

The Singapore Table

Starters

Singapore Fruit Rojak

Nyonya Pineapple & Cucumber Salad

Chilled Chicken & Green Mango Salad

Tahu Goreng

Beancurd, Cucumber, Carrot, Chunky Peanut Sauce

Soup

Peppery Bak Kut Teh

Pork Spare Ribs, Dough Cruller, White Pepper, Red Chilli, Dark Soya Sauce

Live Station

Hainanese Chicken Rice

*Poached Chicken, Fragrant Chicken Oil Rice, Chilli Sauce,
Fresh Ginger Paste, Dark Soy Sauce*

Singapore Laksa ¹

*King Prawn, Rice Noodles, Coconut Milk, Laksa Paste, Fish Cake, Beancurd Puff,
Beansprout, Quail Eggs, Laksa Leaf, Sambal Chilli*

M Mixed Origin Seafood A Australian Seafood I Imported Seafood

Menu items may be subject to change depending on market availability and seasonal supply.

The Singapore Table

Main Courses

Chicken Satay
With Spicy Peanut Dipping Sauce

Cereal Prawns ^I
Crispy Prawns, Buttered Cereal, Curry Leaves, Chilli Padi

Babi Pongteh
Slow-Braised Pork Belly, Fermented Soybean Paste

Sambal Fish ^M
Fish Fillet, Sambal Chilli, Sliced Onion, Okra, Long Bean

Chilli Crab Lala ^M
Sweet & Spicy Clams, Chilli Crab Sauce, Coriander

Sautéed Ginger & Spring Onion Angus Beef
Angus Beef Slices, Ginger, Spring Onion, Soy Sauce, Oyster Sauce

Teochew-Style Braised Pork Belly
Slow-Braised Pork Belly, Soy Sauce, Aromatic Spices, Garlic

Angus Beef Rendang
Slow-Cooked Angus Beef, Coconut Milk, Rendang Paste, Coconut Floss, Kaffir Lime

Sambal Kang Kong ^I
Stir-Fried Water Spinach Leaves, Sambal Chilli, Dried Shrimp, Garlic, Onion

Char Kway Teow ^I
Flat Rice Noodles, Prawn, Egg, Chinese Sausage, Fish Cake, Beansprout, Green Chives

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