

EVERY
MONDAY
& TUESDAY
ONLY!

**10%
OFF
FOOD MENU**



BITES

HERITAGE CRISPS 9

Bitter Crackers (V), Prawn Crackers, Fish Crackers,
House Sambal Belachan

TRUFFLE FRIES (V) 18

Sage, White Truffle Oil, Grana Padano

TAUHU GORENG (V) 15

Crispy Silken Tofu, Cucumber,
Homemade Peanut Sauce

KANG KONG KERAS (V) 16

Crispy Morning Glory Fritter, Fresh Herbs,
Mango Chili Sauce, Espelette Chili

BEETS & MURUKKU (V) 16

Fire Roasted Beets, Greek Yogurt, Thin Murukku,
Chaat Masala

SEAFOOD CARROT CAKE 19

Homemade Carrot Cake, Freshly Picked Crab Meat,
Dry Shrimp Relish

SAMBAL MUSHROOM (V) 16

Medley of Local Farm Mushroom, House Sambal
Belachan, Slow Cooked Egg

AYAM MERAH 17

Crispy Boneless Chicken Leg, Red Sambal Sauce,
Crème Fraîche

HOMEMADE CHICKEN SATAY 18

Set of 3 Skewers, Marinated Anxin Boneless Chicken
Skewers, Homemade Peanut Sauce, Traditional Condiments

PORK & WATERMELON SKEWERS 16

24 Hour Braised Hokkaido Pork Belly, Black Peppered
Watermelon, Sherry Caramel, Hazelnuts

HAR JEONG SOFT SHELL CRAB 24

Local Farmed Mud Crab, House Sambal Belachan,
Calamansi

KUEH PIE TEE

SAMBAL MUSHROOM 16

Wok Charred Spicy Mushroom Medley,
Truffle Mash, Crispy Onions

TAMARIND PORK 18

24 Hour Slow Cooked Black Pork Riblets,
Tamarind Sauce, Chives

TRUFFLE DUCK 20

Pulled Duck Legs, Truffle Mash, Dried Chili

SWEET PRAWN 22

Ubin Prawns, Truffle Mash, Lemon Dressing,
Trout Roe

MAINS

SPICE ROUTE CHICKEN 30

Inspired by the early spice trade merchants of Peranakan Place,
featuring a blend of 18 spices used commonly in Indian, China,
Burma, Thailand and the Javanese regions. Free range Anxin spring
chickens are marinated with a coarse 18 spices and herb rub,
bringing a wonderful depth of flavour as the herbs are sliced up
and pounded using a traditional stone mortar and pestle, the
chickens are also roasted upon order so that its tender and juicy.

Lemongrass, Garlic Chips, Homemade Sambal Belachan

Please allow 30 minutes for preparation.

PAPER WRAPPED SEA BASS 28

Steamed Ubin Sea Bass Fillet, Fermented Soy Beans,
Fresh Coriander

TORCHED TIGER PRAWNS 38

Pineapple & Ginger Flower Sauce, Okra, Cherry Tomato

BIBI'S RIBS FOR 2 45

24 Hour Simmered Black Pork Ribs, Shaved Chilis,
Homemade Kichap Manis

BIBI'S BEEF RIBS FOR 2 68

24 Hour Simmered Scottish Highland Bone in Short Ribs,
Shaved Chilis, Homemade Kichap Manis

RICE & NOODLES

STEAMED JASMINE RICE (V) 3

Royal Hom Mali

OTAK OTAK FRIED RICE 20

Freshly Picked Crabmeat, Peranakan Otak,
Garlic Fried Rice, Chili Spiked Puffed Rice

RICKSHAW NOODLES 18

Shaved Noodles, Braised Pork Belly with Mushroom,
Slow Cooked Egg, Crispy White Bait, Shrimp Chili Oil

MEE ANGEL MUSHROOM (V) 24

Angel Hair Pasta, Mushroom Medley, Truffle Sambal,
Hot Spring Egg, Grana Padano

MEE ANGEL GORENG 24

Angel Hair Pasta, Chicken Crackling,
Maotai Chicken Lap Cheong

SWEETS

JACKFRUIT PULUT HITAM 16

Black Sticky Rice Pudding, Fresh Jackfruit,
Coconut Ice Cream

PLUM WINE 18

Plum Wine Jelly, Plum Wine Macerated Berries,
Yuzu Calamansi Sorbet

HOMEMADE ICE CREAM 12

2 Scoops of Potong Style Ice Cream, Served with
Homemade Peanut Candy

Kaya Toast | Coconut | Gula Melaka | Teh Tarik