

Starters

Otak Otak 🥢🌿🌶️*

5.3/piece

Fishcake recipe with turmeric and lime leaves enriched with galangal, chili, candlenut and shrimp paste

Ayam Goreng Kunyit *

16.0

Chicken wings marinated with Asian spices and deep fried till golden brown

Kueh Pie Tee 🌿*

9.0

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

Kerabu Kacang Botol 🌿🌶️

14.0

Wing beans tossed in a spicy, tangy dressing, topped with shallots and toasted grated coconut

Gado Gado 🥢🌿

14.0

Blanched vegetables, beancurd, boiled eggs and potatoes drizzled with a tasty peanut sauce



Ngo Heong

18.0

With Hokkien and Teochew roots, chunks of minced pork, prawns and chestnut are seasoned with five spice powder wrapped and freshly fried to golden brown. Encased in a crispy beancurd skin, it's a light bite that's moist and juicy on the inside.

Soups

Bakwan Kepiting 🌿

8.0

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

Hee Peow Soup 🌿

8.5

Fish Maw, fishball, meatball and cabbage in a clear pork broth

Itek Tim

8.5

Duck with salted cabbage and sour plums in a clear pork broth

* Recommended

🌶️ Spicy

🌿 Vegetarian

🥜 Peanuts

🐠 Shellfish

Vegetables

Curry Vegetables 🌶️ 🌿

16.5

Lady's fingers, eggplant, tomato and cabbage

Tauhu Nonya Style 🌿

10.5

Deep-fried beancurd topped with our very own homemade concoction

Kangkong Lemak 🌿 🌶️

15.0

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

Sambal Bendy 🌿 🌶️

14.0

Lady's fingers in a hot and spicy shrimp paste



Chap Chye Masak Titek

18.0

A classic Nyonya staple, this simple dish of glass noodles, mushrooms, black fungus, cabbage is cooked in a tasty shrimp based broth that allows the natural sweetness of the ingredients to shine through.



Terong Goreng Cili

16.0

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

Meat

Babi Pong Tay

20.0

Stewed pork belly with preserved bean paste flavoured with cinnamon bark

Satay Babi

20.0

Pan-fried lean pork slices marinated in spices. *Contains peanuts.*

Pork Ribs Assam

20.0

Pork ribs braised in a tangy tamarind sauce

Babi Hong

30.0

Braised Pork Knuckle with premium soy sauce and flavoured with cinnamon bark



Beef Rendang

32.0

Made with chilled Australian beef shin, our Beef Rendang is fork-tender and melt-in-the-mouth. Braised for several hours in a rich coconut milk-based sauce spiced with ginger, lemongrass, lime leaves and a dash of curry powder, the succulent beef cubes pair so well with rice that you'll want a second helping!



Ayam Panggang "Blue Ginger"

20.0

A true signature here, these boneless chicken thighs are grilled and flavoured with coconut milk rich in spices. It's a creamy, smoky dish that will have you craving more. An addictive crowd pleaser for sure.

Poultry

Ayam Buah Keluak

30.0

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

Additional Buah Keluak nut at S\$3.5 each

Seafood

Steamed / Deep Fried Cod *

55.0

Fillet of steamed cod, with preserved bean paste, ginger and soy. Deep-fried cod topped with a piquant chilli paste

Udang Masak Assam Gulai 🍴 *

32.0

Tiger prawns simmered in spicy tamarind gravy flavoured with lemongrass

Udang Goreng Cili Garam 🍴 *

30.0

Deep-fried tiger prawns topped with a piquant chilli paste

Sambal Udang Petai 🍴

32.0

Deshelled prawns stir-fried in a rich, hot and spicy chilli paste with petai

Udang Goreng Tauyu Lada

30.0

Sauteed prawns with pepper in sweet dark soya sauce

Udang Kuah Pedas Nanas

32.0

Tiger prawns gently cooked in a tasty pineapple gravy



Ikan Goreng Cili Garam

28.0

Deep-fried fillets of red snapper topped with a piquant chilli paste.

This dish may be prepared with fresh seabass for \$40.0



Udang Nonya

30.0

Tiger prawns sauteed with preserved bean paste, fresh garlic, chilli, spring onions



Ikan Masak Assam Gulai

30.0

Another favourite are these red snapper in a spicy tamarind gravy with a tinge of lemongrass. Our recipe at The Blue Ginger calls for the addition of ginger flowers which brightens up the dish with a citrusy-floral note.

This dish may be prepared with fresh seabass for \$40.0

Sotong Kunyit

30.0

Squid stir-fried with turmeric powder, flavored with tamarind juice

Sotong Keluak

32.0

Squid stir-fried with black nut paste and tamarind juice

Sambal Sotong



30.0

Squid stir-fried in a spicy chilli paste
Add Petai for \$3.80

Nyonya Fish Head Curry



40.0

Red snapper with lady's fingers and eggplant cooked in a traditional home-style curry
Please allow for a 25min wait time

 Recommended

 Spicy

 Vegetarian

 Peanuts

 Shellfish

Rice & Noodles



Buah Keluak Fried Rice

18.0

Fragrant rice, chicken tossed in an umami, earthy buah keluak rempah, garnished with fried shallots



Kerabu Laksa

18.0

Rice noodles stirfried in a rich coconut curry broth



Nonya Noodles

18.0

Yellow noodles, wokfried with rich prawn stock, flavoured with bean paste

 Recommended

 Spicy

 Vegetarian

 Peanuts

 Shellfish

Desserts

Chendol

7.0

The same dessert below, prepared without the durian puree

Dessert of the Day

6.0

Ask our friendly staff!



Sago Gula Melaka

7.0

Chilled sago topped with honey sea coconut



Durian Chendol

10.0

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

Beverages

English Breakfast, Jasmine Tea, Earl Grey, Peppermint, Oolong, Lemongrass	4.8	Coke, Coke Zero, Sprite or Ice Lemon Tea	4.0
		Calamansi, Orange, Pink Guava	5.5
Americano, Cappuccino, Espresso	4.0	Tiger / Heineken	11.0
Double Espresso	6.0	Perrier Sparkling	4.5
Caffé Latte	4.5		

White

Las Condes Chardonnay, Chile 13/gls
This pale yellow Chardonnay stands out for the intensity of its aromas of tropical fruits and apples. 65/btl

Oyster Bay Chardonnay, New Zealand 85
Delicious with concentrated aromas and flavours of ripe citrus and stone fruit, balanced with subtle oak and a creamy texture to finish

Cloudy Bay Sauvignon Blanc, New Zealand 95
Rich tropical fruit and gooseberry character with a clean, fresh finish and impeccable balance

Dr Hermann Riesling, Germany 80
Highly aromatic nose with limey citrus character

Red

Las Condes Cabernet Sauvignon, Chile 13/gls
The Cabernet Sauvignon has an intense, bright ruby-red color. Its aromas recall ripe red fruits combined with spicy notes and a slightly sweet touch from the vanilla and toast from the oak. 65/btl

Sottano Malbec, Argentina 85
Its dense purple colour is accompanied by a flamboyant extroverted bouquet of blackberry white flower, earth & background oak.

Round Hill Cabernet Sauvignon, California 70
A dark ruby coloured wine, with rich fruit and spice. Medium-bodied, well-balanced with bright acidity, soft tannins and a lingering finish.

Mad Fish Shiraz, Australia 80
Fresh aromas of black cherry, plums and poached strawberries. A little liquorice, sweet spice and chocolate compliment the fruit on the palate.

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 8% GST.

 The Blue Ginger Restaurant ** the.blueginger**