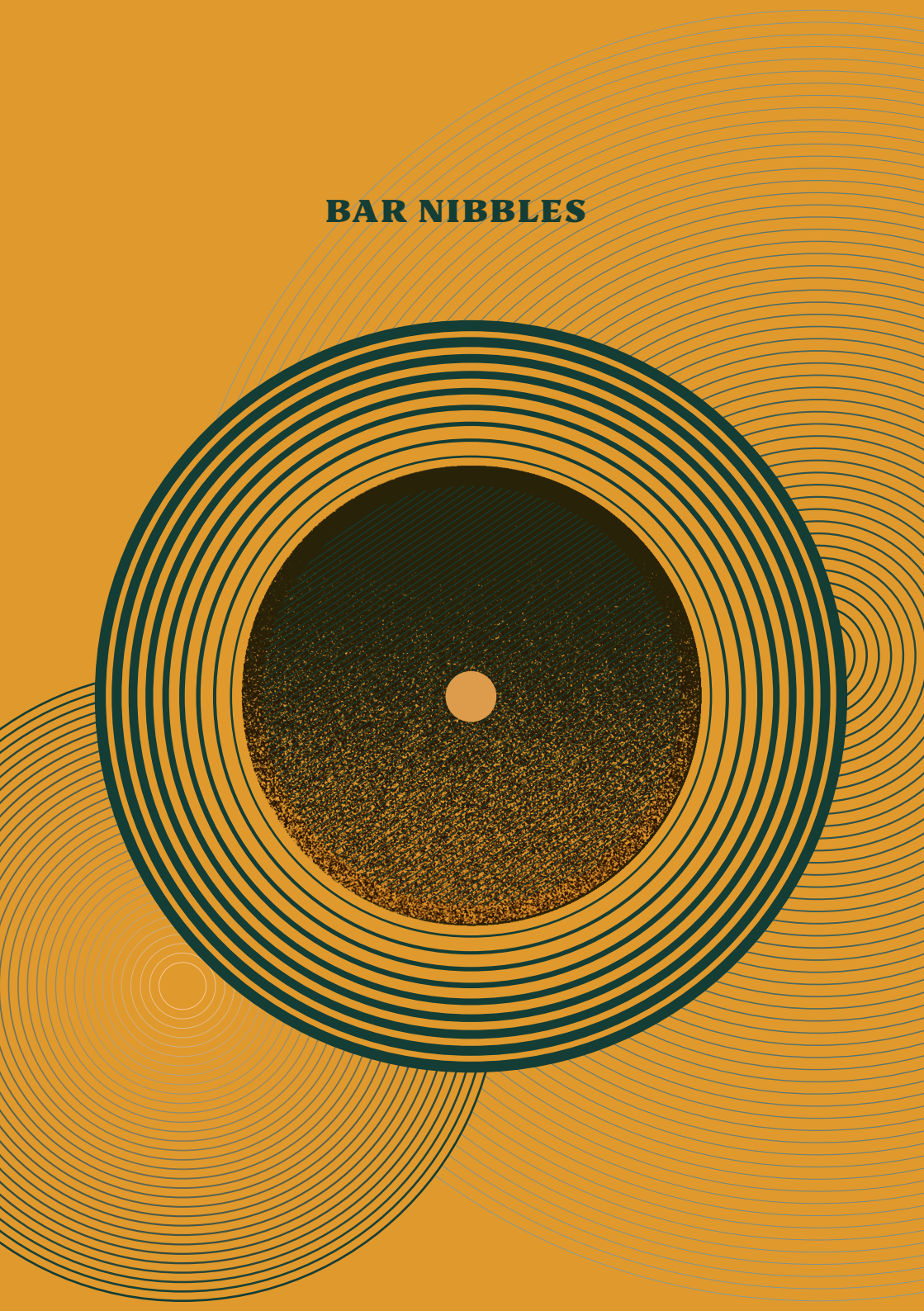


BAR NIBBLES



Bar Nibbles

A modern interpretation of classic heritage fare, Executive Chef Vincent Aw takes inspiration from the rich flavours and spices of the Southeast Asian region.



Chicken Kuih Pie Tee with Buah Keluak Dressing – 5pcs

a popular Peranakan snack stuffed with sliced chicken and achar – an Asian-style pickled salad of carrots, cauliflower, cucumber and pineapple. Finished with sweet dressing and served in a bite-size crispy pastry cup!

Crispy Lamb Ribs with Mint Sauce – 3pcs

Deep-fried lamb ribs braised with local spices, served with Chef's homemade Thai green mint sauce.

Deep-Fried Soft Shell Crabs with Singapore Chilli Crab Sauce – 4pcs

Deep-fried soft shell crabs served with a Singapore-signature chilli crab sauce (chilli, blue ginger, nuts, onion, garlic and egg) and roasted garlic.

Homemade Wagyu Satay with Hazelnut Dip – 5pcs

Marinated Wagyu beef steak with turmeric and local spices grilled on skewer, this homemade satay is served with mildly spicy hazelnut dip

Our Signature Chicken Wings – 5pcs

Chicken wings marinated in fragrant prawn paste sauce for 36 hours, served with chilli and tamarind sauce.




Smashed Avocado Salad on Crispy Rice Paper – 5pcs

Smashed avocado mixed with lime, cilantro and chilli padi,

Asian Chips with Balado Sambal 10

Deep-fried prawn, fish and belinjo crackers served with Indonesian sambal chilli sauce.



 peanuts  tree nuts  eggs  milk  wheat  vegetarian

Allous to fulfill your needs – please inform our associates if you have any special dietary requirements, food allergies or food intolerances.