

Our *Home,* Truly:

A Singaporean Feast with
Li Nan Xing



This National Day season,
delight in a feast of Singapore's beloved heritage flavours,
presented in collaboration with Singaporean veteran actor
Mr Li Nan Xing, a passionate home chef
known for his Peranakan-style cooking.

9 August 2026

6.30 p.m. to 10.00 p.m.

S\$108⁺⁺ per adult, **S\$54⁺⁺** per child (six to 11 years old)

Menu

FRESH SEAFOOD ON ICE

Boston Lobster | Snow Crab Leg | Sea Prawn

Half-Shell Scallop | Hard-Shell Clam

Green-Lipped Mussel | Babylon Snail

*Smoky Chilli Dip, Horseradish Sour Cream, Spicy Sweet & Sour Mango,
Grain Mustard, Plum Mayonnaise, Garlic Dill Yoghurt, Thousand Island,
Lemon Wedge, Lime Wedge*

JAPANESE COUNTER

SASHIMI

Salmon | Tuna | Octopus

SUSHI SELECTION

Pickled Ginger, Wasabi, Shoyu

SOBA NOODLES

Soba Sauce, Wakame, Spring Onion, Inari Slices

WARM JAPANESE SNACKS

Crispy Battered Tempura Prawn

Wasabi Mayonnaise

Takoyaki Ball

Okonomiyaki Sauce, Bonito Flakes

DIY TENDON STATION

Prawn Kakiage | Ebi Tempura | Fried Baby Corn |

Enoki Mushroom | Asparagus | Sweet Potato

HOUSE-CURED FISH

Cured Tuna with Bonito Yuzu Soy Elements

Oakwood-Smoked Salmon | Salmon Gravlax

Whole Baked Salmon with Cucumber and Salmon Roe

CHARCUTERIE

Whole Prosciutto Ham | Beef Pastrami | Spicy Chorizo

Pork Salami | Mortadella di Bologna

Cornichons, Kalamata Olives, Green Olives, Silver Onions, Grain Mustard

EUROPEAN CHEESE ASSORTMENT

*Fresh Honeycomb, Fresh Strawberries and Grapes,
Dried Apricots, Figs and Prunes, Plump Raisins,
Almonds, Walnuts, Pecans, Cashews,
Oat Crackers, Ritz Crackers,
Orange Marmalade, Berry Jam, Quince Paste*

SOUP

Creamy Potato and Leek Soup

Bacon Lardons

BREAD COUNTER

Pork Floss Bun | Whipped Kaya Bun | Otah-Otah Bun

Green Olive Gruyère | Walnut Cranberry | Sourdough

Multigrain | Dark Rye | Baguette | Assorted Bread Rolls

House-Made Focaccia

Pulled Rendang Chicken, Desiccated Coconut, Crispy Shallots

ANTIPASTI

Spiced Hummus with Paprika Dust | Charred Marinated Asparagus
Marinated Eggplant with Salsa Verde | Tarragon Mushrooms
Grilled Zucchini in Basil Olive Oil | Tomato Garlic Confit
Garlic Baba Ganoush | Warm Pita Bread | Extra Virgin Olive Oil

SALADS

Mala Beef Salad

Asian Herbs, Haricots Verts, Lotus Root, Black Fungus, Tang Hoon, Crushed Peanuts

Roasted Beets, Citrus & Whipped Goat Cheese

Roasted Beets, Citrus Vinaigrette, Goats Cheese, Crispy Kale

Baby Potato & Egg Salad

Whipped Avocado, Smoked Black Forest Ham, Crispy Shallots, Mustard Mayonnaise

Asian Smoked Duck

Vegetable Slaw, King Oyster Mushroom, Lao Gan Ma Chilli

Grilled Octopus Papaya Salad

Fresh Pomelo, Shredded Papaya, Spicy Chilli Lime Vinaigrette, Crispy Garlic Crisps

Crab and Prawn Cocktail Salad

Celery, Baby Gem Lettuce, Dill, Cherry Tomato, Marie Rose Dressing

SALAD BAR

Salad Tossed in Parmesan Wheel

BASE

Yellow Frisée, Arugula, Romaine Lettuce, Coral Lettuce, Red Chicory

SUPPLEMENTS

Smoked Chicken, Quail Egg, Roasted Maple Pumpkin, Poached Baby Potato, Broccoli, Beetroot, Cherry Tomato, Cucumber, Carrot, Capsicum, Red Onion, Daikon, Sweet Corn, Peas, Artichoke, Piquillo Pepper, Kimchi, Anchovies, Bacon Bits, Grated Parmesan, Croutons

GRAINS

Orzo with Kalamata Olives, Citrus Herb Verde

Marinated Barley with Charred Garbanzo, Tarragon Caper Chimichurri

Wild Rice with Pomegranate, Roasted Pumpkin, Rocket Leaves, Quinoa with Pimentos, Caperberries and Mint Vinaigrette

DRESSINGS

House-Made Plum Vinaigrette, House-Made Anchovy & Caper Dressing,

House-Made Mango Ranch, House-Made Sweet Chilli Vinaigrette,

Classic Caesar, Passion Fruit Citrus Mayonnaise, Honey Mustard,

Roasted Sesame, Italian Herbs, Peri-Peri

SNACK COUNTER

Assorted Crispy Fish Crackers & Emping Crackers

Sambal Belachan

LI NAN XING'S SIGNATURES

“Food has always been my way of connecting with family, heritage and the memories that shaped me.

I'm honoured to share some of my mom's favourite recipes with fellow Singaporeans and international visitors at Town Restaurant this National Day season, celebrating the flavours that make our home truly special.”

LI NAN XING

LIVE STATIONS

Peppery Bak Kut Teh with Black Garlic

A signature recipe meticulously refined by Mr Li, built on a carefully balanced blend of aromatics and fork-tender pork ribs

Crispy Seafood Cake

An elevated take on the familiar local prawn fritter, paired with Mr Li's signature dipping sauce

Aromatic Nyonya Beef Rendang

Braised beef in a richly spiced coconut gravy, lifted with kaffir lime and lemongrass

Kampung Curry Chicken

A hearty chicken curry with a fragrant blend of dried spices, curry leaves and coriander

Signature Assam Pedas

Fresh fish simmered in a bold, tangy tamarind gravy with aromatic spices, chilli, and herbs in traditional Nyonya style

Homestyle Nyonya Chap Chye

Stir-fried snow peas, bean curd, black fungus, napa cabbage, carrot and tang hoon

Menu is subject to change without prior notice.

CARVING STATION

'Meltique' Beef Striploin

Percik Marinade, Kaffir Lime, Lemongrass Element

SIDES

Cauliflower Florets

Mornay Sauce, Paprika Dust

Roasted Red Skin Potato

Confit Garlic, Rosemary

Charred Broccolini

Anchovy Dressing, Toasted Pine Nuts

Roasted Pumpkin

Fennel Seeds

CONDIMENTS

Chilli Soy Dip, Pommery Mustard, Dijon Mustard, Fleur de Sel, Gambas with Persian Spices, Feta Cheese, Mussels Escabeche, Smoked Duck with Pickled Kimchi

CHINESE ROAST CABINET

Pork Char Siew | Roast Duck

Roast Chicken | Poached Chicken

SERVED WITH FRAGRANT CHICKEN RICE

Dark Soy Sauce, Chilli Sauce, Ginger Paste, Fresh Cucumber

ASIAN

Blue Pea Flower Nasi Lemak

Nyonya-Style Soy-Braised Pork Belly

Aromatic Teochew-Style Braised Duck

Malay-Style Grilled Sea Bass

Indonesian-Style Grilled Chicken with Sweet Soy Sambal

Wok-Seared Black Pepper Beef Udon

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Roti John

Kueh Pie Tee with Prawn and House-Made Chilli Sauce

Tulang Merah

Braised Beef Marrow Bones in Spicy Red Gravy

NOODLE LIVE STATION

CHOICE OF SOUP BASE

Laksa Gravy, Fishball Broth

CHOICE OF NOODLES

Vermicelli, Thick Rice Noodles, Yellow Noodles, Kway Teow

TOPPINGS & CONDIMENTS

Sea Prawn, Bamboo Lobster, Clam, Lobster Ball,
Fishcake, Quail Egg, Beansprouts, Locally Farmed Vegetables,
Sambal, Red Cut Chilli, Scallions, Crispy Fried Shallots and Garlic,
Crispy Pork Lard, Dehydrated Laksa Leaf

DIM SUM

Chicken and Prawn Siew Mai with Abalone

Pan-Fried Seafood Bean Curd

Prawn Har Gao

INDIAN

Butter Chicken Masala

Indian Rojak

Mutton Keema

Aloo Matar

SIDES & CONDIMENTS

Saffron Rice Pilaf | Naan | Chapati

Papadum Basket | Mango Chutney

Sweets

À LA MINUTE

'Bubur Cha Cha'

Coconut Espuma, Candied Purple and Orange Sweet Potato,
Gula Melaka Marshmallows

SERVED WARM

Kueh Lapis Pudding with Chocolate Sauce

Pulut Hitam with Coconut Milk

WHOLE CAKES

Ondeh-Ondeh Cake

Lychee, Raspberry & Bandung Cake

Mango, Coconut, Passion Fruit & Chocolate Cake

Hazelnut Praline Crunch Cake

Earl Grey & Raspberry Cake

Strawberry Shortcake

MINI ENTREMETS & VERRINES

Morello Cherry & Chocolate

Lavender, Blueberry & Green Tea

Mango & Pineapple Panna Cotta

Chocolate Mousse with Raspberry Fudge

Citrus Panna Cotta

LOCAL FAVOURITES

Durian Pengat | Assorted Nyonya Kueh

CONFECTIONERY

Pralines | Macarons | Cocoa Dragees | Cookies

ICE CREAM & SORBET

Strawberry | Chocolate | Vanilla | Raspberry

CHOCOLATE FOUNTAIN

Cookies, Marshmallows, Choux Puffs, Brownies, Waffle Biscuits