

NYONYA SET LUNCH

40 PER PERSON

INDIGO PLATTER

A MIXED PLATTER OF NGOH HIANG,
OTAH OTAH & KUEH PIE TEE



HEE PEOH TNG

FISH MAW, HANDMADE PRAWN BALL,
FISH BALL & CHINESE CABBAGE
IN CLEAR CHICKEN & PORK BROTH

OR

BAKWAN KEPITING

TWO HANDMADE MEATBALLS OF MUD CRABS,
PRAWNS & MINCED PORK IN A CHICKEN, PORK &
CRUSTACEAN BROTH SERVED WITH BAMBOO SHOOTS
(SUPPLEMENT \$8)



POH PIAH

FRESH HANDMADE EGG SKIN, TURNIP, & BAMBOO
SHOOT FILLING, PRAWNS, LAP CHEONG
& NINE OTHER POH PIAH CONDIMENTS

(ADD FRESH HAND-PICKED MUD CRAB MEAT
FILLING @ \$5.50)



APOM WITH THREE PENGATS

FRESHLY MADE FERMENTED RICE PUFFS SERVED
WITH THREE TYPES OF TROPICAL FRUIT PENGAT -
D24 DURIAN, JACKFRUIT & BANANA,
COOKED IN GULA MELAKA & COCONUT MILK

PRICES ARE SUBJECT TO GST & SERVICE CHARGE

INDIGO BLUE DINNER

55 PER PERSON

INDIGO PLATTER

A MIXED PLATTER OF NGOH HIANG,
OTAH OTAH & KUEH PIE TEE



CHICKEN SATAY

TWO STICKS OF LARGE CHUNKY CHICKEN SATAYS
SKEWERS SERVED WITH PEANUT SAUCE, KETUPAT,
CUCUMBER & YELLOW ONIONS



BAKWAN KEPITING

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PRAWNS & MINCED PORK IN A CHICKEN, PORK &
CRUSTACEAN BROTH SERVED WITH BAMBOO SHOOTS



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BEVERAGE

ICED INFUSIONS 6
ROASTED BARLEY

LONGAN & RED DATE TEA

FRESHLY SQUEEZED
CALAMANSI

CHIN CHOW

BLUE PEA, GINGER
& HONEY INFUSION

SOFT DRINKS 4
COKE | COKE ZERO

COFFEE
ESPRESSO 4.50

DOUBLE ESPRESSO |
CAFE LATTE | CAPPUCCINO
| AMERICANO 5.50

TEA 5
ENGLISH BREAKFAST |
CHAMOMILE | PEPPERMINT

BEER
TIGER 330ML 11
HEINEKEN 330ML 12

WINE

CHAMPAGNE / SPARKLING
MV BRUNO PAILLARD, BRUT PREMIERE CUVÉE

| | GLS | BTL |
|--|-----|-----|
| | | 115 |

NV ADAMI, PROSECCO EXTRA DRY 'DEI CASEL'

| | | |
|--|----|----|
| | 13 | 60 |
|--|----|----|

WHITE
2016 LOUIS MOREAU CHABLIS 1ER CRU FOURNEAUX

| | | |
|--|--|----|
| | | 85 |
|--|--|----|

2015 TESSARI SOAVE CLASSICO DOC GRISELA

| | | |
|--|----|----|
| | 13 | 60 |
|--|----|----|

2017 FRITZ HAAG, RIESLING

| | | |
|--|--|----|
| | | 70 |
|--|--|----|

2017 BABICH BLACK LABEL, SAUVIGNON BLANC

| | | |
|--|--|----|
| | | 70 |
|--|--|----|

ROSÉ
2015 CHATEAU SARRINS

| | | |
|--|--|----|
| | | 70 |
|--|--|----|

RED
2011 LE SANG DES CAILLOUX
VACQUEYRAS CUVÉE DOUCINELLO

| | | |
|--|--|----|
| | | 85 |
|--|--|----|

2015 VINCENT GIRARDIN BOURGOGNE
ROUGE CUVÉE ST VINCENT

| | | |
|--|----|----|
| | 15 | 70 |
|--|----|----|

2017 CLOS HENRI PETIT CLOS PINOT NOIR

| | | |
|--|--|----|
| | | 85 |
|--|--|----|

2017 CHATEAU PUY BLANQUETTE

| | | |
|--|--|----|
| | | 85 |
|--|--|----|