

**Singaporean Cuisine Menu for Six in The Kitchen**

*(Singaporean cuisine is a mixture of Muslim, Peranakan and Indian Cuisine)*

**\$130 nett per person**

***Please choose a dish from each section***

**Mains**

*Singapore Chili Crab*

*Singapore Black Pepper Crab*

*Assorted Satay*

*Ayam Percik  
(Padang's grilled chicken)*

*Ayam Masak Merah  
(Fried chicken cooked in sambal tomato gravy garnished with wedge potatoes,  
cashew nuts and raisins)*

*Ayam Masak Lemak Cili Padi  
(Chicken cooked in super hot lemak gravy)*

*Chicken Curry*

*Butter Chicken*

*Chicken Rendang  
(Chicken cooked to melting tenderness in a fragrant coconut gravy)*

*Sambal Goreng Pengantin  
(An original Javanese dish which is a mixture of hot, sour and lemak)*

*Sambal Tumis Udang  
(Deep fried prawns covered with sweet sambal gravy)*

*Assam Pedas Ikan Pari  
(Stingray fish cooked in assam gravy with vegetables)*

*Sotong Masak Hitam*

*(Squid cooked in sambal sauce magically turn into black gravy)*

*Fish Head Curry*

*Masala Prawns*

**Vegetables**

*Sambal Goreng*

*(A vegetable dish stewed in sambal sauce with a touch of lemak (coconut) and assam (sour taste))*

*Sayur Lodeh*

*(A combination of vegetables, beancurd and tempe cooked in coconut cream)*

*Gado Gado*

*(Traditional Javanese salad with peanut sauce)*

*Ngoseng – Ngoseng*

*(A traditional dry Javanese vegetable dish)*

*Cauliflower Curry*

*Salad Telur*

*(Salad made of cucumber, tomato and hard boiled eggs)*

**Rice/Bread**

*Nasi Biryani*

*(Basmati rice cooked with spices and yoghurt and garnished with raisins, cashew nuts and almonds)*

*Lontong*

*(Rice rolls boiled in banana leaves)*

*Nasi Lemak*

*(Rice steamed in coconut cream added with pandan leaves)*

*Butter Rice*

*Pilaf Rice*

*Chapatti Bread*

*Roti Jala*  
*(Handmade lacy crepe)*

**Sides**

*Egg Dhal*

*Sambal Telur and Ikan Bilis*  
*(Quails eggs and anchovies cooked in sambal sauce)*

*Telur Dadar*  
*(Omelette fried with green and red chili with onion slices)*

*Deep Fried Ikan Selar Kuning (Horse Mackerel)*

*Sambal Belacan*  
*(A favourite condiment made with fresh red chili, belacan and kalamansi lime)*

*Sambal Tumis*  
*(A spicy sweet sambal to complement the Nasi Lemak)*

*Rasam*  
*(A South Indian soup prepared with tamarind juice and spices)*

*Poppudam*  
*(A popular Indian side dish cracker)*

*Raita*  
*(A vegetarian condiment made with yoghurt, carrots, cucumber, walnuts and green chili)*

*Serunding Kelapa*  
*(A condiment of grated coconut and ground beef fried with spices)*

*Desserts/Drinks*

*Chendol*

*Bubur Pulut Hitam*  
*(Black rice pudding)*

*Jemput –Jemput Pisang*  
*(A sweet dessert made of banana and flour deep fried)*

*Pengat Pisang*  
*(A simple dessert made of sago, palm sugar and banana)*

*Cold Teh-O with Kalamansi Lime*  
*(Tea and sugar with a dash of kalamansi lime)*

*Mango Lassi*

*Lime Juice*

*Air Khatira*