

Starters

- * **Otak Otak** 4.0
Fishcake recipe with turmeric and lime leaves enriched with galangal, chilli, candlenut and shrimp paste *(contains shellfish)* /piece
- * **Ayam Goreng Kunyit** 15.0
Chicken wings marinated with Asian spices and deep fried till golden brown
- * **Ngo Heong** 14.0
Minced pork and prawns seasoned with spices, wrapped and fried till crispy golden brown *(contains shellfish)*
- * **Kueh Pie Tee** 8.0
Shredded bamboo shoots and turnips garnished with shrimp in pie tee cups *(contains shellfish)*
- Kerabu Kacang Botol** 11.5
Wing beans tossed in a spicy, tangy dressing, topped with shallots and toasted grated coconut *(contains shellfish)*
- Kerabu Timun** 8.5
Crunchy cucumber and chicken gizzards in a spicy dressing *(contains shellfish)*
- Gado Gado** 12.0
Blanched vegetables, beancurd, boiled eggs and potatoes drizzled with a tasty peanut sauce

Soups

- Bakwan Kepiting** 7.0
Minced pork and crabmeat shaped into meatballs accompanied with fine slices of bamboo shoots *(contains shellfish)*
- Hee Peow Soup** 7.5
Fish maw, fishball, prawn ball and cabbage in a clear pork broth *(contains shellfish)*
- Itek Tim** 7.5
Duck and pork knuckles with salted cabbage and sour plums

Meat

- Babi Pong Tay** 16.0
Stewed pork shoulder and belly with preserved bean paste flavoured with cinnamon bark
- Satay Babi** 15.0
Pan-fried lean pork slices marinated in spices
- Pork Ribs Assam** 16.0
Pork ribs braised in a tamarind sauce *(contains shellfish)*
- * **Beef Rendang** 20.0
Tender beef cubes prepared in rich coconut milk spiced with ginger, lemongrass, lime leaves and a dash of curry powder

Poultry

- * **Ayam Buah Keluak** 24.0
Braised chicken flavoured with turmeric, galangal and lemongrass cooked with Indonesian black nuts (contains shellfish)
Additional Buah Keluak nut at S\$2.00 each
- * **Ayam Panggang “Blue Ginger”** 16.0
Boneless chicken thigh grilled and flavoured with coconut milk rich in exotic spices
(contains shellfish)

Vegetables

- * **Chap Chye Masak Titek** 15.0
Mixed vegetable dish specially prepared in a tasty prawn stock *(contains shellfish)*
- Curry Vegetables** 14.5
Lady’s fingers, eggplant, tomato and cabbage
- Tauhu Nonya Style** 9.0
Deep-fried beancurd topped with our very own homemade concoction
- * **Terong Goreng Cili** 13.0
Deep-fried eggplant laden with fresh chilli paste and sweet soya sauce
- Kangkong Lemak** 13.0
Kangkong and sweet potato gently cooked in coconut milk with dried shrimp and chilli paste
(contains shellfish)
- Sambal Bendy** 12.0
Lady’s fingers in a hot and spicy shrimp paste *(contains shellfish)*

Seafood

- * **Ikan Masak Assam Gulai** 24.0
Mackerel fillets simmered in spicy tamarind gravy flavoured with lemongrass
This dish may be prepared with fresh seabass (contains shellfish)
- * **Ikan Goreng Cili Garam** 22.0
Deep-fried fillets of mackerel topped with a piquant chilli paste
This dish may be prepared with fresh seabass
- * **Steamed / Deep Fried Cod** 45.0
Fillet of steamed cod, with preserved bean paste, ginger and soy
Deep fried cod topped with a piquant chilli paste
- Sambal Udang Petai** 28.0
Deshelled prawns stir fried in a rich, hot and spicy chilli paste with petai
- Udang Goreng Tauyu Lada** 25.0
Sautéed prawns with pepper in sweet dark soya sauce
- * **Udang Masak Assam Gulai** 25.8
Tiger prawns simmered in spicy tamarind gravy flavoured with lemongrass

* Udang Goreng Cili Garam	25.0
Deep-fried tiger prawns topped with a piquant chilli paste	
Udang Kuah Pedas Nanas	25.8
Tiger prawns gently cooked in a tasty pineapple gravy	
* Udang Nonya	25.0
Tiger prawns sautéed with preserved bean paste, fresh garlic, chilli, spring onions	
Sotong Kunyit	20.0
Squid stir-fried with turmeric powder, flavoured with tamarind juice	
Sotong Keluak	22.0
Squid stir-fried with black nut paste and tamarind juice	
* Sambal Sotong	19.5
Squid stir-fried in a spicy chilli paste	
<i>Add Petai for \$3.80</i>	
* Nonya Fish Head Curry (Fri, Sat, Sun & PH only)	32.0
Red snapper with lady's fingers and eggplant cooked in a traditional home-style curry	

Rice & Noodles (Daily from 2.30pm – 5.30pm)

Kerabu Laksa	15.0
Rice noodles stir fried in a rich coconut curry broth (<i>contains shellfish</i>)	
Nonya Noodles	15.0
Yellow noodles, wok-fried with rich prawn stock, flavoured with bean paste (<i>contains shellfish</i>)	
Buah Keluak Fried Rice	15.0
Fragrant rice, chicken tossed in an umami, earthy buah keluak rempah, garnished with cashews and fried shallots	

Desserts

* Durian Chendol	7.0
Our house favourite! Red beans and pandan-flavoured jelly in freshly-squeezed coconut milk, sweetened with gula melaka and durian puree	
Chendol	5.0
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	4.5
Chilled sago topped with honey sea coconut	
Dessert of The Day	4.5
Ask our friendly staff	
Kueh Kueh (Friday, Saturday, Sunday & PH only)	5.0 /piece
Kueh Salat A Nonya delicacy of sticky rice streaked with a vibrant butterfly pea extract, covered with a thick layer of freshly squeezed coconut milk and pandan flavoured custard	
Kueh Bingka Traditional tapioca and coconut cake	
Kueh Of The Day Ask our friendly staff	

Beverages

English Breakfast, Jasmine Tea, Earl Grey, Peppermint, Oolong	4.0	Coke, Coke Zero, Sprite or Ice Lemon Tea	4.0
Black Coffee	4.0	Calamansi, Orange, Pink Guava	4.8
Cappuccino	4.5	Tiger / Heineken	10.0
Espresso	3.8	Evian Still	4.5
Double Espresso	6.0	Perrier Sparkling	4.5
Café Latte	4.5		

White

Santa Carolina Chardonnay, Chile 13/gls
A crisp, expressive, medium bodied wine with a vibrant aroma of quince and tropical fruits 65/btl

Oyster Bay Chardonnay, New Zealand 70
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 88
Rich tropical fruit and gooseberry character with a clean, fresh finish and impeccable balance

Dr Hermann Riesling, Germany 65
Highly aromatic nose with limey citrus character

Red

Santa Carolina Cabernet Sauvignon, Chile 13/gls
Intense ruby red in colour with a bouquet reminiscent of wild fruits, spices and grass; taste is round and harmonious 65/btl

Domaine Le Pujol Mont Noir Rouge 2015 60
The grape variety is cinsault and carignan. It has a brilliant, light and clear ruby appearance. The nose is clear and expressive with notes of raspberries and cherries. It is round and light on the palate.

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.

Gemstone Shiraz, Australia 75
The crown jewel of McLaren Vale. A densely coloured, richly flavoured wine that quickly develops a velvety texture.

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.