

Starters

Kerabu Kacang Botol

18.0
Wing beans tossed in a spicy, tangy dressing, topped with shallots and toasted grated coconut

Gado Gado

16.5
Blanched vegetables, beancurd, boiled eggs and potatoes drizzled with a tasty peanut sauce

Otak Otak

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

Kueh Pie Tee

9.0
Shredded bamboo shoots and turnips garnished with shrimp in pie tee cups

Vegetarian Spring Rolls

12.0
Cabbage, carrots wrapped and served with ginger flower dressing



Ngo Heong 22.0

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

8.5
Minced pork and crabmeat shaped into meatballs accompanied with fine slices of bamboo shoots

Hee Peow Soup

9.0
Fish Maw, fishball, meatball and cabbage in a clear pork broth

Meat

Babi Pong Tay

25.0
Stewed pork belly with preserved bean paste flavoured with cinnamon bark

Satay Babi

26.0
Pan-fried lean pork slices marinated in spices. *Contains peanuts.*

Pork Ribs Assam

26.0
Pork ribs braised in a tangy tamarind gravy

Babi Hong

38.0
Braised Pork Knuckle with premium soy sauce and flavoured with cinnamon bark



Beef Rendang 38.0

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 Buah Keluak
38.0

Braised chicken flavoured with turmeric, galangal and lemongrass cooked with Indonesian black nuts
Additional Buah Keluak nut at S\$3.5 each

Poultry

Ayam Goreng Kunyit

20.0

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



**Ayam Panggang
"Blue Ginger"**

28.0

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.

Vegetables

Curry Vegetables 🌶️ 🌿

22.0

Lady's fingers, eggplant, tomato and cabbage

Tauhu Nonya Style 🌿

12.0

Deep-fried beancurd topped with our very own homemade concoction

Terong Goreng Cili 🌶️ 🌿 *

20.0

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

Kangkong Lemak 🌿 🌶️

18.0

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

Juhu Kangkong 🌿 🌶️

20.0

Stir-fried kangkong with cuttlefish and sambal

Seasonal Green Vegetables

18.0

With oyster sauce topped with fried shallots and Chinese mushrooms

Sambal Bendy 🌿 🌶️

16.0

Lady's fingers in a hot and spicy shrimp paste



Chap Chye Masak Titek

22.0

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.

Seafood

Ikan Goreng Cili Garam 🌶️*

32.0

Deep-fried fillets of red snapper topped with a piquant chilli paste
This dish may be prepared with fresh seabass for \$40.0

Nyonya Fish Head Curry 🌶️

42.0

Red snapper with lady's fingers and eggplant cooked in a traditional home-style curry
Please allow for a 20min wait time

Steamed Whole Seabass *

45.0

Choice of preserved bean paste, garlic & chilli or ginger & soy

Steamed /Deep Fried Cod

55.0

Filet of steamed cod, with preserved bean paste or ginger & soy. Or Deep fried cod topped with a piquant chilli paste



Ikan Masak Assam Gulai

35.0

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

Shellfish 🐚

Sambal Udang Petai 🌶️

35.0

Deshelled prawns stirfried in a rich, hot and spicy chilli paste with petai

Udang Goreng Tauyu Lada

35.0

Sauteed prawns with pepper in sweet dark soya sauce

Udang Masak Assam Gulai

36.0

Tiger prawns simmered in spicy tamarind gravy with a tinge of lemongrass

Udang Goreng Cili Garam 🌶️*

35.0

Deep-fried tiger prawns topped with a piquant chilli paste

Udang Kuah Pedas Nanas 🌶️*

36.0

Tiger prawns gently cooked in a tasty pineapple gravy



Udang Nonya

35.0

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

Sotong Kunyit

34.0

Squid stirfried with turmeric powder, flavored with tamarind juice

Sotong Keluak

35.0

Squid stirfried with black nut paste and tamarind juice

Sambal Sotong 🌶️

34.0

Squid stirfried in a spicy chilli paste

Rice & Noodles

Buah Keluak Fried Rice

22.0

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

Kerabu Laksa 🐚 🌶️

20.0

Rice noodles stirfried in a rich coconut curry broth

Nonya Noodles 🐚

20.0

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

Desserts

Chendol

7.0

The same dessert on the right, prepared without the durian puree

Dessert of the Day

6.0

Ask our friendly staff!



* 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

6.0

Coke, Coke Zero, Sprite or Ice Lemon Tea

4.0

Calamansi, Orange, Pink Guava, Mango

5.5

SuperFruit Juice Blueberry

6.0

Tiger / Heineken

11.0

Americano

4.0

Espresso

4.0

Double Espresso

6.0

Cappuccino

4.5

Acqua Panna

4.5

San Pellegrino

4.5



Sago Gula Melaka

7.0

Chilled sago topped with
honey sea coconut

All patrons will be levied \$3.0 for rice, pickles, and sambal belachan.

Corkage charge per bottle of wine is \$50.00.

All prices are subjected to 10% service charge and 9% GST.

For Weddings, Solemnization Ceremonies, Corporate Catering Services
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