Starters

Otak Otak
6.0/piece
Fishcake recipe with turmeric and lime leaves enriched with galangal, chili, candlenut and shrimp paste

Ayam Goreng Kunyit
17.5
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
15.5
Wing beans tossed in a spicy, tangy dressing, topped with shallots and toasted grated coconut

Gado Gado
15.5
Blanched vegetables, beancurd, boiled eggs and potatoes drizzled with a tasty peanut sauce



Ngo Heong
20.0
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
18.0
Lady's fingers, eggplant, tomato and cabbage

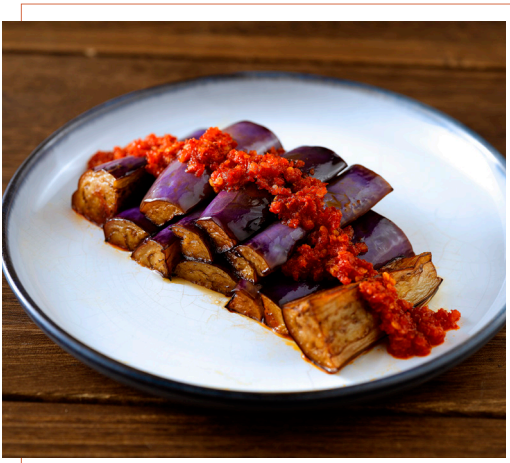
Tauhu Nonya Style
10.5
Deep-fried beancurd topped with our very own homemade concoction

Kangkong Lemak
16.0
Kangkong and sweet potato gently cooked in coconut milk with dried shrimp and chilli paste

Sambal Bendy
15.0
Lady's fingers in a hot and spicy shrimp paste



Chap Chye Masak Titek
20.0
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
17.0
Deep-fried eggplant laden with fresh chilli paste and sweet soya sauce

Recommended Spicy Vegetarian Peanuts Shellfish

Meat

Babi Pong Tay
23.0
Stewed pork belly with preserved bean paste flavoured with cinnamon bark

Satay Babi
23.0
Pan-fried lean pork slices marinated in spices. *Contains peanuts.*

Pork Ribs Assam
23.0
Pork ribs braised in a tangy tamarind sauce

Babi Hong
33.0
Braised Pork Knuckle with premium soy sauce and flavoured with cinnamon bark



Beef Rendang
34.5
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"
23.0
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
33.0
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 *

33.0

Tiger prawns simmered in spicy tamarind gravy flavoured with lemongrass

Udang Goreng Cili Garam *

32.0

Deep-fried tiger prawns topped with a piquant chilli paste

Sambal Udang Petai

33.0

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

Udang Goreng Tauyu Lada

32.0

Sauteed prawns with pepper in sweet dark soya sauce

Udang Kuah Pedas Nanas

33.0

Tiger prawns gently cooked in a tasty pineapple gravy



Ikan Goreng Cili Garam

30.0

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

33.0

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



Ikan Masak Assam Gulai
33.0
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
32.0
Squid stir-fried with turmeric powder, flavored with tamarind juice

Sotong Keluak
34.0
Squid stir-fried with black nut paste and tamarind juice

Sambal Sotong
32.0
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
20.0
Fragrant rice, chicken tossed in an umami, earthy buah keluak rempah, garnished with fried shallots



Kerabu Laksa
18.0
Rice noodles stir-fried in a rich coconut curry broth



Nonya Noodles
18.0
Yellow noodles, wok-fried 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
Americano, Cappuccino, Espresso	4.0
Double Espresso	6.0
Caffé Latte	4.5
Coke, Coke Zero, Sprite or Ice Lemon Tea	4.0
Calamansi, Orange, Pink Guava	5.5
Tiger / Heineken	11.0
Perrier Sparkling	4.5

White

Las Condes Chardonnay, Chile — 14/gls, 70/btl
This pale yellow Chardonnay stands out for the intensity of its aromas of tropical fruits and apples.

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 — 14/gls, 70/btl
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.

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 $3.0 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**