

## STARTERS

### Otak Otak

Fishcake recipe with turmeric and lime leaves enriched with galangal, chilli, candlenuts and shrimp paste.

### Duck Salad

Shreds of smoked duck tossed with tangy plum sauce on a bed of greens

### Vegetarian Spring Rolls

Served with sweet dark soya sauce

### Crispy Chicken Bites

Served with an Asian style chilli dip

### Ngo Heong

Minced pork and prawns seasoned with five-spice powder wrapped and fried to crispy golden brown

### Kueh Pie Tee

Shredded bamboo shoots and turnips garnished with shrimp in pie tee cups

### Nonya Roll

Chicken, yam and vermicelli wrapped and served with ginger flower dressing

## SOUPS

### Assam Puteh

Seafood soup simmered with tamarind juice flavoured with lemongrass and lime leaves

### Bakwan Kepeting

Minced pork and crabmeat shaped into meatballs accompanied with fine slices of bamboo shoots

### #Itek Tim

Duck and pork knuckles served with salted cabbage and sour plums

#Serves Two to Four persons

## MEAT

### Babi Pong Tay

Stewed pork shoulder with preserved bean paste flavored with cinnamon bark

### Satay Babi

Pan-fried lean pork slices marinated with spices

### Babi Hong

Braised pork knuckles with premium soya sauce and flavoured with cinnamon bark

### Beef Rendang

Tender beef cubes prepared in rich coconut milk spiced with ginger, lemongrass, lime leaves and a dash of curry powder

## POULTRY

### **Ayam Buah Keluak**



Braised chicken flavoured with turmeric, galangal and lemongrass cooked with Indonesian black nuts

# additional Buah Keluak nuts at S\$1.50 each

### **Ayam Panggang "Blue Ginger"**



Deboned chicken thigh and drumstick grilled and flavoured with coconut milk rich in exotic spices

### **Ayam Goreng**

Chicken marinated with Asian spices and deep fried till golden brown

## **VEGETABLES**

### **Chap Chye Masak Titek**



Mixed vegetable dish specially prepared in a tasty prawn stock

### **Curry Vegetables**

Ladies fingers, eggplant, tomato and cabbage

### **Tauhu Nonya Style**

Deep-fried beancurd topped with our very own homemade concoction

### **Sambal Terong Goreng**



Deep-fried eggplant laden with fresh chilli paste and sweet soya sauce

### **Kangkong Lemak**

Kangkong and sweet potato gently cooked in coconut milk with dried shrimp and chilli paste

### **Juhu Kangkong**

Stir-fried kangkong with cuttlefish and sambal

### **Seasonal Green Vegetables**

With oyster sauce topped with fried shallots and Chinese black mushroom

### **Sambal Bendy**

Ladies fingers in a hot and spicy shrimp paste

## **SEAFOOD**

### **Telur Cinchaluk**

Pan-fried eggs with fermented shrimps, onions and chilli

### **Ikan Panggang Cili Pedas**

Pan-fried halibut served with spicy sambal sauce

### **Ikan Masak Assam Gulai**



Fresh mackerel simmered in spicy tamarind gravy flavoured with lemongrass

**The same recipe is prepared with fresh seabass**

### **Ikan Goreng Cili Garam**



Deep-fried fillets of mackerel topped with a piquant chilli paste

**The same recipe is prepared with fresh seabass**

### **Ikan Masak Kuah Lada**

Mackerel simmered in tasty peppery gravy

### **Nonya Fish Head Curry**

Red snapper with ladies fingers and eggplant cooked in a traditional home-style curry



### **Steamed Seabass / Cod**

Fresh seabass or fillets of cod prepared with a choice of preserved bean paste flavoured with fresh garlic, chilli and spring onions or ginger and soy sauce

### **Scallops Nonya**

Steamed with preserved bean paste, fresh garlic, chilli and spring onions

### **Sambal Udang**

Stir-fried prawns in rich, hot and spicy chilli paste

### **Udang Goreng Tauyu Lada**

Sauteed prawns with pepper in sweet dark soya sauce



### **Udang Masak Assam Gulai**

Fresh tiger prawns simmered in spicy tamarind gravy flavoured with lemongrass



### **Udang Goreng Cili Garam**

Deep-fried tiger prawns topped with a piquant chilli paste

### **Udang Kuah Pedas Nanas**

Tiger prawns gently cooked in a tasty pineapple gravy



### **Udang Nonya**

Fresh tiger prawns sautéed with preserved bean paste, fresh garlic, chilli, spring onions

### **Sotong Kunyit**

Fresh squid stir-fried with turmeric powder, flavoured with tamarind juice

### **Sotong Keluak**

Fresh squid stir-fried with black nut paste and tamarind juice

## **DESSERTS**



### **Durian Chendol**

Our house favourite ! Red beans and pandan flavoured jelly in freshly squeezed coconut milk sweetened with gula melaka and durian puree

### **Chendol**

For those who have not learnt to acquire the taste of the infamous local fruit, the same dessert above can be prepared without the durian puree



### **Gula Melaka**

Chilled sago topped with honey sea coconut

### **Dessert of The Day**

Check with us on our daily specials