





## 9 AUGUST 2025

Saturday, 12.00 p.m. to 2.30 p.m.

88<sup>++</sup> per adult; 44<sup>++</sup> per child (six to 11 years old), inclusive of free-flow chilled juices, soft drinks and access to the National Day Bazaar at North Courtyard

# 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

Snow Crab Leg • Half-shell Scallop Poached Sea Prawn • Hard-shell Clam Half-shell Green-lipped 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

Whole Prosciutto Ham 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, Rose Apple, 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, 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

Signature Teochew Braised Duck Braised Rice, Braised Egg, Braised Bean Curd Yew Kee Speciality 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

### **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

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)

# 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 Korma

Aloo Gobi

Chana Dal

Briyani Rice • Naan • Papadum

Mango Chutney, Cucumber Raita

# ASIAN FAVOURITES

Claypot Rice with Chinese Sausage, Scallions

Braised Pork Trotter with Toasted Black Pepper

Grilled Chicken Leg with Lemongrass, Turmeric, Coconut

Broccoli with Assorted Mushrooms

Assorted Satay with Peanut Sauce and Condiments

Grilled Squid Skewer with Szechuan Chilli, Cumin

Ayam Buah Keluak Nyonya-style Black Nut Chicken Curry

Kueh Pie Tee Crispy pastry cup with traditional vegetable filling

# WESTERN DELIGHTS

Beef Prime Rib with Peri-peri Spice Rub

Baked Whole Salmon in Creamy Honey Mustard Sauce

Baked Barramundi with Roasted Ratatouille

## Crabmeat Risotto

Florentine Beef Tripe

Truffle Mashed Potato Gratin

Sweet Indulgences

ANNIE'S PEANUT ICE KACANG

### 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 Crémeux, Jasmine Tea Mousse, Grapefruit Jelly,

Coconut Almond Dacquoise Mango Passion Crémeux, 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

# 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