



## LUNCH MENU

Priced at \$40nett per person. Minimum 20 persons.

### SOUP

#### **Bakwan Kepiting**

Succulent crab meatballs in a pork and prawn broth

### SEAFOOD

#### **Singgang**

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

#### **Sotong Masak Sambal Belado**

Squid cooked in fiery sambal with tomatoes, chilies and lime

*or*

#### **Sotong Masak Hitam**

Squid with a fragrant spice paste, cooked in its own ink till tender

### MEAT

#### **Ayam Goreng**

Deep fried chicken marinated with galanghal, shallots and other dried spices

*or*

#### **Curry Capitang**

Eurasian chicken dish cooked in a fiery paste of dried chillies, shallots and lemongrass

#### **Babi Assam**

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



### **Ngoh Hiang**

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

### **VEGETABLE**

#### **Peranakan Chap Chye**

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

**Served with steamed white rice.**

### **DESSERT**

**Kueh Kosui**