

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*



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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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