

NEW

NEW CHAPTER OF BOLD FLAVOURS



Nasi Lemak Risotto w King Prawn \$24++

D | N | S | SF



Inspired by one of Singapore's most beloved comfort dishes, this creation reimagines the familiar soul of nasi lemak through a contemporary lens. Fragrant coconut risotto brings richness to every bite, while crispy ikan bilis, sambal and silky onsen egg evoke the nostalgic flavours of local breakfast tables. Topped with succulent king prawn, this dish is a refined tribute to the bold flavours of Katong.



Ayam Buah Keluak

Fried Rice \$22++

N | S

Wok-fried rice layered with deep earthy richness of buah keluak, with sambal spiced chicken, fried egg, prawn cracker



Salted Egg Lobster Pasta

\$25++

D | SF

A decadent East-meets-West dish with creamy salted egg, slipper lobster and crab meat.



Char Siew Pork Ribs

\$24++

P

Inspired by roast meat traditions, glazed and lacquered with sweet and smoky richness.

D = contains dairy | N = contains nuts | P = contains pork | S = spicy | SF = contains seafood

Prices are subject to a 10% service charge and prevailing GST.



Singapore Chilli Crab Bao \$14++
D | S | SF

A playful tribute to one of Singapore's most iconic dishes, this soft bao is filled with sweet crab meat and chilli crab sauce for a comforting local bite.



Pomelo Chicken Salad \$8++
S

Fresh, vibrant and uplifting, this salad takes its cue from the tropical brightness of the region, with juicy pomelo, tender chicken and fragrant herbs.



Black Pepper Squid & Octopus \$10++
SF

A spirited nod to zi char-style seafood, this dish brings together squid and octopus with black pepper, Thai basil and crispy shallots for punchy, aromatic appeal.



Gula Melaka Burnt Cheesecake \$14++
D

Inspired by the deep caramel notes of Southeast Asian pantry staple, this cheesecake is rich, creamy and lifted with roasted pistachio and sea salt.



Matcha Tiramisu \$14++
D

A modern dessert with quiet elegance, layering earthy matcha, soft cream and delicate sweetness for a finish that feels both light and indulgent.



Pandan Crème Brûlée \$14++
D

A classic dessert gently infused with pandan, bringing a familiar local fragrance to every silky spoonful beneath its caramelized top.