



TALES OF  
SINGAPORE'S  
HERITAGE  
THROUGH  
FOOD

FOLKLORE



Heritage food is an eclectic mix  
of at least four different cuisines  
- Chinese, Malay, Indian and  
European. Instead of a clash  
of cultures, Folklore presents  
a unique blend of culinary  
heritage that boasts a cuisine  
unlike any country's.



## VEGETABLES

### **Masak Lemak** **\$14**

Spinach, Sweet Potato Leaves and Kang Kong in a lightly spiced gravy enriched by fresh coconut milk

### **4 Angled Bean Salad** **\$12**

Green mango, 4 angled bean, green and red chillies, ginger flower, kaffir lime leaves and dried shrimp tossed in a sweet sour, sambal belachan sauce

### **Sambal Juliana with Fried Brinjal** **\$14**

Sambal made with shallots, shrimp paste, shallots and chillies enhanced with fresh lime juice, gula melaka and dried shrimp

### **Sweet Potato Leaves with Prawns** **\$16**

Sweet potato leaves fried with a Nonya style sambal

### **Peranakan Chap Chye** **\$16**

Classic Nonya Chap Chye made with pork and prawn stock and braised till all the flavour has been absorbed by the ingredients

### **Chilled Tofu with Pidan** **\$12**

Rich but clean tasting tofu dish with pickled radish and century egg, great with spicy food as it helps with reducing the heat



### **Chilled Tofu with Pidan**

*This is a dish offering created by Chef Damian for customers who could not take the heat of chillies. It serves as a great accompaniment to most of the dishes on the menu.*

## SOUP

### Mulligatawny \$14

Anglo Indian dish of shredded chicken and spices in a chicken broth with a feint accent of tamarind

### Pork Leg with Salted Vegetables \$16

Pork trotters and salted vegetables slowly stewed till meltingly tender with a hint of heat

## RICE & NOODLES

### Sambal Buah Keluak Fried Rice \$22

The original was created in 2001. We still execute this dish with the same texture and flavour, served spicy or non-spicy

### Noodle Dish of the day (Monday to Friday only)

Please ask our servers for today's noodle dish

## MAINS SEAFOOD

### Masak Nanas MARKET PRICE (Prawn and Pineapple Curry)

Light and refreshing dish of King Prawns in a gravy flavoured with shallots, galanghal, lemongrass, turmeric, fresh chillies and pineapple

### Singgang \$20

Eurasian dish of deboned wolf herring cooked in a non spicy paste

### Seafood Otah \$22

Squid, Mackerel and Prawns marinated in a rich and aromatic spice mix with coconut milk, wrapped in banana leaf, then steamed

### Garang Assam MARKET PRICE

Spicy and sour Peranakan dish with Red Snapper and Brinjals

*Fish head available with advance order*

### Sotong Masak Hitam MARKET PRICE

Squid with a fragrant spice paste, cooked in it's own ink till tender

## MEAT

### **Beef Cheek Rendang** **\$32**

Beef cheeks braised till tender in a rich and aromatic gravy made with 15 different herbs and spices

### **Sambal Buah Keluak** **\$22**

Rich and earthy dish of meat from the keluak nut cooked with a fragrant sambal and minced pork

### **Aberjaw** **\$24**

A Eurasian dish of pork ribs cooked with a spice blend that contains fermented bean curd with bottle gourd

### **Ngoh Hiang** **\$14**

Classic ngoh hiang with water chestnuts, minced pork and prawns marinated in our own blend of five-spice

### **Babi Assam** **\$22**

Belly pork braised slowly with cinnamon and star anise in a tamarind gravy till tender then fried before serving

### **Oxtail Stew** **\$26**

Singapore Heritage style stew cooked the old way with potatoes and carrots in a thick and rich gravy

### **Hati Babi Bungkus (4 pieces)** **\$18**

Minced pork and liver marinated with coriander, tamarind, soya sauce and shallots, wrapped in caul fat then grilled. Served with pickled mustard leaves

## POULTRY

### **Ayam Lemak Chilli Padi** **\$20**

A hot and rich dish flavoured with fragrant ginger, bird's eye chillies and 7 other spices cooked in coconut milk

### **Ayam Sioh** **\$24**

Chicken marinated overnight in a paste of tamarind, shallots, and coriander to soak in the flavours. Grilled on order

### **Ayam Pelencheng** **\$15**

Grilled boneless chicken leg marinated in 7 different spices

## DESSERT

Sago Gula Melaka	\$8
Kueh Kosui	\$6
Kueh Bengkah with Ice Cream	\$10
Baked Custard with Gula Melaka	\$12
Pulot Hitam with Dried Longan	\$11



### Oxtail Stew

*During the French Revolution, people were reduced to starvation and absolute beggary. One day a beggar took home the discarded oxtails and the rest is history.*