MENU

CANAPÉS

Popiah • *Kueh Pie Tee*



STARTER

Satay – Build Your Own Bowl

with peanut sauce, ginger sauce, chilli sauce,
red onion, cucumber, red cabbage, cranberry sauce



MAINS

Laksa • *Char Siu Pork* • *Sambal Brussels Sprouts & Pak Choy*



DESSERT

Black Sesame Pavlova

with Strawberry and Matcha Cream



CHRISTMAS AT A SINGAPORE HAWKER

Popiah Sausage Roll

A soft, delicate spring roll filled with savoury radish and sweet chinese sausage. The perfect Yin-Yang dish, a much-loved Southeast Asian street-food classic.

Kueh Pie Tee

Delicate, crisp pastry cups filled with a fragrant medley of radish and carrots, finished with fresh herbs and a touch of spice.

Build your own Satay Bowl

Chargrilled lemongrass infused turkey, accompanied by a selection of fresh vegetables, seasonal ingredients, crunchy toppings and unexpected flavour combinations.

Explore house-made sauces including creamy peanut satay, ginger, garlic chilli, and cranberry coffee.

No two bowls need to be the same.

Laksa

A fragrant noodle soup served in a rich, creamy coconut broth infused with lemongrass, ginger, chilli and aromatic spices.

Char Siu Pork

Cantonese-style barbecue pork, marinated in a delicious blend of hoisin, soy, honey, Chinese five-spice and garlic

Sambal Brussels Sprouts and Pak Choy

Fresh Brussels sprouts and pak choy stir-fried with a fragrant homemade sambal of chilli, garlic, shallots and aromatics.

Black Sesame Pavlova with Strawberry Matcha Cream

A crisp meringue shell with a soft, marshmallow-like centre, infused with nutty black sesame. Paired with silky matcha cream and topped with strawberries.