



HAWKER FEAST

BY THE RIVER

4 JULY - 30 AUGUST 2025

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

108⁺⁺ per adult; 54⁺⁺ 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

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

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)

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

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

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