



# HAWKER FEAST

## BY THE RIVER

4 JULY - 30 AUGUST 2025

Friday and Saturday, 6.30 p.m. to 10.00 p.m.

108<sup>++</sup> per adult; 54<sup>++</sup> per child (six to 11 years old),  
inclusive of free-flow chilled juices and soft drinks

**Celebrate Singapore's rich hawker heritage with  
beloved specialities by our guest hawkers:**

### DA SHI JIA PRAWN NOODLE

Founded by second-generation hawker Seth Sim in 2017,  
serving comforting sea prawn noodles

### GOOD CHANCE POPIAH

Founded by Mr Hou in 1977, drawing on traditional  
family recipes from his native Fujian

### HOUGANG OTAH

A halal-certified brand that started as a humble  
hawker stall near Old Airport Road in 1995

### MINGFA FISHBALL NOODLE

Founded by Lim Chye Kang in 1946, starting as a  
humble pushcart selling handmade fishball noodles

### SPRINGLEAF PRATA PLACE

Founded by Mr SV Gunalan in 2003, renowned for its  
creative twists on classic prata dishes

### YEW KEE BRAISED DUCK

Renowned for serving tender, aromatic Teochew-style  
braised duck for over three generations

### ANNIE'S PEANUT ICE KACANG

Formerly located at Tanjong Pagar and Taman Jurong,  
serving a nostalgic treat with a nutty twist

## TO START

### SEAFOOD ON ICE

Alaskan King Crab • Poached Boston Lobster

Half-shell Scallop • Fresh Tiger Prawn

Hard-shell Clam • Half-shell Black Mussel

*Wasabi Mayonnaise Dip, Hot & Spicy Chilli Sauce,  
Dijonnaise Sauce, Pickled Aioli, Lemon and Lime Wedges*

### SASHIMI

Salmon • Tuna • Octopus

*Pickled Ginger, Wasabi, Shoyu*

### CHILLED JAPANESE APPETISERS

Chuka Hotate • Chuka Kurage • Chuka Idako

Chuka Wakame • Hiyayakko

### HIYASHI SOMEN NOODLES

Japanese Cold Noodles

Simmered Shiitake Mushrooms, Abura-age, Okra,  
Cucumber, Cherry Tomato, Shredded Tamago,  
Grated Daikon, Grated Ginger, Yuzu Koshō,  
Sesame Seeds, Shredded Nori, Scallion, Mentsuyu

### UNDER THE HEATING LAMP

Tori Karaage • Ebi Fry

*Yuzu Mayonnaise*

### ODEN

Daikon, Hard-boiled Egg, Chikuwa, Tofu, Konjac,  
Fishcake, Carrot, Mushroom

### SOUP

Fish Maw and Crab Meat Thick Soup

Lobster Bisque

## ARTISANAL BREAD

Chicken Floss • Pandan Kaya • Sourdough  
Multigrain • Dark Rye • Baguette  
Green Olive Gruyere • Assorted Bread Rolls

## CHARCUTERIE & CHEESE

Rosette Pur Porc • Salami Milano  
Mortadella • Beef Pastrami  
*Dijon Mustard, Horseradish, Cornichons, Caper Berries*  
  
Assortment of Cheeses  
*Fresh Honeycomb, Fresh Grapes and Berries,  
Assorted Fruits and Dried Nuts, Cracker Assortment,  
Orange Marmalade, Berry Jam*

## SALADS

### FRUIT & VEGETABLE ROJAK

Green Mango, Sweet Pineapple, Sweet Turnip, Ginger Bud,  
Cucumber, Century Egg, Ambarella Fruit, Beansprouts,  
Roasted Peanuts, You Tiao, Bean Curd Puffs, Rojak Sauce

### COMPOUND SALADS

Shredded Chicken with Fresh Pomelo, Coriander, Chilli Dressing  
Spicy Smoked Duck with Cucumber, Asian-style Dressing  
Szechuan Mala Beef with Celery, Green Pepper  
Pork with Green Mango, Dried Shrimp, Ginger Soy Dressing  
Tuna and Cabbage Kimchi

### HEALTHY SALAD BAR

Locally Farmed Lettuce, Yellow Frisee, Arugula, Kale

#### SUPPLEMENTS

Roasted Pumpkin, Baby Potato, Steamed Broccoli,  
Cherry Tomato, Cucumber, Capsicum, Julienne Carrot,  
Beetroot, Takuan, Chickpea, Olives, Corn Kernels,  
Sliced Onion, Artichoke, Piquillo, Gherkins

*Italian Herbs Vinaigrette, Roasted Sesame, Wasabi Yuzu,  
Creamy Balsamic, Honey Mustard, Thousand Island*

## YEW KEE BRAISED DUCK

LIVE STATION

Signature Teochew Braised Duck

Yam Rice, Braised Egg, Braised Bean Curd,  
Yew Kee Sambal Chilli

## CHINESE ROAST CABINET

Pork Char Siew • Roast Pork Belly

Roast Chicken • Poached Soy Chicken

*Dark Soy Sauce, Fragrant Ginger Paste, Chilli Sauce, Cucumber*

## GOOD CHANCE POPIAH

LIVE STATION

Traditional Popiah

Braised Sweet Turnip and Vegetables, Prawn, Boiled Egg,  
Beansprouts, Dried Shrimp, Coral Lettuce, Grated Peanuts,  
Minced Garlic, Crispy Tempura Bits, Coriander, Crêpe

*Sweet Sauce, Sambal Chilli*

## DA SHI JIA PRAWN NOODLE

LIVE STATION

Prawn Noodles in Aromatic Prawn Broth

Fresh Prawns, Sliced Pork, Fishcake, Water Spinach, Beansprouts  
Choice of Yellow Noodles, Vermicelli, Kway Teow

*Sambal Chilli, Fried Shallots, Spring Onions*

## MINGFA FISHBALL NOODLE

LIVE STATION

Fishball Noodles in Clear Fish Broth

Ming Fa Fishball, Fish Cake, Beansprouts  
Choice of Yellow Noodles, Vermicelli, Kway Teow

*Fresh Cut Red Chilli, Soya Sauce, Fried Shallots, Spring Onions*

## HOUGANG OTAH

Traditional Mackerel Otah (Spicy / Non-spicy)

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE



# SPRINGLEAF PRATA PLACE

LIVE STATION

## Kambing Soup

Mutton, Rich Mutton Broth, Baguette, Cumin

*Coriander, Fried Shallots*

## Roti Prata (Plain / Egg)

*Sambar Curry*

## Indian Rojak

Crispy Prawn Fritter, Plain Fritter, Egg Fritter, Potato Fritter, Vegetable Fritter, Bean Curd, Cucumber, Onion, Green Chilli

*Indian Rojak Sauce*

## INDIAN DELIGHTS

### Chicken Keema Matar Curry

### Masala Egg Curry

### Chana Dal

### Briyani Rice • Naan • Papadum

*Mango Chutney, Cucumber Raita*

## ASIAN FAVOURITES

### Poached Szechuan Mala Beef Fillet with Celery and Black Fungus

### Braised Pork Trotter with Toasted Black Pepper

### Grilled Chicken Leg with Lemongrass, Turmeric, Coconut

### Broccoli with Assorted Mushrooms

### Paru Goreng

*Deep-fried Beef Lungs with Balado Chilli*

### Ayam Buah Keluak

*Nyonya-style Black Nut Chicken Curry*

### Kueh Pie Tee

*Crispy pastry cup with traditional vegetable filling*

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## WESTERN DELIGHTS

Crispy Pork Knuckle

Baked Whole Salmon in Creamy Honey Mustard Sauce

Baked Barramundi in Spinach Cream Sauce

Crab and Asparagus Risotto

Truffle Mashed Potato Gratin

*Sweet Indulgences*

## ANNIE'S PEANUT ICE KACANG

LIVE STATION

Traditional Shaved Ice

Sweet Corn, Chendol Jelly, Grass Jelly, Palm Seed,  
Gula Melaka, Roasted Peanuts, Red Bean,  
Full Cream Evaporated Milk

## CAKES

Citrus Sponge Cake

Yuzu Crèmeux, Jasmine Tea Mousse, Grapefruit Jelly,  
Yuzu Ganache

Coconut Almond Dacquoise

Mango Passion Crèmeux, Milk Chocolate Mousse

Raspberry Inspiration Crème

Vanilla Opalys, Almond Sablé

Chocolate Chiffon Cake

Coffee Mousse, Hazelnut Praline Feuilletine, Toasted Macadamia

Dark Chocolate Cherry Morello

Ivory Pistachio

Strawberry Lavender

Mango Passion Coconut

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## WARM TREATS

Bread & Butter Pudding with Gula Melaka

Portuguese Egg Tart

## TARTS & FLAN

Pandan Crème Brûlée

Kopi Bavarois Hazelnut Praline Crème Tart

Maple Pecan Tart

## DESSERT SHOOTERS

Jivara Passion Fruit

Nyonya Trifle

Mango Yuzu Pomelo Pudding

## CONFECTIONERY

Milk Chocolate Almonds

Sea Salt Caramel Almonds

Dark Chocolate Hazelnuts

Assorted Macarons, Pralines and Cookies

## CHOCOLATE FOUNTAIN

Vanilla Choux, Cookies, Marshmallow, Assorted Cut Fruits

## ICE CREAM AND SORBET

Chocolate • Vanilla • Strawberry

Raspberry • Mango