



Tales of Singapore's Heritage through food

HERITAGE SET LUNCH

Available on Weekdays

\$30 for 2 persons

Inclusive of two drinks and desserts

< 30 Jul to 3 Aug >

BRAISED PORK TROTTERS WITH MOOI CHOY

Done the Hakka way, this dish uses dry spices like star anise, cinnamon and Chinese brown cardamom braised with dried fungus, dried scallop, orange peel, dates, dark soya, galangal and sand ginger on a low flame till meltingly tender. Served with moooi choy that's cooked with pork fat, garlic bulbs, dried chillies and rock sugar.

< 6 to 10 Aug >

NASI MINYAK WITH LAMB RENDANG AND SAYUR LODEH

Basmati cooked in ghee, dry spices, almonds, raisins and chicken stock accompanied with flavourful lamb rendang and a traditional sayur lodeh with jackfruit, butterfruit and tempeh.

< 13 to 17 Aug >

DRY GOAT CURRY WITH BRIYANI AND DHALCHA

Cooked in a dry curry made from a homemade curry powder, the end result is a rich and luscious gravy with tender pieces of meat. Also accompanied with dhalcha, an Indian stew with mutton ribs.

< 20 to 24 Aug >

NASI ULAM

A classic Peranakan rice dish of wolf herring, prawns and herbs.

< 27 to 31 Aug >

EURASIAN BIRTHDAY NOODLES

The dish features sliced pork tenderloin, prawns, bean sprouts and julienned fried egg in a pork and prawn broth. It is served with a chilli relish to cut the richness.

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