

DESSERT

Double-boiled White Fungus with Papaya	\$12
Kueh Bengkah with Ice Cream	\$10
Kueh Kosui	\$8
Pulot Hitam with Dried Longan	\$11
Sago Gula Melaka	\$8

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



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 other country's.



TALES OF SINGAPORE'S HERITAGE THROUGH FOOD

FOLKLORE

SOUP	
Bakwan Kepiting	\$20
Succulent crab meatballs in a pork and prawn broth	
Itek Teem	\$20
A flavourful stew of duck and salted vegetables with a hint of heat	
RICE & NOODLES	
Sambal Buah Keluak Fried Rice	\$28
The original was created in 2001. We still execute this dish with the same texture and flavour	
Noodle Dish of the day (Monday to Friday only)	MARKET PRICE
Please ask our servers for today's noodle dish	
MAINS SEAFOOD	
Ikan Assam Surani	\$30
Baby Threadfin cooked in a slightly sweet and sour gravy	
Prawn Sambal with Petai	\$26
A family recipe of fragrant and piquant sambal with prawns and royal beans	
Sambal Stingray	MARKET PRICE
Granddad's sambal with stingray grilled in banana leaf	
Seafood Otah	\$22
Squid, Mackerel and Prawns marinated in a rich, aromatic spice mix with coconut milk, wrapped in banana leaf and steamed	
Singgang	\$22
Eurasian dish of deboned wolf herring cooked in a non spicy paste	
Sotong Masak Sambal Belado	MARKET PRICE
Squid cooked in fiery sambal with tomatoes, chilies and lime	
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MEAT	
Babi Assam	\$22
Belly pork braised slowly with cinnamon and star anise in a tamarind gravy till tender then fried before serving	
Beef Brisket Semur	\$28
Brisket cooked with a blend of spices that make a rich and flavourful stew	
Beef Cheek Rendang	\$36
Beef cheeks braised till tender in a rich and aromatic gravy made with 15 different herbs and spices	
Debal	\$30
Classic Eurasian dish of pork ribs and roast pork in a spicy curry base, enhanced with English Mustard and vinegar	
Hati Babi Bungkus (4 pieces)	\$20
Minced pork and liver marinated and wrapped in caul fat then grilled and served with pickled mustard leaves	
Ngoh Hiang	\$14
Classic ngoh hiang with water chestnuts, minced pork and prawns marinated in our own five-spice blend	
Sambal Buah Keluak	\$24
Rich and earthy dish of meat from the keluak nut cooked with a fragrant sambal and minced pork	
POULTRY	
Ayam Goreng	\$24
Deep fried chicken marinated with galanghal, shallots and other dried spices	
Ayam Lemak Chilli Padi	\$24
A hot and rich dish flavoured with fragrant ginger, bird's eye chillies and 7 other spices cooked in coconut milk	
Curry Capitang	\$24
Eurasian chicken dish cooked in a fiery paste of dried chillies, shallots and lemongrass	
Opor Ayam	\$24
Chicken cooked in a non-spicy spice blend along with cumin, coriander and enriched with coconut milk	
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VEGETABLES	
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	
Ambiler Kacang with Belly Pork	\$16
A "curry-like" Eurasian dish comprising chillies, shallots and other spices with belly pork and long beans	
Peranakan Chap Chye	\$18
Classic Nonya Chap Chye made with pork and prawn stock and braised till all the flavour has been absorbed by the ingredients	
Sambal Juliana with Fried Brinjal	\$16
Sambal made with shallots, shrimp paste, shallots and chillies enhanced with fresh lime juice, gula melaka and dried shrimp	
Sayur Lodeh	\$16
Classic Malay dish cooked in a blend of spices with cabbage, young jackfruit, beancurd, tempeh and sukun	
Sweet Potato Leaves with Prawns	\$16
Sweet potato leaves fried with a Nonya style sambal	
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