

# Ramadan Lunch

## 19 February – 20 March 2026

**Adult** \$68++  
**Child (Aged 6 – 12 years)** \$34++

### Appetisers

-  **Popiah** — Braised Turnip, Black Tiger Prawn, Peanut, Cage-free Egg, Bean Sprouts, Lettuce, Chilli Sauce
- 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

-  Sustainable **Black Tiger Prawn, Mussel, Clams, Homemade Nonya Chilli Dip, Lemon**

### Mezze

- Baba Ghanosh** — Eggplant, Tahini Paste, Yoghurt, Lemon, Olive Oil
- Hummus, Pita Bread** — Mashed Chickpea, Tahini Paste, Lemon, Salt, Paprika, Olive Oil

### Malay

#### Week 1

- Nasi Puteh** — Steamed Organic Jasmine Rice
- Ayam Perchik** — Roast Spring Chicken, Turmeric Paste, Perchik Sauce
- Ayam Buah Keluak** — Braised Chicken, Blue Ginger, Black Nut
- Beef Rendang** — Braised Beef, Lemongrass, Grated Coconut, Coconut Cream
- Mutton Dalcha** — Mutton Leg, Yellow Lentils, Organic Vegetables
- Sotong Sambal** — Stir fried Squid, Sambal Onion, Lemon grass
-  **Ikan Singgang** — Local Fish, Ginger Flower Paste, Tamarind, Kesom Leaf
-  **Udang Peria** — Stir fried Bitter gourd, Tiger Prawn, Cage free Egg
- Sayur Lodeh** — Braised Assorted Organic Vegetables, Coconut Milk, Dry Shrimp
- Sambal Ikan Bilis Kacang** — Stir-fried Anchovies, Peanut, Sambal Onion

### BBQ

- Choice of Satay: Chicken, Mutton, Beef**  
*Served With Rice Cakes, Cucumber, Red Onion, Warm Peanut Sauce*
- Sayap Ayam Bakar** — Barbeque Marinated Chicken Wing
- Otah-otah** — Grilled Mackerel Fish Cake, Tapioca Starch, Chilli, Banana Leaf
- Condiments**  
Sambal Belachan, Achar, Kichap Manis, Sambal Tumis, Keropok Udang



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](http://www.asc-aqua.org)



Vegetarian  
May contain egg and dairy

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# Ramadan Lunch

## Week 2

Nasi Puteh — Steamed Organic Jasmine Rice

Ayam Madu — Deep fried Kampung Chicken, Honey Tomato Sauce, Five Spices

Ayam Lemak Chili Padi — Braised Chicken Thigh, Green Chili, Lemon grass, Coconut Milk

Beef Rendang — Braised Beef, Lemongrass, Grated Coconut, Coconut Cream

Kambing Sambal Hijau — Stir fried Lamb Leg, Green Chili Sambal, Lemon grass

Sotong Kunyit — Stir fried Squid, Turmeric, Chili, Onion

 Ikan Assam Pedas — Local Fish, Assam Pedas, Blue Ginger Flower

 Udang Lada Benggala — Tiger Prawn, Assorted Bell Peppers, Sweet and Sour Sauce

Sayur Lemak Labu — Braised Pumpkin, Assorted Organic Vegetables, Coconut Cream

Sambal Goreng — Stir fried Fermented Bean, Bean curd, Prawn, Assorted Vegetables

## BBQ

Choice of Satay: Chicken, Mutton, Beef

*Served With Rice Cakes, Cucumber, Red Onion, Warm Peanut Sauce*

Sayap Ayam Bakar — Barbeque Marinated Chicken Wing

Otah-otah — Grilled Mackerel Fish Cake, Tapioca Starch, Chilli, Banana Leaf

*Condiments*

Sambal Belachan, Achar, Kichap Manis, Sambal Tumis, Keropok Udang

## Week 3

Nasi Puteh — Steamed Organic Jasmine Rice

Ayam Kapitan — Braised Chicken, Nyonya Curry Paste, Potato, Belachan, Coconut Cream

Ayam Masak Merah — Deep-fried Chicken, Tomato Paste, Onion, Ginger, Lemon Grass

Beef Rendang — Braised Beef, Lemongrass, Grated Coconut, Coconut Cream

Kambing Lada Hitam — Roast Lamb Leg, Black Pepper Sauce

Sotong Masak Hitam — Stir-fried Squid, Squid Ink, Green Chili Paste

 Ikan Masak Pecel — Braised Local Fish, Blue Ginger Paste, Coconut Cream, Turmeric Leaf

 Udang Lemak Nenas — Braised Tiger Prawn, Pineapple, Green Chili Paste, Coconut Cream

Sayur Lodeh — Braised Assorted Organic Vegetables, Coconut Milk, Dry Shrimp

Tempeh Ikan Bilis Kicap — Stir-fried Fermented Bean, Ikan Bilis, Sweet Soya Sauce

## BBQ

Choice of Satay: Chicken, Mutton, Beef

*Served With Rice Cakes, Cucumber, Red Onion, Warm Peanut Sauce*

Sayap Ayam Bakar — Barbeque Marinated Chicken Wing

Otah-otah — Grilled Mackerel Fish Cake, Tapioca Starch, Chilli, Banana Leaf

*Condiments*

Sambal Belachan, Achar, Kichap Manis, Sambal Tumis, Keropok Udang

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# Ramadan Lunch

## Week 4

**Nasi Puteh** — Steamed Organic Jasmine Rice

**Ayam Masak Kicap** — Braised Kampung Chicken, Sweet Soya Sauce, Five Spices

**Ayam Opor** — Braised Chicken Thigh, Opor Sauce, Coconut Milk

**Beef Rendang** — Braised Beef, Lemongrass, Grated Coconut, Coconut Cream

**Kambing Qorma** — Braised Lamb, Bell Peppers, Cashew Nut, Qorma Gravy

**Sotong Lada Hitam** — Stir fried Squid, Black Pepper Powder, Onion, Kesom

 **Ikan Bakar** — Baked Local Fish, Homemade Sambal, Banana Leaf

 **Udang Lada Benggala** — Tiger Prawn, Assorted Bell Peppers, Sweet and Sour Sauce

**Sayur Lemak Labu** — Braised Pumpkin, Assorted Organic Vegetables, Coconut Cream

**Tempeh Ikan Bilis** — Stir-fried Fermented Bean, Sambal Onion

## BBQ

**Choice of Satay: Chicken, Mutton, Beef**

*Served With Rice Cakes, Cucumber, Red Onion, Warm Peanut Sauce*

**Sayap Ayam Bakar** — Barbeque Marinated Chicken Wing

**Otah-otah** — Grilled Mackerel Fish Cake, Tapioca Starch, Chilli, Banana Leaf

### Condiments

Sambal Belachan, Achar, Kichap Manis, Sambal Tumis, Keropok Udang

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# Ramadan Lunch

## Chinese

### Week 1

Double Boiled Chicken Soup, Sea Cucumber, Dried Scallop, Chinese Mushroom, Wolfberries, Wok-fried Organic Rice, Cage-free Egg, Chicken Floss, Pineapple, Green Bean, Onion, Spring Onion

 Braised Ee Fu Noodles — Sustainable Tiger Prawn, Straw Mushroom, Yellow Chive, Bean Sprouts, Oyster Sauce

 Wok-fried Sustainable Tiger Prawn, Asparagus, Carrot, Fresh Lily Bulb, Black Fungus, Oyster Sauce

Crispy Local Fish — Sweet & Sour Plum Sauce, Chinese Parsley

Crispy Chicken Ball — Osmanthus Flower sauce, Onion, Chilli, Chinese Parsley

 Braised Broccoli — Crabmeat, Ginger & Egg Gravy

### Week 2

Double Boiled Chicken Soup, Sea Cucumber, Dried Scallop, Chinese Mushroom, Wolfberries, Red Date Wok-fried Organic Rice, Cage-free Egg, Silver Fish, Crab Meat, Onion, Spring Onion

Oyster Egg Omelette, Spring Onion, Chinese Parsley, Fish Sauce

 Wok-fried Sustainable Venus Clam, Ginger, Garlic, Oyster Sauce

Crispy Local Fish — Chilli, Tau Cheo Sauce, Chinese Parsley

Wok-fried Chicken, Leek, Dried Chilli, Szechuan Pepper, Szechuan Pepper Oil, Spicy Bean Paste

Wok-fried Milk Cabbage, Beech Mushroom, Garlic, Dried Chilli, Black Bean

### Week 3

Double Boiled Chicken Soup, Sea Cucumber, Dried Scallop, Chinese Mushroom, Wolfberries, Red Date Wok-fried Organic Jasmine Rice, Chicken, Spring Onions, Cage-free Egg, Spicy Shrimp paste

 Char Kway Teow — Rice Noodles, Yellow Noodles, Black Tiger Prawn, Squid, Egg, Chive, Dark Soya Sauce

 Wok-fried Black Tiger Prawn, Onion, Garlic, Coriander, Spicy Scallop Sauce

Crispy Local Fish — Fried Onion, Spicy Coriander Sauce, Chinese Parsley

Sweet & Sour Chicken, Pineapple, Capsicum, Onion

Poached Water Spinach, Roasted Garlic, Dried Scallop, Silver Fish, Century Egg, Salted Egg Broth

### Week 4

Double Boiled Chicken Soup, Sea Cucumber, Dried Scallop, Chinese Mushroom, Wolfberries, Red Date Wok-Fried Organic Rice, Cage-Free Egg, Sustainable Salted Fish, Onion, Bean Sprout, Spring Onion

Oyster Egg Omelette, Spring Onion, Chinese Parsley, Fish Sauce

 Wok-fried Sustainable Venus Clam, Ginger, Garlic, Spicy Plum Sauce

Crispy Local Fish — Five Spice Lime Chilli Sauce, Chinese Parsley

Wok Fried Chicken, Bitter Melon, Ginger, Black Bean Sauce

Wok Fried Baby Kan Lan, Garlic, Oyster Sauce

## Chinese

### BBQ

Signature Roasted Duck

Signature Hainanese Chicken Rice — Poached Chicken, Roasted Chicken

#### Condiments

Home-made Chilli And Garlic Sauce, Minced Ginger, Superior Dark Soy Sauce, Cucumber, Tomato, Plum Sauce

### Noodles

Choice of Broth: Laksa, Rich Prawn or Chicken

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

 Choice of Protein: Sustainable Black Tiger Prawn, Fish Balls, Fish Cake, Prawn & Chicken Dumpling, Quail Egg, Shredded Chicken

Choice of Organic Vegetable, Bean Sprouts, Black Fungus, Shitake Mushroom

#### Condiments

Chilli Padi, Pickled Green Chilli, Fried Shallot, Chopped Laksa Leaves, Light Soy Sauce

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# Ramadan Lunch

## Indian

### Week 1

**Tandoori Murgh** — Marinated Chicken Thigh, Yoghurt, Spices

**Tandoori Gosht Seekh Kebab** — Minced Lamb, Chilli, Onions, Ginger, Garlic, Spices

 **Tandoori Machi** — Sustainable Barramundi, Spices, Yoghurt

 **Tandoori Chutney Jhingga** — Tiger Prawn, Yoghurt, Cashew Nut, Spices

 **Tandoori Sabji Shami Kebab** — Carrot, Long Bean, Cheese, Spice

 **Tandoori Khumb** — Mushrooms, Spices, Chilli, Turmeric, Cumin, Spices

### Curries

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

**Gosht Masala** — Braised Mutton, Masala

 **Bengal Machi Curry** — Sustainable Barramundi, Onion, Tomato, Coconut Cream, Spice

 **Jhingga Mirch Curry** — Fried Sustainable Prawns, Bell Pepper

 **Dal Saag** — Braised Spinach, Lentil, Onion, Tomato, Spices

 **Rai Aloo** — Roasted Potatoes, Mustard Seeds, Spices

 **Methi Paneer** — Fenugreek Leaves, Cottage Cheese, Tomatoes, 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 Dhum Biryani** — Lamb Shank, Long Grained Basmati Rice, Saffron

### Condiments

Onion, Lime Wedges, Mint Yoghurt, Raita, Mango Chutney, Papadum

### Week 2

**Tandoori Murgh** — Marinated Chicken Thigh, Yoghurt, Spices

**Tandoori Gosht Kebab** — Yogurt Marinated Lamb Cubed, Spices

 **Tandoori Machi** — Fried Sustainable Fish, Spices, Yoghurt

 **Tandoori Crabmeat Kebab** — Crabmeat, Ajwaini Seed, Yoghurt, Cashew Nut, Spices

 **Tandoori Gobi Muglai** — Roasted Cauliflower, Yoghurt, Cashew Nut Pasta, Spices

 **Tandoori Bharwan Aloo** — Cottage Cheese, Potatoes, Spices, Chilli, Turmeric, Cumin, Spices

### Curries

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

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

 **Molly Machi Curry** — Fried Sustainable Fish, Onion, Tomato, Coconut Cream

 **Jhingga Mirch Curry** — Fried Sustainable Prawn, Bell Pepper, Dried Chilli, Spices

 **Dal Tardka** — Braised Green Lentils, Tomatoes, Onions, Masala

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

 **Baingan Matar** — Eggplant, 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 Seafood, Spices

**Hyderabadi Jinga Biryani** — Tiger Prawn, Long Grained Basmati Rice, Saffron

### Condiments

Onion, Lime Wedges, Mint Yoghurt, Raita, Mango Chutney, Papadum



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# Ramadan Lunch

## Week 3

**Tandoori Murgh** — Marinated Skinless Chicken, Yoghurt, Spices

**Tandoori Adraki Panja** — Lamb Flap, Ginger, Garlic, Spices

 **Tandoori Machi** — Sustainable Fish, Spices, Yoghurt

 **Tandoori Ajwaini Jhingga** — Sustainable Prawn, Ajwaini Seed, Yoghurt, Cashew Nut, Spices

 **Tandoori Aloo Corn Rolls** — Potatoes, Sweet Corn, Cottage Cheese, Spices, Turmeric, Cumin, Spices

 **Tandoori Paneer Takka** — Cottage Cheese, Yoghurt, Spices, Chilli

## Curries

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

**Kadai Gosht** — Braised Lamb Curry, Capsicum, Chilli

 **Molly Machi Curry** — Fried Sustainable Fish, Onion, Tomato, Coconut Cream

 **Jhingga Mirch Curry** — Fried Sustainable Prawn, Bell Pepper, Dried Chilli, Spices

 **Hari Moong Dhal Curry** — Braised Green Lentils, Tomatoes, Onions, Masala

 **Dam Aloo** — Roasted Marble Potato, Mustard Seeds, Spices

 **Panjabi Kadi Pakoda** — Yoghurt Curry, Onion Dumpling

## Breads & Rice

 **Naan**

Choice of Plain, Garlic

 **Roti Prata** — Indian Filo Bread

Choice of Plain, Cheese, Egg

**Murtabak** — Indian Filo Bread, Minced Lamb, Spices

**Hyderabadi Machi Biryani** — Sustainable Local Fish, Long Grained Basmati Rice, Saffron

## Condiments

Onion, Lime Wedges, Mint Yoghurt, Raita, Mango Chutney, Papadum

## Week 4

**Tandoori Murgh** — Marinated Chicken Thigh, Yoghurt, Spices

**Tandoori Gosht Seekh Kebab** — Minced Lamb, Chilli, Onions, Ginger, Garlic, Spices

 **Tandoori Machi** — Sustainable Fish, Spices, Yoghurt

 **Tandoori Crabmeat Kebab** — Crabmeat, Ajwaini Seed, Yoghurt, Cashew Nut, Spices

 **Tandoori Bharwan** — Capsicum, Yoghurt, Spices

 **Tandoori Hara Gobi** — Broccoli, Spices, Chilli, Cumin, Spices, Yoghurt

## Curries

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

**Gosht Masala** — Braised Mutton, Masala

 **Molly Machi Curry** — Fried Sustainable Fish, Onion, Tomato, Coconut Cream

 **Jhingga Mirch Curry** — Fried Sustainable Prawns, Bell Pepper, Dried Chilli, Spices

 **Dal Makhani** — Black Lentil, Kidneys Bean, Tomato, Cream, Butter

 **Saag Aloo** — Spinach, Potato, Spice

 **Kadai Paneer** — Green & Red Capsicum, Chilli, Cottage Cheese

## Breads & Rice

 **Naan**

Choice of Plain, Garlic

 **Roti Prata** — Indian Filo Bread

Choice of Plain, Cheese, Egg

Basmati Rice

## Condiments

Onion, Lime Wedges, Mint Yoghurt, Raita, Mango Chutney, Papadum

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# Ramadan Lunch

## Desserts

- Assorted Nonya Kueh
- Traditional Peranakan & Chinese Cookies
- Kueh Lapis Legit
- Assorted Local Cake
- Sago Gula Melaka — Tapioca Pearls, Coconut Milk, Palm Sugar
- Gui Ling Gao — Herbal Jelly, Honey
- Mango Pudding
- Gulab Jamun — Milk Dumpling, Saffron Syrup

## Warm

### Week 1

- Fritter Selection — Banana, Sweet Potato, Yam
- Durian Ball
- Min Jiang Kueh — Local Pancake, Peanut
- Muah Chee — Glutinous Rice Cake, Mashed Peanuts, Sugar
- Pulut Hitam — Black Glutinous Rice, Coconut Milk, Pandan Leaf
- Cheng Tng — Longan, Red Dates, Gingko Nuts, Lotus Seeds, White Fungus, Pearl Sago, Sea Olive
- Tang Yuan — Red Bean & Peanut Dumpling, Ginger, Pandan Leaf
- Yam Paste, Gingko Nut

### Week 2

- Fritter Selection — Banana, Sweet Potato, Yam
- Durian Ball
- Min Jiang Kueh — Local Pancake, Peanut
- Muah Chee — Glutinous Rice Cake, Mashed Peanuts, Sugar
- Bubur Cha Cha — Yam, Sweet Potato, Sago, Coconut Milk, Pandan Leaf
- Barley — Barley, Gingko Nut, Dried Beancurd, Pandan Leaf.
- Tang Yuan — Red Bean & Peanut Dumpling, Ginger, Pandan Leaf
- Yam Paste, Gingko Nut

### Week 3

- Fritter Selection — Banana, Sweet Potato, Yam
- Durian Ball
- Min Jiang Kueh — Local Pancake, Peanut
- Muah Chee — Glutinous Rice Cake, Mashed Peanuts, Sugar
- Bubur Terigu — Wheat, Coconut Milk, Pandan Leaf
- Cheng Tng — Longan, Red Dates, Gingko Nuts, Lotus Seeds, White Fungus, Pearl Sago, Sea Olive
- Tang Yuan — Red Bean & Peanut Dumpling, Ginger, Pandan Leaf
- Yam Paste, Gingko Nut



# Ramadan Lunch

## Week 4

-  **Fritter Selection** — Banana, Sweet Potato, Yam  
Durian Ball  
Min Jiang Kueh — Local Pancake, Peanut
-  **Muah Chee** — Glutinous Rice Cake, Mashed Peanuts, Sugar
-  **Sweet Corn Soup** — Sweet Corn, Coconut Milk, Pandan Leaf
-  **Barley** — Barley, Gingko Nut, Dried Beancurd, Pandan Leaf
-  **Tang Yuan** — Red Bean & Peanut Dumpling, Ginger, Pandan Leaf
-  **Yam Paste, Gingko Nut**

## 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 Coconut, Chocolate

## 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

