



SET MENU A

Appetizers

Nonya Archar, Nuts & Crackers

Gado Gado

Blanched vegetables, beancurd, boiled eggs & potatoes with tasty peanut sauce

Ngo Heong

Minced pork and prawns seasoned with five-spice powder wrapped and fried to crispy golden brown

Kueh Pie Tee

Shredded bamboo shoots and turnips garnished with shrimps in pie tee cups

Main Dishes

Chap Chye Masak Titek

A typical peranakan mixed vegetable dish prepared in a tasty prawn stock

Ayam Buah Keluak

Braised chicken with galangal and lemongrass, cooked with Indonesian black nuts

Udang Kuah Pedas Nanas

Fresh tiger prawns simmered in tasty pineapple gravy

Tauhu Nonya Style

Deep fried beancurd with preserved bean paste sauce

Beef Rendang

Fork tender beef shin prepared in rich coconut milk spiced with ginger, lemongrass, lime leaves and a dash of curry powder

Ikan Masak Assam Gulai

Snapper fillets simmered in spicy tamarind gravy flavored with lemongrass

Served with steamed rice, sambal belachan

Dessert

Chendol or Durian Chendol

\$130++ per pax



SET MENU B

Appetizers

Nonya Archar, Nuts & Crackers

Kueh Pie Tee

Shredded bamboo shoots and turnips garnished with shrimps in pie tee cups

Ngo Heong

Minced pork and prawns seasoned with five-spice powder wrapped and fried to crispy golden brown

Gado Gado

Blanched vegetables, beancurd, boiled eggs & potatoes with tasty peanut sauce

Main Dishes

Chap Chye Masak Titek

A typical peranakan mixed vegetable dish prepared in a tasty prawn stock

Steamed Seabass Fillets Soya

Seabass fillets with premium soy, ginger & spring onions

Terong Goreng Cili

Deep fried eggplant topped with a piquant chilli paste

Babi Pong Tay

Stewed pork shoulder with preserved bean paste flavored with cinnamon bark

Ayam Panggang Blue Ginger

Smokey chargrilled chicken flavored with coconut milk rich spices

Udang Goreng Tauyu Lada

Tiger prawns sauteed with black pepper sauce and sweet dark soya sauce

Served with steamed rice, sambal belachan

Dessert

Chendol or Durian Chendol

\$130++ per pax



SET MENU C

Appetizers

Nonya Archar, Nuts & Crackers

Gado Gado

Blanched vegetables, beancurd, boiled eggs & potatoes with tasty peanut sauce

Kueh Pie Tee

Shredded bamboo shoots and turnips garnished with shrimps in pie tee cups

Ngo Heong

Minced pork and prawns seasoned with five-spice powder wrapped and fried to crispy golden brown

Main Dishes

Snapper Goreng Cili

Deep fried snapper fillets topped with a piquant chilli paste

Ayam Panggang Blue Ginger

Smokey chargrilled chicken flavored with coconut milk rich spices

Broccoli with Mushrooms

Topped with oyster sauce and fried shallots

Tauhu Nonya Style

Deep fried beancurd with Chef's special sauce

Udang Kuah Pedas Nanas

Tiger prawns simmered in a tasty pineapple gravy

Babi Pong Tay

Stewed pork shoulder with preserved bean paste flavored with cinnamon bark

Served with steamed rice, sambal belachan

Dessert

Chendol, Durian Chendol

\$130++ per pax



SET LUNCH MENU D

Appetizers

Nonya Archar, Nuts & Crackers

Kueh Pie Tee

Shredded bamboo shoots and turnips garnished with shrimps in pie tee cups

Ngo Heong

Minced pork and prawns seasoned with five-spice powder wrapped and fried to crispy golden brown

Otak Otak

Original homemade fishcake recipe

Mains

Steamed Seabass Fillets Soya

Fresh seabass fillets with premium soy, ginger and spring onions

Ayam Buah Keluak

Braised chicken with turmeric, galangal and lemongrass, cooked with Indonesian black nuts

Curry Vegetables

Cabbage, lady's fingers, tomatoes & eggplant

Beef Rendang

Fork tender beef shin prepared in rich coconut milk spiced with ginger, lemongrass, lime leaves and a dash of curry powder

Udang Goreng Tauyu Lada

Sauteed tiger prawns with black pepper and sweet dark soya

Chap Chye Masak Titek

A typical peranakan mixed vegetable dish prepared in a tasty prawn stock

Served with steamed rice, sambal belachan

Dessert

Chendol, Durian Chendol

\$130++ per pax