



Dinner Menu

Small Bites and Salads

Homemade Kueh Pie Tee Shell, Crab Meat, 'Yeye' Curry, Pickled Shallot, Laksa Leaf	\$16
Crispy Beancurd Skin Ngoh Hiang, Minced Pork, Prawns, Water Chestnut	\$16
Charcoal Grilled Kurobuta Pork Neck Satay, Kicap Manis Glaze	\$16
Crispy Pork Belly, Pickled Mustard Greens, Chincalok	\$20
Deep Fried Chicken Mid Wings, Turmeric	\$12
Wing Bean Salad, Baby Red Radish, Lemongrass, Cashew Nuts, Calamansi Lime Dressing	\$16

Soups and Stews

Bakwan Kepiting Soup, Crab Meat, Bamboo Shoot	\$14
Pong Tauhu Shellfish Bisque, Prawn and Ceas Spanner Crab Tofu Pork Ball, Bamboo Shoot, Prawn Oil	\$18
Chap Chye, Braised Cabbage, Black Mushroom, Lily Buds, Black Fungus, Vermicelli,	\$18
Braised Duroc Pork Cheek Pongteh, Preserved Soy Bean Gravy, Red and Green Chilli	\$24

Curry

Buah Keluak of Braised Local Chicken, Peranakan Signature Black Nut Sambal	\$22
Ocean Barramundi Assam Pedas, Baby Lady's Fingers, Eggplant, Pineapple	\$24
Blue Swimmer Crab Curry, Turmeric, Galangal, Kaffir Lime Leaf	\$28
Sayur Lodeh of Kang Kong, Young Jackfruit Curry, Crispy Whitebait	\$18
1824 Grain-Fed Beef Short Ribs, Buah Keluak Stew	\$32
Rangers Valley Wagyu Beef Ribs Rendang, Serunding, Turmeric Leaf	\$28
Dry Curry 1824 Grain-Fed Beef Bone-in Short Ribs, Serunding, Kaffir Lime Leaf (20mins wait)	\$32
Mum's Curry of Local Chicken, Potatoes, Kaffir Lime Leaf	\$22

Wok

Candlenut Buah Keluak Fried Rice, Sunny Side Up	\$28
Tiger Prawns, Petai Beans, Tamarind, Fried Shallots	\$24
Omelette of Chincalok, Spring Onion, Crab	\$20
Wild Caught Baby Squid, Squid Ink, Tamarind, Chillis	\$20
Wild Caught Baby Squid, Sambal Belachan, Cherry Tomato, Red Onions	\$20
Baby Sweet Potato Leaves, Spicy Dried Shrimp Sambal	\$16
Indian Ladies Finger, Spicy Dried Shrimp Sambal	\$16
King Tiger Prawn, Gula Melaka Coconut Sauce, Lemongrass, Thai Basil	\$28

Charcoal Grill and Roast

Charcoal Grilled New Zealand Maori Lakes Lamb Rack, Ikan Bilis Sambal Crust	\$28
Grilled Local Chicken Leg, Lemongrass, Cherry Tomato, Yellow Turmeric Candlenut Broth	\$22
Red Lion Snapper, Fresh Chili Sambal, Charred Garlic Chives	\$30
Whole Squid, Fresh Yellow Turmeric Sambal, Cherry Tomato, Kaffir Lime Leaf	\$22

Savour contemporary on authenticity with the '*ah-ma-kase*' menu,
 as Chef Malcolm Lee and his team introduce the essence of Straits-Chinese cuisine with a refreshing twist.
 Assorted canapés, soup and main courses, followed by individual dessert will be served.
 Portion sizes are determined by the number of people ordering this menu.

\$88++ per person

All prices subjected to 10% service charge and prevailing government taxes