



Tales of Singapore's heritage through food

LUNAR NEW YEAR SPECIALS

D. I. Y POPIAH SET Chef Damian shares this treat just as his Grandma used to serve it, complete with crab meat and prawns	\$60 (serves 4)
PERANAKAN PRAWN SALAD Poached prawns atop fresh Chinese lettuce drizzled with chilli plum sauce and lime juice	\$20
SAYUR BEREMI Cold appetiser of beremi leaves immersed in a savoury broth of prawn stock, chillies, tamarind and local spices.	\$16
BANANA BUD SALAD Featuring Jantung Pisang Batu (Stone Banana Heart) with fresh prawns and a savoury sauce of coconut milk, chillies, sambal, sugar and lime	\$16
GARANG ASSAM WITH YOU TIAO Usually enjoyed on the second day of Chinese New Year in Chef Damian's family, fried dough fritters make the perfect complement to the rich, moreish gravy	\$34
SAYUR KAILO WITH PORK RIBS Rich, creamy curry of pork ribs and drumstick vegetables	\$32
PERANAKAN MEE SIAM An all-time favourite spicy, sweet, and tangy noodle dish served with fresh prawns and hard-boiled egg	\$16
KUEH PLATTER Chef's selection with four types of handmade kuehs	\$14 (serves 2)

Prices are subject to 7% GST and 10% service charge