

*Heritage*  
**HAWKER**  
**STORIES**

VOLUME IV: REUNION FEAST

DINNER BUFFET

TUESDAY TO THURSDAY, 1 TO 29 AUGUST 2024

Celebrate Singapore's rich culinary heritage with us.  
Enjoy the well-loved signature fare by our six guest hawkers,  
brimming with the authentic flavours from our local cuisine.

**146 FAMOUS BUKIT MERAH ANG KU KUEH**

146 JALAN BUKIT MERAH

**Glutinous Rice Kueh (Tortoise Cake)**

*Grated Coconut, Ginger Juice, Peanuts, Sesame Seeds, Gula Melaka*

**AH HUI PRAWN NOODLE**

BALESTIER FOOD CENTRE

**Prawn Noodles**

*Tiger Prawns, Pork Ribs, Deep-fried Lard, Broth*

**GOOD CHANCE POPIAH EATING HOUSE**

**Popiah**

*Prawns, Chinese Sausage, Cabbage, Turnip, Carrot, Bamboo Shoot, Leek,  
French Bean, Shrimp, Ground Peanut, Sweet Sauce*

**MINISTRY OF ROJAK**

NORTHPOINT CITY

**Indian Rojak**

*Fried Dough Fritters, Tofu, Potato, Hard-boiled Egg, Beansprouts,  
Sweet Potato Dipping Sauce*

**TO-RICOS KWAY CHAP**

OLD AIRPORT ROAD FOOD CENTRE

*ONLY AVAILABLE ON WEDNESDAYS, EXCEPT 21 & 28 AUGUST*

**Kway Chap (Rice Noodles in Broth)**

*Braised Pork Belly, Pork Knuckle, Pork Skin, Pork Stomach,  
Bean Curd, Bean Curd Puff, Egg, Chilli Dipping Sauce*

**WARONG SEREMBAT SATAY**

17 UPPER BOON KENG FOOD CENTRE

**Charcoal-grilled Chicken and Beef Satay**

*Cucumber, Onion, Ketupat,  
Homemade Peanut Gravy*



## TO START

### SEAFOOD ON ICE

Snow Crab • Half-shell Scallop  
Hard-shell Boiled Clam • Fresh Tiger Prawn  
Green-shell Mussel

#### CONDIMENTS

*Lime Aioli, Pickled Aioli, Wasabi Mayonnaise Dip,  
Smoky Chilli Dip, Dijonnaise Sauce, Lemon Wedge, Lime Wedge*

### SASHIMI

Salmon • Tuna • Hamachi

#### CONDIMENTS

*Pickled Pink Ginger, Wasabi, Shoyu*

### APPETISERS

Chuka Kurage • Chuka Hotate

### COLD SOBA STATION

#### CONDIMENTS

*Shrimp, Tofu, Wakame, Takuan,  
Furikake, Scallions, Fragrant Soy Sauce*

### UNDER THE HEATING LAMP

Tori Karaage (Deep-fried Chicken)

Ebi Fry (Deep-fried Shrimp)

#### DIPPING SAUCE

*Hot Spicy Sauce, Miso Mayonnaise*

## ONE-BOARD GRAZING TABLE

### CHARCUTERIE

Beef Salami • Mortadella  
Chicken Ham • Rosette Pur Porc

### ASSORTMENT OF EUROPEAN CHEESES

#### CONDIMENTS

*Honeycomb on Stand, Fresh Grapes, Nuts, Dried Fruits  
Assorted Crackers, Jam*



MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.



## BREAD COUNTER

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

## SALAD

### COMPOUND SALADS

Asian-style Spicy Smoked Duck, Cucumber  
Pomelo, Thai Coriander Chilli Dressing, Mint Leaf  
Poached Chicken, Asian Slaw, Herbs  
Szechuan Mala Beef, Celery, Green Pepper  
Green Mango, Shredded Pork, Dried Shrimp,  
Ginger Soy Dressing  
Creamy Curried Potato, Red Onion, Scallions

## SALAD BAR

### BASE

Organic Kale, Romaine, Coral Lettuce, Radicchio, Arugula

### TOPPINGS

Grilled Zucchini, Grilled Eggplant, Sweet Potato,  
Baby Potato, Roasted Pumpkin, Beetroot, Broccoli,  
Capsicum, Cucumber, Carrot, Cherry Tomato, Red Onion,  
Sweet Corn, Piquillo Pepper, Artichoke, Gherkins,  
Marinated Olives, Anchovies, Croutons, Bacon Bits

### DRESSINGS

Passion Fruit & Mango, Manuka Honey & Yuzu,  
Wafu, Classic Caesar, Italian, Miso

## LIVE STATION

### Town Laksa with Big Clam

*Thick Rice Vermicelli, Coconut Broth, Fish Cake, Quail Egg,  
Beansprouts, Bean Curd Puff, Laksa Leaf*

### CONDIMENTS

*Sambal Chilli, Red Cut Chilli, Crispy Fried Shallots,  
Crispy Pork Lard, Chilli Powder*





## CHINESE BARBECUE ROASTS

Crackling Pork Belly • Pork Char Siew  
Roasted Chicken

### CONDIMENTS

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

## ASIAN DELIGHTS

Wok-fried Kam Heong Mud Crab

Spicy Chilli Fresh Hard-shell Clam, Crispy Mantou

Steamed Fish Otah-Otah

Nyonya-style Babi Cincalok

## UNDER THE HEATING LAMP

Chimichurri Soy-glazed Chicken, Asian Herbs

Grilled Squid Skewer, Szechuan Chilli, Cumin

Korean Gochujang-glazed Salmon Fillet

## INDIAN SPECIALS

Sustainably Sourced Barramundi Masala Curry

Murgh Tikka Masala

Dal Tadka

### ACCOMPANIMENTS

*Biryani Rice, Naan, Papadum,  
Mango Chutney, Pachranga Pickles*



# SWEET INDULGENCES

## LIVE STATION

Nyonya Durian Chendol

SERVED WITH

*Coconut Milk, Sweet Corn, Attap Seed, Red Bean,  
Gula Melaka Syrup*

## WARM

Pulut Hitam with Coconut Cream

Pandan Kaya Egg Tart

## CAKES & TARTS

Royal Charlotte • Gianduja Mocha

Crunchy Peanut Chocolate • Ondeh-Ondeh

Coconut Lime • Fromage Blanc Strawberry

Hazelnut Praline Lemon • Cassis Chestnut

Ivory Framboesia • Mango Jivara

Strawberry Shortcake

## SHOOTERS

Durian Pengat • Nyonya Trifle • Kopi Goat Milk 'Tiramisu'

## ASSORTMENT OF NYONYA KUEH

## ICE CREAM

Jackfruit • Thai Milk Tea • Pulut Hitam • Matcha Green Tea

*With a selection of six toppings*

## YUZU CHOCOLATE FOUNTAIN

*Vanilla Choux, Marshmallow, Cookie, Macaron, Churro,  
Strawberry, Pineapple, Melon, Watermelon, Grape*



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