

## *salads*

### **Fresh Garden Greens**

*(Toss of garden greens with balsamic vinaigrette)*

\$8 (add smoked salmon \$12)

### **Caesar's Salad**

*(Romaine lettuce tossed with olive oil and our special Caesar dressing, topped with egg, croutons and parmesan flakes)*

\$12

## *soups*

### **Cream of Tomato Soup**

*(Mildly thick soup base with hint of spices and basil topped with a splash of cream)*

\$5

### **Mushroom Soup**

*(Mildly thick creamy soup with mushroom and onion bits to add texture)*

\$5

### **Chicken Soup**

*(Rich full flavoured soup with lemongrass and ginger)*

\$5

### **Rasam**

*(Peppery sweet-sour tamarind-based stock with tomatoes, lentils and spices)*

\$4

### **Soup Kambing**

*(Spicy broth of mutton cubes infused with a medley of Indian spices)*

\$6

### **Hot & Sour Soup**

*(Spicy and tangy thickened broth filled with mushrooms, tofu, bamboo shoots and silky egg ribbons)*

\$5

## *starters*

### **Chicken Tikka Platter**

*(Trio of chicken tikka, murgh malai & hariyali tikka straight out of the tandoor)*

\$12 (2 each) | \$18 (3 each)

### **Seafood Tikka Platter**

*(Trio of prawns, fish and salmon tikka straight out of the tandoor)*

\$15 (3 each) | \$21 (5 each)

### **Chicken Sheekh Kebab**

*(Long chicken patty marinated in a variety of Indian spices and grilled in the tandoor)*

\$16 (2 skewers) | \$24 (3 skewers)

### **Grilled Vegetable Skewers**

*(Grilled skewers of cottage cheese, red capsicum, yellow squash, zucchini)*

\$8 (2 skewers) | \$12 (3 skewers)

### **Ghobi 65**

*(Deep fried cauliflower coated in chef's special batter)*

\$10

### **Vegetable Samosas**

*(3 pieces savoury cones filled with spiced potatoes, onions, peas and lentils)*

\$8

### **Deep Fried Baby Squid**

*(Baby squids deep fried and tossed in a honey soya glaze)*

\$10 (serves 1 to 2) | \$15 (serves 3 to 4)

### **Prawn Paste Chicken Wings**

*(Fried chicken wings coated with shrimp paste marinade; aka Har Cheong Gai)*

\$10 (serves 1 to 2) | \$15 (serves 3 to 4)

### **Salted Egg Crispy Squid Rings**

*(Traditional fried calamari coated with salted egg for a twist of flavour)*

\$10 (serves 1 to 2) | \$15 (serves 3 to 4)

**Jumbo Crab Cakes**

*(2 pieces breadcrumb coated cakes filled with crab meat and leek)*

\$12

**Potato Croquettes**

*(2 pieces fried breaded mashed potato loaded with melted cheese)*

\$6

**Roasted Stuffed Portobello Mushrooms**

*(2 pieces portobello mushrooms stuffed with spinach and goat cheese)*

\$8

**Onion Rings**

*(Tower of lightly battered onion rings)*

\$6

**Truffle Fries**

*(Crispy potato fried with truffle oil and topped with shaved parmesan cheese)*

\$6

*indian selections*

**Chicken Biryani**

\$12 (serves 1 to 2) | \$18 (serves 3 to 4)

**Mutton Biryani**

\$14 (serves 1 to 2) | \$21 (serves 3 to 4)

**Prawn Biryani**

\$14 (serves 1 to 2) | \$21 (serves 3 to 4)

**Vegetable Biryani**

\$10 (serves 1 to 2) | \$14 (serves 3 to 4)

**Mysore Chicken**

*(Chicken pieces cooked in a thick and spicy gravy)*

\$15 (serves 1 to 2) | \$22 (serves 3 to 4)

**Butter Chicken**

*(Boneless chicken in a mildly spiced and creamy gravy)*

\$14 (serves 1 to 2) | \$21 (serves 3 to 4)

**Chicken 65**

*(Deep fried boneless chicken coated in chef's special batter)*

\$15 (serves 1 to 2) | \$22 (serves 3 to 4)

**Mutton Fried**

*(Boneless pieces of lamb fried dry in a medley of spices)*

\$17 (serves 1 to 2) | \$25 (serves 3 to 4)

**Rogan Josh**

*(Succulent pieces of lamb in a mildly spice gravy)*

\$17 (serves 1 to 2) | \$25 (serves 3 to 4)

### **Mutton Korma**

*(Boneless lamb slow cooked with yogurt, whole and powdered spices)*

\$17 (serves 1 to 2) | \$25 (serves 3 to 4)

### **Fish Head Curry**

*(Fish head simmered to perfection in a spicy curry base filled with vegetables)*

\$15 (Half) | \$28 (Whole)

### **Fish in Banana Leaf**

*(Fried fish fillets coated in chef's special batter and served on a banana leaf)*

\$12 (serves 1 to 2) | \$18 (serves 3 to 4)

### **Methi Fish**

*(Succulent pieces of fish fillets in a fenugreek-based gravy)*

\$12 (serves 1 to 2) | \$18 (serves 3 to 4)

### **Malabar Prawn Curry**

*(Prawns simmered in a coconut-based curry with hint of tanginess)*

\$17 (serves 1 to 2) | \$27 (serves 3 to 4)

### **Masala Prawns**

*(Prawns cooked in a thick and spicy masala base)*

\$17 (serves 1 to 2) | \$27 (serves 3 to 4)

### **Yellow Dhal Fried**

*(Yellow lentils simmered into a thick gravy, a must with naan)*

\$12 (serves 1 to 2) | \$15 (serves 3 to 4)

### **Vegetables**

*(Selection: aloo matter, gobi manchurian, palak paneer, bhindi piaz, mixed vegetable korma)*

\$12 (serves 1 to 2) | \$15 (serves 3 to 4)

### **Naans & Rotis**

*(Selection: Plain naan, butter naan, garlic naan, cheese naan, batura, 2 pcs puri)*

\$3

### **Rice**

*(Selection: Basmati rice, Jeera rice)*

\$6 (serves 1 to 2) | \$8 (serves 3 to 4)

## *chinese selections*

### **Baked Chicken**

*(Select either salt-baked or mala-baked whole chicken)*

\$22

### **Roast Chicken**

*(Succulent whole or half chicken roasted with mild spices)*

\$16 (half) | \$30 (whole)

### **Gong Bao Chicken**

*(Chicken cubes tossed with peanuts, vegetables and chili peppers)*

\$10 (serves 1 to 2) | \$15 (serves 3 to 4)

### **Mongolian Chicken**

*(Chicken cubes sautéed in a mildly spicy creamy sauce)*

\$10 (serves 1 to 2) | \$15 (serves 3 to 4)

### **Sliced Beef with Mushrooms**

*(Tender beef fillets tossed lightly with assortment of mushrooms)*

\$18 (serves 1 to 2) | \$27 (serves 3 to 4)

### **Black Pepper Beef**

*(Tender beef fillets tossed with peppers in a spicy black pepper sauce)*

\$16 (serves 1 to 2) | \$24 (serves 3 to 4)

### **Whole Sea Bass**

*(Style of cooking: Hong Kong Steamed, Sweet & Sour, Deep Fried with Superior Soya Sauce)*

\$18

### **Assam Fish Head**

*(Fish head simmered in chef's special spicy assam sauce)*

\$15 (Half) | \$28 (Whole)

### **Fish Slice with Ginger and Onion**

*(Fish fillets stir fried with ginger and spring onion)*

\$14 (serves 1 to 2) | \$21 (serves 3 to 4)

### **Sweet & Sour Fish Slice**

*(Fish fillets stir fried with onions and peppers in a sweet-sour sauce)*

\$14 (serves 1 to 2) | \$21 (serves 3 to 4)

### **Sambal Sotong**

*(Squid rings in a spicy sambal sauce)*

\$14 (serves 1 to 2) | \$21 (serves 3 to 4)

### **Cereal Prawns**

*(Deep fried prawns coated with chef's special cereal coating)*

\$18 (serves 1 to 2) | \$27 (serves 3 to 4)

### **Salted Egg Prawns**

*(De-shelled tiger prawns sautéed in a creamy salted egg sauce)*

\$18 (serves 1 to 2) | \$27 (serves 3 to 4)

### **Lala**

*(Cooking style: Spring Onion & Ginger, Sambal)*

\$16 (serves 1 to 2) | \$25 (serves 3 to 4)

### **Hotplate or Claypot Tofu**

*(Assortment of tofu and other vegetables simmered in a claypot)*

\$12 (serves 1 to 2) | \$18 (serves 3 to 4)

### **Omelette**

*(Selection: Plain, Chai-Poh, Onion, Fuyong)*

\$8 (serves 1 to 2) | \$12 (serves 3 to 4)  
Fuyong: +\$2

### **Vegetables**

*(Selection: Beansprouts with Salted Fish, Sambal Kang Kong, Baby Kalia with Garlic, Braised Eggplant, Salted Egg, Beans)*

\$12 (serves 1 to 2) | \$16 (serves 3 to 4)

### **Noodles**

*(Selection: Ee-fu noodles with chives, Seafood mee goreng, Seafood Horfun, Sliced fish thick beehoon soup, Lala Beehoon)*

\$8 (serves 1 to 2) | \$12 (serves 3 to 4)

### **Fried Rice**

*(Selection: Egg, Salted Fish, Yangchow, Sambal Seafood/Chicken)*

\$8 (serves 1 to 2) | \$12 (serves 3 to 4)

*western selections*

**Classic Beef Burger w Fries**

*(Grilled thick beef patty, cheddar cheese, tomatoes, lettuce, and gherkins)*

\$13

**Classic Chicken Burger w Fries**

*(Breaded crispy chicken patty, cheddar cheese, tomatoes, lettuce, and gherkins)*

\$12

**Zero Burger w Fries**

*(Vegetarian burger patty with cheddar cheese, tomatoes, lettuce and gherkins)*

\$10

**Club BLT Sandwich w Fries**

*(Turkey bacon, lettuce, tomato and egg)*

\$10

**Club Grilled Chicken Sandwich w Fries**

*(Grilled chicken breast, turkey bacon, and cheddar cheese)*

\$12

**Ham & Cheese Sandwich w Fries**

*(Classic turkey ham and cheddar cheese sandwich)*

\$10

**Chicken Bolognese Spaghetti**

*(Pasta with chicken tomato sauce drizzled with parmesan cheese)*

\$10

**Spaghetti Carbonara**

*(Pasta in a white creamy sauce)*

\$10

**Spaghetti Marinara**

*(Pasta in tomato sauce drizzled with olive oil)*

\$12

**Mac & Cheese**

*(Macaroni engulfed in a fusion of Mozzarella, Parmesan and Cheddar cheeses with a light breadcrumb topping)*

\$12

**Ribeye Steak**

*(Grilled 200g ribeye steak with herb butter with sides of mushrooms and creamy spinach)*

\$28

**Lamb Chops**

*(Grilled rosemary-marinated lamb chops with couscous and steamed vegetables on the side)*

\$25

**Chicken Chop**

*(Grilled succulent chicken thigh with steamed rice and vegetables on the side)*

\$18

**Fish & Chips**

*(Lightly battered pacific dory with potato wedges on the side)*

\$13

**Salmon Steak**

*(Grilled salmon fillet with rice/mash and steamed vegetables on the side)*

\$20

**Bangers and Mash**

*(Chicken sausage with mashed potato)*

\$12

*desserts*  
(single serving)

**Gulab Jamun**

*(Fried Khoya Dough soaked in rose syrup)*

\$4

**Ras Malai**

*(Chenna or cottage cheese balls in a creamy milk syrup with a dash of saffron mixture)*

\$5

**Kashmiri Dessert Naan**

*(Naan stuffed with preserved fruits, best eaten with Teh/Kopi Tarik or Masala Tea)*

\$4

**Chng Tng**

*(Soaked Chinese barley, green bean, white fungus, dried longan, peng ta hai, dried lotus, large sago)*

\$5

**Longan with Almond Jelly & Sea Coconut**

*(Silky and smooth almond jelly with soft longan and sea coconut)*

\$5

**Red Bean Pancake**

*(Crispy brown crepe hugging a layer of sweet and velvety red bean paste)*

\$8

**Banana Fritters**

*(Deep fried banana fritters served with vanilla ice cream)*

\$5

**Waffles**

*(Crisp battercake served with choice of vanilla or chocolate ice cream)*

\$5

**Molten Lava Cake**

*(Moist chocolate cake with chocolate at the center topped with vanilla or chocolate ice Cream)*

\$8

**Cheesecake**

*(Rich and indulgent American cheesecake)*

\$8

**Tiramisu**

*(Espresso soaked chocolate cookies layered with creamy and rich mascarpone cheese with a dash of cocoa powder)*

\$8

**Mais Con Yelo**

*(Mixture of sweet kernel corn, milk and shaved ice topped with vanilla ice-cream)*

\$5

**Cendol**

*(Iced sweet dessert with drops of green rice flour jelly, red beans, coconut milk and palm sugar syrup )*

\$5

**Ice Kacang**

*(Thirst quenching colourful concoction of shaved ice, red beans, grass jelly and assortment of sweet syrups)*

\$5

**Ice Cream Sundae**

*(Choice of vanilla, chocolate or strawberry ice cream with hot chocolate fudge, rainbow jimmies, topped with maraschino cherry)*

\$3 per scoop

**Mixed Fruit Bowl**

*(Medley of fruits with yogurt and honey)*

\$5

## *drinks*

**Soft Drinks:** Coke, Coke Zero, Sprite, Fanta Grape, Fanta Cherry  
\$2

**Fruit Punch | Grass Jelly | Bandung**  
\$2

**Lime Juice | Ice Lemon Tea | Ice Milo**  
\$3

**Plain Lassi | Sweet & Sour Lassi | Mango Lassi**  
\$4

**Hot Milo**  
\$2.50

**Long Black Coffee**  
\$2

**Cappuccino | Latte**  
\$3

**Kopi Tarik**  
\$2

**Ice Milk Coffee**  
\$3

**Chinese Teas:** Pu-er, Chrysanthemum  
\$1 (refillable)

**English Teas:** English Breakfast, Earl Grey, Chamomile  
\$2.50

**Teh Tarik**  
\$2

**Masala Tea | Teh Halia**  
\$2.50

**Ice Milk Tea**  
\$3