomatoes
-  Hara Bara Chaat — Spinach, Cottage Cheese, Banana, Peppers

Seafood On Ice

-  Sustainable Black Tiger Prawns, Half Shell Scallops, Slipper Lobsters, Mussels, Clams, Green Chilli Dip, Cocktail Sauce, Lemon

Malay

- Nasi Puteh — Steamed Organic Fragrant White Rice
- Beef Rendang — Braised Australian Beef, Galangal, Coconut Cream, Grated Coconut
- Ayam Buah Keluak — Braised Chicken, Blue Ginger, Black Nuts
- Ayam Masak Merah — Deep-Fried Chicken, Tomato Paste, Onions, Ginger, Lemongrass
- Kambing Lada Hitam — Stir-Fried Lamb, Black Pepper Sauce, Capsicums
- Udang Peria — Stir-Fried Sustainable Tiger Prawns, Bitter Gourd, Cage-Free Eggs
-  Sotong Kunyit — Stir-Fried Squid, Turmeric Paste, Onions, Chilli
- Ikan Lemak Chili Api — Braised Local Fish, Chilli Padi Paste, Coconut Cream
-  Tempeh Ikan Bilis Kichap — Stir-Fried Fermented Beans, Ikan Bilis, Sweet Soya Sauce
- Sayur Labu Manis — Braised Pumpkin, Long Beans, Dried Shrimps

BBQ

- Charcoal Grilled Satay: Chicken, Mutton, Beef
- Condiments — *Rice Cake, Cucumber, Onions, Peanut Sauce*
- Beef Bakar — Grilled Beef Steak, Malay Spices
- Sayap Ayam Bakar — Chicken Wing, Kichap Manis, Chilli, Spices
- Otah - Otah — Mackerel Fish Mousse Cake, 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
- Oyster Egg Omelette — Garlic, Spring Onions, Chinese Parsley, Fish Sauce
- Wok-Fried Organic Rice — Cage-Free Eggs, Silver Fish, Sustainable Tiger Prawns, Onions,
-  Spicy Scallop Sauce
- Wok-Fried Black Pepper Mud Crab — Onions, Curry Leaves
- Wok-Fried Sustainable Clams — Ginger, Garlic, Spring Onions, Oyster Sauce
- Crispy Local Fish — Superior Soya Sauce, Chinese Parsley
-  Wok-Fried Chicken — Ginger, Spring Onions, Dried Chilli, Cashew Nuts, Kung Pao Sauce
- Wok-Fried Baby Chye Sim — Garlic, Ginger, Dried Chilli



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



Vegetarian
May contain egg and dairy

STRAITS TIMES RESTAURANT

Deepavali Dinner

Chinese

BBQ

Roasted Duck

Hainanese Chicken Rice — Poached Chicken, Roasted Chicken

Condiments — Home-Made Chilli and Garlic Sauce, Minced Ginger, Superior Dark Soya Sauce, Cucumber, Tomato, Plum Sauce

Noodles

Choice of Broth: Laksa, Rich Prawn or Chicken

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

 Choice of Protein: Fish Ball, 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 — Marinated Chicken Thigh, Yoghurt, Spices

Tandoori Sami Kebab — Yogurt Marinated Minced Lamb, Spices

Tandoori Pomfret — Pomfret, Ginger, Garlic, Chilli, Spices, Yoghurt

 Tandoori Jhinga Kebab — Sustainable Tiger Prawns, Ajwain Seeds, Yoghurt, Cashew Nuts, Spices

 Tandoori Gobi — Roasted Cauliflower, Yoghurt, Cashew Nuts, Spices

 Tandoori Paneer Mughlai — Cottage Cheese, Yoghurt, Cashew Nuts, Chilli, Spices

Curries

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

Keema Matar — Braised Mutton Stew, Masala Minced Lamb, Green Peas

 Molly Machi Curry — Sustainable Fish, Onions, Tomatoes, Coconut Cream

 Jhinga Mirch Curry — Sustainable Prawns, Bell Peppers, Dried Chilli, Spices

 Dal Saag — Braised Green Lentil, Spinach, Onions, Masala

 Rai Aloo Capsicum — Fried Potatoes, Capsicums, Mustard Seeds, Spices

 Matar Paneer — Cottage Cheese, Green Peas, Spices

Breads & Rice

 Naan

 Choice Of Plain, Garlic

 Roti Prata — Indian Filo Bread

 Choice Of Plain, Cheese, Egg

Murtabak — Indian Filo Bread, Minced Chicken, Spices

Hyderabadi Gosht Biryani — Lamb Shank, Long Grained Basmati Rice, Saffron

Condiments — Onions, Lime Wedge, Mint Yoghurt, Raita, Mango Chutney, Papadam

NEH
HOT
STRAITS
CHICKEN



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Deepavali Dinner

Desserts

Assorted Nonya Kueh

Traditional Local Cookies

Assorted Local Cake

Sago Gula Melaka — Tapioca Pearl, Coconut Milk, Palm Sugar

 Gui Ling Gao — Herbal Jelly, Honey

 Mango Pomelo Sago

 Gulab Jamun — Milk Dumpling, Saffron Syrup

 Mila-Jula Burfi — Assorted Indian Candies

 Kesari Aam Kheer — Rice Pudding, Mango, Milk

 Rasmalai — Fresh Milk, Nut, Saffron, Cardamom

Assorted Murukku

Warm

 Fritter Selection — Banana, Sweet Potato, Yam, Durian Ball, White Bean Sesame Ball

 Min Jiang Kueh — Local Pancake, Peanuts

 Muah Chee — Steamed Glutinous Rice, Mashed Peanuts, Sugar

 Bubur Cha Cha — Yam, Sweet Potatoes, Sago, Coconut Milk, Pandan Leaves

 Barley — Barley, Gingko Nuts, Dried Beancurd, Pandan Leaves, Yam Paste, Gingko Nuts

Cold

 Ice Kachang — Shaved Ice, Red Bean, Sweet Corn, Palm Seed, 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

Fresh Juices

Orange

Chilled Juices

Apple, Calamansi, Guava

Local Specialties

Flavoured Lassi

Freshly Brewed — Hot or Cold

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



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