

30th August 2017

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 Snake River Farm Kurobuta Pork Neck Satay, Kicap Manis Glaze	\$16
Deep Fried Fremantle Octopus, Lemongrass, Green Chilli Sambal, Kaffir Lime Leaf	\$22
Wing Bean Salad, Baby Red Radish, Lemongrass, Cashew Nuts, Prawns, Calamansi Lime Dressing	\$16
Steamed Buah Keluak Pais, Minced Local Mackerel, Diced Prawn Wrapped In Banana Leaf	\$22

Soups and Braises

Bakwan Kepiting Soup, Crab Pork Ball, Bamboo Shoot, Chicken Broth	\$14
Pong Tauhu Shellfish Bisque, Prawn and Crab Tofu Pork Ball, Bamboo Shoot, Prawn Oil	\$14
Chap Chye, Braised Cabbage, Black Mushroom, Lily Buds, Black Fungus, Vermicelli	\$18
Braised Iberian Pork Carrillera Pongteh, Preserved Soy Bean Gravy, Shiitake Mushroom, Crushed Chilli	\$24
Slow Cooked Free Range Borrowdale Pork Rib, Buah Keluak, Kaffir Lime Leaf (20 mins wait)	\$38

Curry

Buah Keluak of Braised Local Chicken, Peranakan Signature Black Nut Sambal	\$22
Kühlbarra Ocean Barramundi Assam Pedas, Baby Lady's Fingers, Eggplant, Pineapple	\$26
Blue Swimmer Crab Curry, Turmeric, Galangal, Kaffir Lime Leaf	\$30
Rangers Valley Wagyu Beef Rib Rendang, Serunding, Turmeric Leaf	\$32
Dry Curry of Local Roast Duck, Fried Shallot, Roasted Coconut	\$28
Sayur Lodeh of Kang Kong, Young Jackfruit Curry, Crispy Whitebait	\$18

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, Fried Shallots, Chillis	\$20
Iberico Pork Secreto, Crispy Aromatic Dried Shrimp Chilli, Laksa Leaf	\$28
Sambal Baby Sweet Potato Leaves, Dried Shrimp	\$16
Green Dragon Vegetable, Preserved Tofu, Garlic and Chilli	\$16
Sambal Indian Lady's Fingers, Dried Shrimp	\$16
King Tiger Prawn, Gula Melaka Coconut Sauce, Lemongrass, Thai Basil	\$28

Charcoal Grill and Roast

Grilled Local Chicken Leg, Lemongrass, Cherry Tomato, Yellow Turmeric Candlenut Broth	\$22
Local Red Lion Snapper, Fresh Chilli Sambal, Charred Garlic Chives	\$32
Whole Squid, Fresh Yellow Turmeric Sambal, Cherry Tomato, Kaffir Lime Leaf	\$24
Baked Cod Fish Fillet, Kicap Manis Glaze	\$28

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

White Thai Hom Mali Rice is available at \$1 per bowl, Brown Rice at \$3 per bowl,
and Homemade Sambal Belachan at \$2 per sharing portion

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

