

NASI LEMAK CENDOL & EVERYTHING IN BETWEEN

Nasi Lemak

(All sets come with a serving of coconut rice, anchovies, peanuts, cucumber, fried egg & sambal)

Chicken Leg Set	14.8
Chicken Breast Set	14.8
Otak Set (approx. 8 mins)	13.2
Fish Set (approx. 8 mins) Served with additional kicap manis on the side	13.2
Kosong Set Coconut rice, anchovies, peanuts, cucumber, fried egg & sambal	5.1
Kids Set (for 5 yrs & below only) Coconut rice, anchovies, peanuts & cucumber	FOC

Chicken

Leg Chicken leg fried to perfection	11.0
Breast Chicken breast fried to perfection	11.0
Satay Kulit Ayam Skewered and grilled chicken skin, topped with peanut sauce	10.0

Beef

Iga Bakar Tender and succulent beef short ribs - braised & grilled in our secret sauce, served with a side of sambal hijau & sambal ulek	58.0
Beef Rendang Flavourful dry curry containing fork-tender beef brisket, slow cooked and braised in spice mixture and coconut milk	16.5

Extras

Fried Egg	2.0
Coconut Rice	2.0

Seafood

Sambal Sotong Cuttlefish stir fry in spicy chilli paste	14.0
Sambal Lala White clams cooked in sweet & spicy sauce	15.0
Assam Pedas Snapper braised in tangy & spicy broth	15.8
Otak - Otak Charcoal grilled fish paste with chunks of batang fish, traditional herbs & spices, wrapped in banana leaf	10.5
Fried Fish Indian Mackerel fish fried to golden perfection	9.8

Vegetables

Tauhu Tempe Sambal Lado Bean curd and fermented soybeans stir fry in hot and spicy mixture	9.0
Terung Assam Manis Fried eggplants, topped with sweet & sour sauce	7.0
Sambal Kangkong Water spinach stir fry with chillies & shrimp paste	8.5
Ladies Fingers' Okra stir fry in dried shrimp paste	8.5
Kacang Panjang Longbeans stir fry in dried shrimp paste	6.5

Desserts

Cendol / with red bean Mung bean jellies topped with shaved ice, palm sugar, coconut milk and a dash of evaporated milk	4.1 / 5.3
Kuih Platter Assortment of freshly-made Malay & Nyonya cake	5.6
Coconut Jelly A refreshing jelly for Coconut lovers	4.2

All prices are in Singapore Dollars
Prices **exclude** Service Charge & GST

One nasi lemak at a time...

