WINE PAIRING MENU

Savour the perfect fusion of traditional locals flavors and quality wines – a delightful pairing experience that celebrates the best of both worlds.

	Tasting 60ml	Glass	Bottle
Monte do Zambujeiro Tinto 2021 (Portugal) Berry notes with a hint of sweetness, mild tannins enhances the soft mouthfeel	11	21	118
Grilled Jumbo Chicken Satay	18		
Monte do Zambujeiro Branco 2023 (Portugal) Refreshing floral and stone fruit notes of peach with a touch of acidity	14	26	148
Scallop Confit Kueh Pie Tee	14		
G.D. Vajra Piemonte Barbera Freisa 2021 (Italy) Mild tannins and red fruit notes pair well with the sweet and sour sauce	17	33	188
 Crispy Hainanese Pork Chop Nasi Lemak Istimewa 	22 21		
Astral de Chateau Puybarbe 2019 (France) Dark blackberry flavours complemented by smooth tannins and balanced acidity	11	21	99
Char Kway Teow	18		
Terra do Zambujeiro Branco 2021 (Portugal) Creamy and buttery notes of vanilla and nut	14	26	148
 Oriental Laksa Istimewa Golden Collagen Seafood Pao Fan 	24 26		
Joseph Cattin Riesling Grand Cru 2021 (France) Honey and stone fruit notes enhances spice and rich flavours	14	26	148
Signature Curry Chicken	20		



Scan this QR Code to discover more about wine pairing and events

ASIAN FAVOURITES

Embark on a gastronomic adventure inspired by the culinary diversity of Asia, showcasing our Chef's curated selection of Asian favourites.

APPETISER

Charcoal Grilled Chicken Satay () Ketupat, cucumber, onion, peanut sauce	18
Sambal Prawn Kueh Pie Tee () 🔊 * Shredded Chinese turnips, sambal prawns, egg, grated peanuts, crispy pastry tart shells 'Monday - Wednesday only	14
East Meet West Rojak Salad () Mixed fruits, cucumber, jicama, cashew nuts, grated peanuts, rojak sauce	16
Hae Bee Hiam Popiah Shredded Chinese turnips, prawns, egg, grated peanuts, rice paper *Thursday & Friday only	14

MAINS

Cripsy Hainanese Pork Chop (> * Steamed rice, sweet and sour pea onion sauce	22
Cafe Oriental Hainanese Chicken Rice 🔊 Poached chicken, ginger and pandan fragant rice, pickles, collagen abalone chicken broth	20
Char Kway Teow 🔊 Fried rice noodles, prawns, fish cake, Chinese sausage, egg, beansprouts, chives	18
Bak Kut Teh ি Slow braised premium spare rib in peppery broth with garlic and herbs, jasmine rice, you tiao, condiments	29
Honey Glazed Char Siew 💭 Honey-glazed roasted pork belly, served with steamed rice, and savory chicken broths	22
Vegetable Fried Rice Wok-fried rice, carrots, sweet corn, green peas and mushrooms	18

Pork Diseafood (Nuts + Recommended

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Heritage Flavors Mee Siam 🖄 Rice vermicelli with prawns, tofu puffs, egg, and bean sprouts in a homemade sweet and sour broth, served with lime, sambal, and a sprinkle of chives.	18
Oriental Laksa Istimewa 🔊 Thick rice vermicelli, spicy coconut gravy, jumbo prawns, fishcake, egg, tofu puffs	24
Nasi Lemak Istimewa Fragrant coconut rice, fried rempah chicken, sambal prawns, fried egg, anchovies, peanuts, cucumber	21
Kampung Style Nasi Goreng Fried rice, grilled chicken satay, fried fish fillet, prawn cracker, oriental pickles, sunny-side up egg	20
Oriental Mee Rebus Satay Yellow egg noodles, tofu puffs, boiled egg, grilled chicken skewers, sweet potato peanut sauce gravy	22
Signature Chicken Curry DAR * Steamed fragrant rice or roti prata, vegetable cracker, pickles	20
Golden Spice Soto Ayam * A fragrant chicken broth with shredded chicken, ketupat, egg, and bean sprouts.	19
Hokkien Mee (;;) Yellow egg noodles and thick rice noodles stir-fried with egg, slices of pork, prawns and squid	18
XO Fish Noodles Soup 🔊 Thick rice noodles, crispy Arctic halibut fillet, brandy infused rich fish broth	24
Prawn Noodle Soup 次 ★ Yellow egg noodles with prawns, fish cake, bean sprouts, pork ribs, and kang kong, served in a rich prawn broth.	24

Pork Deafood

③Nuts ★ Recommended

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Golden Collagen Seafood Pao Fan Poached rice, abalone, scallops, clams, fish fillet, rich pumpkin conpoy broth Add-on: ½ poached Boston lobster, 10	26
Silk Road Kitchen's Sweet and Sour Pork Stir-fried battered pork loin, bell peppers, onions, steamed rice, Chinese soup of the day	18
Silk Road Kitchen's Ma Po Tofu Silken tofu, minced pork, spicy mala sauce, steamed rice, Chinese soup of the day	16
Silk Road Kitchen's Sichuan Preserved Vegetables Fish Soup Fish fillet, bean vermicelli, preserved vegetables, steamed rice, Chinese soup of the day	20

Pork

🔊 Seafood

Nuts

* Recommended

DESSERTS

Indulge in the sweet symphony of Singaporean delights, where flavours weave tales of tradition. From the iconic ice kacang to the irresistible pulut hitam, each treat is a celebration of Singapore's rich dessert heritage.

Assorted Nonya Kueh Traditional Peranakan pastries	6
Mango Ice Kacang Bingsu * Mango, milk	8
Durian Chendol Bingsu ★ Durian, coconut milk Add on: Additional scoop of durian (30g) , 3	9
Pulut Hitam ★ Black glutinous rice porridge, coconut cream	6
Bubur Cha Cha Sweet potatoes, taro, coconut milk	6
BEVERAGES	
Traditional Local Coffee 🕼 🐃	5
Traditional Local Iced Coffee	6
Traditional Local Milk Tea A	5
Traditional Local Iced Milk Tea	6
Milo (95%)	5
	6
Homemade Iced Lemon Tea 🕰 😳	6
Antipodes 500ml (Still or Sparkling)	9
Antipodes 1000ml (Still or Sparkling)	12
\square Pork \square Seafood \square Nuts \bigstar Recommended	



Find out more about the Nutritional Information for the Beverages.



