

**EVERY  
MONDAY  
& TUESDAY  
ONLY!**

**10%  
OFF  
FOOD MENU**



# 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

### MUSHROOM MEDLEY 16

Wok Charred Spicy Mushroom Medley, Truffle Mash, Crispy Onions

### TAMARIND PORK 18

24 Hour Slow Cooked Black Pork Ribslets, 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

## 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