

## SMALL

A prelude to the multitude of cultures that make up our rich culinary identity.  
We recommend starting with 2-3 small plates per couple.

Heritage Salsa [VO] [GF]	15
seasonal market salad, local fruit & herbs, green mango, pineapple, winged bean, torch ginger, tossed in citrus-spice dressing	
Kerabu Ikan Goreng [GF]	16
a vibrant Malay-style salad typically consisting of raw vegetables. Granddad's recipe includes wild-caught Spanish mackerel with fresh tomato, long bean, ginger flower, calamansi	
Chi Pow Kai	15
Cantonese paper-wrapped boneless chicken, Pop's marinade, served with homemade garlic chilli relish	
Hakka Fried Pork	18
pork belly, red fermented beancurd, five spice, crisp shallot, artisanal black bean sauce, served with chilli-vinegar sauce	
Singgang [GF]	18
a lesser-known Eurasian classic of wolf herring, painstakingly deboned and cooked down with lemongrass, blue ginger, turmeric, belacan & coconut milk. Served with cucumber the way Chef enjoys it at home	
Nasi Ulam [GF]	18
fragrant herb rice, sand prawn, salted fish, wolf herring, indigenous herbs, aromatic ginger, sambal belacan-lemongrass mixture. Traditionally used by Peranakan matriarchs to test a prospective daughter-in-law, it's a laborious process but worth every effort <i>limited portions available from Thursday to Saturday</i>	

## LARGE

Journey through Singapore's culinary heritage, discover the melange of flavours and textures that span our cuisine. Share 1-2 large plates per couple best enjoyed together with rice, vegetables, sambal and pickles.

### Gulai [GF] 38

tender beef cheek in a rich 15-spice coconut gravy,  
Chef's variation of an Indian-influenced Indonesian recipe using masala

### Babi Pongteh 38

braised pork stew, preserved bean paste, garlic, bamboo shoot,  
dried Chinese mushroom. A signature Peranakan specialty Grandma prepared  
on special occasions

### Ayam Lemak Chilli Padi [GF] 36

braised kampong chicken, chilli padi, sand ginger, fresh coconut milk,  
ginger flower, kaffir lime

### Itek Teem 36

slow-simmered whole duck leg & salted vegetable soup, Chinese mustard,  
fresh ginger, sour pickled plum. An all-time favourite inspired by Grandma's  
recipe

### Fishmonger's Haul MP

specifically chosen & sourced from Terengganu, cooked in  
today's recommended house style of preparation. Rotating selection  
of fresh Chinese silver pomfret, red spotted grouper or threadfin  
*please pre-order at least 3 days in advance*

## LARGE

Ikan Chuan Chuan	28
pan-fried Spanish mackerel steaks in a savoury piquant sauce of preserved bean paste & ginger, a long-forgotten Teochew recipe passed down from Chef's grandparents	
Ikan Selar Chilli Garam [GF]	22
charcoal-grilled selar fish from Jasper's kelong, stuffed with fresh kaffir lime-chilli paste, calamansi	
Sambal Prawn Petai	24
fresh prawn & bitter bean, spicy sambal, Grandma's recipe	
Buah Keluak Fried Rice	28
an irresistible sambal & buah keluak wok-fried rice with a fried egg. A well-loved signature that has followed Chef throughout his career	

## VEGETABLES

Okra with Dried Prawn Sambal [GF]	10
blanched okra, dried prawn sambal.	
A Eurasian classic always served at home for lunch	
Locally-Harvested Greens [V]	12
wok-fried dragon tooth cabbage, fresh garlic, artisanal soy sauce	
Peranakan Chap Chye	23
stewed vegetable with pork belly, glass noodle, mushroom, lily bulb, sweet & salted beancurd, cooked in a robust pork & prawn stock	
Market Kangkong [VO]	12
wok-fried morning glory, with sambal or black bean-garlic sauce.	
A local favourite served across Southeast Asia	

## RICE & SIDES

Jasmine Rice [V]	3
Turmeric Rice [V]	4
Sambal Sampler [VO] [GF]	8
a trio of housemade sambals – hijau, belado, belacan – with varying degrees of heat, served with fish crackers. The perfect accompaniment to your meal	
Sambal Buah Keluak [GF]	24
housemade sambal of chilli, belacan, minced pork, candlenut, buah keluak, coconut milk	

## DESSERTS

Kueh Kosui	12
steamed tapioca starch, gula melaka, grated coconut. An all-time favourite perfected by Chef over the years with a melt-in-your-mouth mochi texture	
Kueh Bengkah [GF]	12
baked tapioca cake with a firm custardy texture, served with palm sugar syrup & vanilla ice-cream	
Sugee Cake	12
a must-have for any Eurasian celebration, semolina-butter cake with chopped almond	
Dessert Sampler	24
a selection of Kin's signature homemade desserts perfect for sharing between 2-3 pax	

All prices reflected are subject to prevailing government taxes and a 10% service charge.

As of June 2020, all venues under The Lo & Behold Group are now cashless for your safety and convenience.