

BRUNCH MENU

WEEKENDS
10 AM - 4 PM

PLATES TO SHARE

Emping Keropok | 6.9

emping belinjo (crackers) served with homemade belacan mayo

♥ Nyonya Fried Wings | 10.9

highly addictive crispy wings dusted with a special spice seasoning served with homemade belacan mayo

♥ Ngoh Hiang | *pork & prawn rolls* | 11.9

homemade five-spice roll filled with a generous mix of fresh prawns, minced meat and water chestnut wrapped in a beancurd sheet

DESSERTS

Pulut Hitam Panna Cotta | 8.9

silken coconut panna cotta served with *pulut hitam* (black glutinous rice) and coconut shavings

♥ Sticky Red Date Pudding | 9.9

red date pudding served with vanilla bean ice cream and longan tea glaze

♥ Gingerflower & Lychee Sorbet | 10.9

a Godmama exclusive by local creamery Apiary, topped with roasted peanut crumble and lime jelly

♥ Godmama's Signature

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All prices are subjected to prevailing government tax and service charge



MAINS

♥ Babi Assam Baked Eggs | 17.9

Godmama's signature belly of pork simmered in an aromatic tamarind stew served with baked eggs and freshly-baked sourdough

Tiger Prawns Laksa Pasta | 20.9

two succulent grilled tiger prawns atop linguine tossed in Godmama's laksa gravy served with cherry tomatoes and taupok

♥ Buah Keluak Bolognese Pasta | 19.9

beef bolognese linguine tossed in Godmama's classic nyonya *buah keluak* (black nut) spicy and tangy stew

Beef Rendang Ricebowl | 16.9

tender beef shin braised in a mélange of aromatics cooked in a slightly spicy coconut cream sauce served with a sous vide egg and *archar* (asian pickles)

Ayam Buah Keluak Ricebowl | 16.9

classic nyonya spicy and tangy chicken stew with *buah keluak* (black nut) served with a sous vide egg and *archar* (asian pickles)

Pulled Pork Pongteh Sunny | 15.9

slow-cooked pulled pork *pongteh* (homemade bean paste stew) served on a freshly-baked sourdough topped with a sunny side up

♥ Ayam Buah Keluak Burger | 21.9

nyonya spicy and tangy grilled chicken with pureed sambal *buah keluak* (black nut), topped with onions and tomatoes on a burger bun topped with a fried egg

♥ Banana Pengat Buttermilk Pancakes | 17.9

stack of 3 buttermilk pancakes topped with creamy *banana pengat* (traditional Peranakan coconut milk banana compote), coconut crumble and vanilla bean ice cream

PROUDLY PERANAKAN COCKTAILS

Curated by The Rising Star Winner
Bar Awards SG 2018

♥ The Emperor of Melaka | 22

gula melaka old fashioned

♥ Peranakan Blue | 22

butterfly pea gin & tonic

Nenas Knows Best | 22

pineapple mezcal rum

Berries Merah Saga | 20

berries tequila highball

CRAFT BEERS

By Young Master, Hong Kong

Contemporary Pilsner | 15

Another One, Session Ale | 15

1842 Island IPA | 18

HOME-BREWED COOLERS

Peranakan Longan Red Date | 6.5

Butterfly Pea Lemonade | 6.5

Tropical Berries Mint | 6.5

SPECIALITY COFFEE & CHOCOLATE

Coffee by Terence Tan, TAD Coffee
Singapore National Barista Champion 2017

Espresso | 4.0

Long Black | 4.5

Latte / Cappuccino / Flat White | 5.5

Mocha | 6.5

Chocolate | 6.5

Extra Shot / Iced | +1

PREMIUM TEA

By Ette Tea Co. — Served by the Pot

Lychee Kris Earl Grey | *black tea blend* | 8.5

Pandan Chiffon Green | *green tea blend* | 8.5

Kebaya Blue Lemongrass | *herbal blend* | 8.5

Berries Merah Fruit Tea | *fruit blend* | 8.5

