

LIMITED TIME ONLY

Available Monday to Friday
12pm to 7pm



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| Asian Vegetarian Bowl Avocado, Tomato, Ice Plant with Citrus Yuzu and Olive Oil | 16 |
| Wok Seared Brown Rice Vermicelli White Fish Fillet, Bean Sprouts, Green Vegetable and Chives | 18 |
| Otah Tempura Sushi Roll Muar Otah, Chicken Floss, Avocado, Egg and Cucumber | 16 |

Please inform a member of staff if you have any food allergies or special dietary needs. All prices are subject to service charge and prevailing government taxes.

Available from Monday to Friday, 11am to 2pm

EXECUTIVE LUNCH

2 course set at \$28++ per person

3 course set at \$32++ per person

Top-up \$2 per person to enjoy a glass of house-made iced tea (U.P.\$7)

Appetiser: Charcoal Grilled Chicken Satay (2 sticks)

choice of chicken or beef skewers, served with cucumbers, onions, ketupat (traditional rice cake) and peanut sauce

Mains: Char Kway Teow

fried rice noodles, prawns, fish cake, chinese chicken sausage, eggs, beansprouts, and chives

OR

Mains: Nasi Lemak Istimewa

fragrant coconut rice, fried rempah chicken (spicy), umami sambal prawns, fried local farmed eggs, anchovies, peanuts, cucumbers

OR

Mains: Oriental Mee Rebus Satay

yellow egg noodles, tofu puffs, eggs, served with grilled chicken skewers and sweet potato peanut gravy

Dessert: Pulut Hitam

warm sweet black glutinous rice porridge topped with coconut cream

Assorted Nonya Kueh

2-day advance reservation required
Available daily, 2pm to 5pm,

ORIENTAL HIGH TEA SET

\$60++ for 2 persons



Cafe Oriental's Signature Welcome Drink

A refreshing brew crafted daily to delight your senses, enquire with our staff for today's selection

Savoury Bites

Oven Baked Otah Vol Au Vent | Hae Bee Hiam, Nasi Lemak Sushi | Spices Curried Chicken | Potato on Bruschetta | Miniature Chicken Rice Ball | Laksa Prawn | Rice Cake | Tauhu Goreng with Peanut Sauce | Cucumber, Cilantro | Five Spices Chicken Meat Roll with Sweet Chili

Sweets from Spring

Chendol Panna Cotta with Gula Melaka | D24 Durian Cream Puff | Old School Carrot Cake | Mango Swiss Roll with Lemon

Traditional Nanyang Coffee or Tea

Bold and aromatic 'kopi' or robust 'teh' served with your choice condensed or evaporated milk.

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CAFE ORIENTAL

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

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Charcoal Grilled Satay ☆ 🥜

choice of chicken or beef skewers, served with cucumbers, onions, ketupat (traditional rice cake) and peanut sauce

18

Pair it with: Monte do Zambujeiro Tinto 2021 (Portugal)
berry notes with a hint of sweetness, mild tannins enhances the soft mouthfeel

21 per glass

East Meets West Rojak Salad ☆ 🥜

mixed fruits, cucumbers, jicama (mexican turnips), cashew nuts, grated peanuts and you tiao (deep fried chinese breadsticks) tossed with sweet and savoury rojak sauce

16

Hae Bee Hiam Popiah 🥜

shredded chinese turnips, dried shrimp sambal paste (spicy), prawns, eggs and grated peanuts wrapped in rice paper

16

Cuttlefish with Kang Kong (water spinach) 🥜

tender slices of cuttlefish, fresh water spinach, white cucumber, red onions, sesame seeds and peanuts

16

Sambal Prawn Kueh Pie Tee 🥜

shredded chinese turnips, umami sambal prawns, eggs and grated peanuts served in a crispy pastry tart shells

16

Pair it with: Monte do Zambujeiro Branco 2023 (Portugal)
Refreshing floral and stone fruit notes of peach, with a touch of acidity

26 per glass



Contains Shellfish



Contains Nuts



Best Seller



Vegetarian



Oriental Laksa Istimewa



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|---|--------------|
| Cafe Oriental Chicken Rice | 22 |
| poached chicken, served with fragrant pandan rice, ginger, pickles and collagen abalone chicken broth | |
| Char Kway Teow 🐚 | 20 |
| fried rice noodles, prawns, fish cake, chinese chicken sausage, eggs, beansprouts, and chives | |
| <i>Pair it with: Astral de Chateau Puybarbe 2019 (France)</i> | 21 per glass |
| <i>Dark blackberry flavours complemented by smooth tannins and balanced acidity</i> | |
| Collagen Seafood Pao Fan 🐚 ☆ | 26 |
| poached rice, abalone, scallops, clams and fish slices in rich pumpkin conpoy broth | |
| <i>Pair it with: Terra do Zambujeiro Branco 2021 (Portugal)</i> | 26 per glass |
| <i>Creamy and buttery notes of vanilla and nut</i> | |
| Signature Chicken Curry | 20 |
| tender chicken pieces simmered in fragrant curry sauce, served with a choice of steamed rice or roti prata (flat bread), vegetable crackers and pickles | |
| <i>Pair it with: Joseph Cattin Riesling Grand Cru 2021 (France)</i> | 26 per glass |
| <i>Honey and stone fruit notes enhances spice and rich flavours</i> | |

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| Kampung Style Nasi Goreng | 20 |
| fried rice, grilled chicken satay, fried fish fillet, oriental pickles, sunny-side up egg and prawn crackers | |
| Nasi Biryani | 24 |
| fried chicken with basmati rice served with pickled vegetables, papadom and curry gravy | |
| Nasi Lemak Istimewa ☆ | 22 |
| fragrant coconut rice, fried rempah chicken (spicy), umami sambal prawns, fried local farmed eggs, anchovies, peanuts, cucumbers | |
| Mui Fan 🍤 | 21 |
| egg fried rice topped with savoury seafood sauce, prawn, squid, scallop, sliced fish and vegetables | |
| Oriental Laksa Istimewa ☆ 🍤 | 24 |
| thick rice vermicelli, spicy coconut gravy, jumbo prawns, fish cake, eggs and tofu puffs | |
| Oriental Mee Rebus Satay | 22 |
| yellow egg noodles, tofu puffs, eggs, served with grilled chicken skewers and sweet potato peanut gravy | |
| Fish Noodle Soup ☆ | 24 |
| thick rice noodles, crispy arctic halibut fillet with rich fish broth | |
| Silk Road Kitchen's Ma Po Tofu | 16 |
| silken tofu, minced vegetarian meat, spicy mala sauce, served with steamed rice and chinese soup of the day | |
| Vegetarian Fried Rice 🍄 | 18 |
| stir fried rice with assorted vegetables and green onions | |



Silk Road's Kitchen Ma Po Tofu



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| Assorted Nonya Kueh a selection of traditional peranakan pastries | 6 |
| Banana Fritters & Ice-cream fried bananas served with vanilla ice-cream | 8 |
| Bubur Cha Cha coconut milk-based sweet soup with sweet potatoes and taro | 6 |
| Dessert of the Day refined creation that celebrates the artistry of local flavours, inquire with our staff to discover today's selection | 7 |
| Durian Chendol Bingsu shaved ice drizzled with coconut milk and a generous scoop of durian | 8 |
| Mango Ice Kacang Bingsu shaved ice drizzled with milk and topped with fresh, juicy mango chunks | 8 |
| Pulut Hitam warm sweet black glutinous rice porridge topped with coconut cream | 6 |
| Osmanthus Tau Suan split mung bean, infused with dried osmanthus flowers, coconut brown sugar and pandan leaves, served with youtiao (fried dough fritters) | 8 |



BEVERAGE

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| Traditional Nanyang Coffee richly brewed with roasted Robusta beans | 5/6 |
| Traditional Tea brewed thick and smooth with Ceylon tea leaves | 5/6 |
| Milo rich chocolate malt drink | 5/6 |
| Homemade Iced Lemon Tea simple, comforting classic brewed with care and a hint of citrus | 7 |
| Antipodes 500ml (Still/Sparkling) | 9 |
| Antipodes 1000ml (Still/Sparkling) | 12 |
| Siam Coconut naturally sweet and refreshing | 12 |
| Artisanal Coffee | |
| Espresso | 6 |
| Americano | 6/7 |
| Cappuccino | 8/9 |
| Latte | 8/9 |
| Caramel Latte | 9/10 |
| Mocha | 8/9 |
| Extra Shot | +2 |
| Replace with Oat Milk | +2 |
| TWG Tea | |
| 1837 Black Tea, Chamomile, Sencha Superior, French Earl Grey, Geisha Blossom, Imperial Oolong, Moroccan Mint, Silver Moon | 12 |