



## **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**

\$180++ 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**

\$180++ 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**

\$180++ 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

##### **Nonya Rolls**

Chicken, yam & vermicelli rolls

##### **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**

\$180++ per pax

