

The Blue Ginger @Tanjong Pagar


STARTERS

Otak Otak 	4.00
Fishcake recipe with turmeric and lime leaves enriched with galangal, chilli, candlenuts and shrimp paste (<i>contains shellfish</i>)	
Duck Salad 	12.50
Shreds of smoked duck tossed with tangy plum sauce on a bed of greens	
Vegetarian Spring Rolls	9.00
Served with sweet dark soya sauce	
Ngo Heong 	14.00
Minced pork and prawns seasoned with five-spice powder wrapped and fried to crispy golden brown (<i>contains shellfish</i>)	
Kueh Pie Tee 	8.00
Shredded bamboo shoots and turnips garnished with shrimp in pie tee cups (<i>contains shellfish</i>)	
Nonya Roll	9.00
Chicken, yam and vermicelli wrapped and served with ginger flower dressing (<i>contains shellfish</i>)	



SOUPS

Bakwan Kepeting	7.00
Minced pork and crabmeat shaped into meatballs accompanied with fine slices of bamboo shoots (<i>contains shellfish</i>)	
Hee Peow Soup	7.50
Fish maw, fishball, prawn ball and cabbage in a clear broth (<i>contains shellfish</i>)	



MEAT

Babi Pong Tay	16.00
Stewed pork shoulder and belly with preserved bean paste flavoured with cinnamon bark	
Satay Babi	15.00
Pan-fried lean pork slices marinated with spices	
Pork Ribs Assam	16.00
Braised pork ribs in a tamarind laden mix (<i>contains shellfish</i>)	
Babi Hong	28.00
Braised pork knuckle with premium soy sauce and flavoured with cinnamon bark	
Beef Rendang 	20.00
Tender beef cubes prepared in rich coconut milk spiced with ginger, lemongrass, lime leaves and a dash of curry powder	



POULTRY

Ayam Buah Keluak 	24.00
Braised chicken flavoured with turmeric, galangal and lemongrass cooked with Indonesian black nuts (<i>contains shellfish</i>) # additional Buah Keluak nuts at S\$2.00 each	
Ayam Panggang "Blue Ginger" 	16.00
Boneless chicken thigh grilled and flavoured with coconut milk rich in exotic spices (<i>contains shellfish</i>)	
Ayam Goreng Kunyit	15.00
Chicken wings marinated with Asian spices and deep fried till golden brown	

VEGETABLES

Chap Chye Masak Titek 	15.00
Mixed vegetable dish specially prepared in a tasty prawn stock (<i>contains shellfish</i>)	
Curry Vegetables	14.50
Ladies fingers, eggplant, tomato and cabbage	
Tauhu Nonya Style	9.00
Deep-fried beancurd topped with our very own homemade concoction	
Terong Goreng Cili 	13.00
Deep-fried eggplant laden with fresh chilli paste and sweet soya sauce	
Kangkong Lemak	13.00
Kangkong and sweet potato gently cooked in coconut milk with dried shrimp and chilli paste (<i>contains shellfish</i>)	
Juhu Kangkong	15.50
Stir-fried kangkong with cuttlefish and sambal (<i>contains shellfish</i>)	
Seasonal Green Vegetables	13.00
With oyster sauce topped with fried shallots and Chinese mushrooms	
Sambal Bendy	12.00
Ladies fingers in a hot and spicy shrimp paste (<i>contains shellfish</i>)	



SEAFOOD

Ikan Masak Assam Gulai 	24.00
Mackerel fillets simmered in spicy tamarind gravy flavoured with lemongrass The same recipe is prepared with fresh seabass (<i>contains shellfish</i>)	
	36.00
Ikan Goreng Cili Garam 	22.00
Deep-fried fillets of mackerel topped with a piquant chilli paste The same recipe is prepared with fresh seabass	
	36.00

SEAFOOD

Ikan Masak Kuah Lada Mackerel simmered in tasty peppery gravy (<i>contains shellfish</i>)	22.00
Nonya Fish Head Curry Red snapper with lady's fingers and eggplant cooked in a traditional home-style curry	32.00
Steamed Whole Seabass / Cod Fillets  Choice of preserved bean paste, garlic and chilli or ginger & soy	36.00 45.00
Scallops Nonya Scallops pan seared with preserved bean paste, fresh garlic, chilli and spring onions	36.00
Sambal Udang Petai Deshelled prawns stir fried in a rich, hot and spicy chilli paste	28.00
Udang Goreng Tauyu Lada Sautéed prawns with pepper in sweet dark soya sauce	25.00
Udang Masak Assam Gulai  Tiger prawns simmered in spicy tamarind gravy flavoured with lemongrass	25.80
Udang Goreng Cili Garam  Deep-fried tiger prawns topped with a piquant chilli paste	25.00
Udang Kuah Pedas Nanas Tiger prawns gently cooked in a tasty pineapple gravy	25.80
Udang Nonya  Tiger prawns sautéed with preserved bean paste, fresh garlic, chilli, spring onions	25.00
Sotong Kunyit Squid stir-fried with turmeric powder, flavoured with tamarind juice	20.00
Sotong Keluak Squid stir-fried with black nut paste and tamarind juice	22.00
Sambal Sotong Squid stir-fried in a hot and spicy paste	20.00

DESSERTS

Durian Chendol 	7.00
Our house favourite! Red beans and pandan flavoured jelly in freshly squeezed coconut milk sweetened with gula melaka and durian puree	
Chendol	5.00
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	
Sago Gula Melaka 	4.50
Chilled sago topped with honey sea coconut	
Dessert of The Day	4.50
Check with us on our daily specials	

BEVERAGES

English Breakfast	4.00	Coke, Coke Zero, Sprite or Ice Lemon Tea	4.00
Jasmine Tea, Earl Grey, Peppermint, Oolong			
Americano	4.00	Calamansi, Orange, Pink Guava, Mango	4.80
Espresso	3.80	SuperFruit Juice	
Double Espresso	6.00	Blueberry	5.50
Cappuccino	4.50	Tiger or Heineken	10.00
		House Red/White Wine	13.00
Johnnie Walker Black Label	16.00	Evian	4.20
Bombay Sapphire	14.00	Perrier	4.50
Vodka	14.00		

**All patrons will be levied \$2.80 for rice, pickles, and sambal belachan.
Corkage charge per bottle of wine is \$25.00.
All prices are subjected to 10% service charge and 7% GST.**

**For Weddings, Solemnization Ceremonies, Corporate Catering Services
Call Alan @ 97558603**



The Blue Ginger Restaurant

@the.blueginger