



Tales of Singapore's Heritage through food

## ODE TO MUM MAINS

### CURRY AYAM PEKAT

\$16 (half portion) / \$24 (full portion)

Rich, aromatic curry flavoured with lemongrass, galanghal, kencur, chillies and shallots

### ITEK SIOH

\$30 (quarter duck) / \$60 (half duck)

Duck cooked in a reduction of soya sauce along with coriander, shallots, tamarind and white pepper till flavours are intensified within the meat

### KELUAK BABI TULANG

\$18 (half portion) / \$30 (full portion)

Grandma's special recipe of sambal buah keluak cooked with pork bones, ribs and pig's tail

### LAKSA LEMAK

\$12 per person

Thick beehoon in rich coconut gravy with homemade fishcake, whole prawns and topped with freshly pounded chilli

### PAPAYA MASAK TITEK

\$16 (half portion) / \$24 (full portion)

Chunks of half-ripened papaya are cooked with rempah titek, dried prawns, salted fish and served piping hot. Perfectly paired with sambal belachan

## DESSERTS

### PERANAKAN BUBUR CHA CHA

\$10

Homemade pearls with sweet potatoes and yam

### LEPAK UDANG

\$6

Dried shrimp sambal with glutinous rice wrapped in banana leaf