

BRUNCH MENU

WEEKENDS
10 AM - 4 PM



PLATES TO SHARE

Emping Keropak | 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

Ngeh 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

Otak Otak | *spicy fish mousse* | 9.9

spanish mackerel marinated in an aromatic spice mix with coconut milk, grilled in banana leaf

Godmama's Signature

 [godmamasg](#) | [#godmamasg](#)

 [facebook.com/godmamasg](https://www.facebook.com/godmamasg)

All prices are subjected to prevailing government tax and service charge

BIG PLATES

Babi Assam Baked Eggs | 18.9

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

Otak Otak Benedict | 19.9

grilled otak otak fish mousse served with toasted sourdough, topped with poached eggs and creamy hollandaise sauce

Buah Keluak Bolognese Pasta | 19.9

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

Hae Bee Hiam Pasta | 19.9

stir fried pasta cooked with Godmama's *hae bee hiam* (spicy dry shrimp) and baby scallops

Gerang Assam Seafood Stew | 23.9

stewed seafood in a tangy gerang assam sauce served with sourdough toast

Pulled Pork Pongteh Tacos | 17.9

slow cooked pulled pork in pongteh sauce, garlic aioli wrapped in a trio of tacos

Beef Rendang and Mash | 19.9

classic beef rendang served on creamy mash potato and topped with sous vide eggs and archar

Durian Pengat Buttermilk Pancakes | 18.9

stack of 2 buttermilk pancakes topped with creamy *durian pengat* (traditional coconut milk durian compote), coconut crumble and vanilla bean ice cream

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

Durian Creme Brulee | 10.9

classic creme brulee infused with durian





PROUDLY PERANAKAN INSPIRED 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
- Nanas Knows Best** | 22
pineapple mezcal rum
- "Halia" From the Other Side** | 18
ginger, lemongrass, vodka
- Back' Achar** | 22
achar & ginger, tequila, mezcal and lime juice

BEERS

- By Young Master, Hong Kong
- Contemporary Pilsner** | 15
 - Another One, Session Ale** | 15
 - 1842 Island IPA** | 18
 - Tiger** | 8
 - Guinness** | 10

HOME-BREWED COOLERS

- Peranakan Longan Red Date** | 6.5
- Butterfly Pea Lemonade** | 6.5
- Calamansi & Sour Plum** | 6.5
- Lychee Iced Tea** | 6.5
- Pandan Lemongrass** | 6.5
low sugar (32 calories / 220ml)

- Godmama's Signature**
- godmamasg** | #godmamasg
- facebook.com/godmamasg**

All prices are subjected to prevailing
government tax and service charge

PANDAN SPECIAL

Pandan coconut by Beaumont

- Pandan Latte** | 6.5
- Pandan with Gula Melaka** | 6.5
- Extra Shot / Iced** | +1

GODMAMA SIGNATURE COFFEE

- Craft White** | 6.0
- Black Cold Brew** | 6.0

SPECIALITY COFFEE & CHOCOLATE

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

- Espresso** | 3.5
- Long Black** | 4.5
- Latte / Cappuccino / Flat White** | 5.5
- Piccolo** | 4.5
- 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

SOFT DRINKS

- Coke** | 4.0
- Coke Light** | 4.0
- Sprite** | 4.0
- Singha Soda** | 4.0
- East Imperial Yuzu Tonic** | 6.0
- East Imperial Burma Tonic** | 6.0

ALA-CARTE MAINS

- Babi Assam** | *stewed assam pork* | 18.9
Godmama's signature belly of pork simmered in an aromatic tamarind stew, served with tau kwa (tofu) and chillis
- Babi Pongteh** | *braised pork belly* | 18.9
slow-cooked belly of pork braised in a homemade bean paste stew, served with mushrooms and potatoes
- Beef Rendang** | *beef stew* | 18.9
tender beef shin braised in a mélange of aromatics flavoured with kaffir and lemongrass in a slightly spicy coconut curry
- Tau Yu Bak** | *slow-cooked pork belly* | 18.9
braised pork belly in dark soy sauce served with bean puff and eggs
- Ayam Buah Keluak**
chicken black nut stew | 21.9
classic nyonya spicy and tangy chicken stew with 3 buah keluak (black nuts), infused with fresh root spices of lengkuas (blue ginger) and turmeric
+2 for additional buah keluak nut
- Sambal Udang** | *sambal prawns* | 23.9
succulent tiger prawns tossed in a mild spicy and sweet sambal sauce
- Udang Masak Nanas**
pineapple prawn stew | 23.9
grilled prawns cooked in a tangy tamarind sauce with pineapple
- Ikan Masak Nanas**
pineapple fish stew | 19.9
grilled barramundi cooked in a tangy tamarind sauce with pineapple
- Ikan Gerang Assam** | *assam fish* | 19.9
pan-seared barramundi fillet in a spicy and sour gravy served with eggplant and ladies fingers
- Sambal Sotong** | *sambal squid* | 18.9
stir fried squid cooked in a mild spicy and sweet sambal sauce
- Nyonya Chap Chye** | 13.9
classic nyonya mixed vegetables, bean curd skin and mushrooms braised in a rich prawn bisque
- Sayur Lodeh** | *mixed curry vegetables* | 13.9
mixed vegetables simmered to perfection in a mildly spiced fragrant coconut gravy

Sambal Buah Keluak Udang

black nut sambal prawn | 23.9

stir fried prawn cooked in a spicy sambal buah keluak (black nuts) and lime leaf

Sambal Buah Keluak Sotong

black nut sambal squid | 20.9

stir fried sotong cooked in a spicy sambal buah keluak (black nuts) and lime leaf

Nasi Ulam

| 10.9
classic herb rice served with herbs and spices including ikan kembong (mackerel strips)

Bunga Telang Jasmine Rice

| 1.5
fragrant jasmine rice infused with blue pea flower t

