FESTIVE NASI PADANG LUNCH

12pm to 2.30pm

15 November to 20 December, 23 and 24 December, 26 to 30 December

> Monday to Friday \$39++ Saturday and Sunday \$49++

CHRISTMAS NASI PADANG LUNCH

12pm to 3pm

21 & 22 December, 25 December \$59++

NEW YEAR EVE AND NEW YEAR NASI PADANG LUNCH

12pm to 2.30pm

31 December, 1 January \$49++

Group booking of 4 diners and above, enjoy additional 10% discount

CHILLED APPETISERS

Shrimp & Cuttlefish with Vermicelli salad

Lalap Beef salad

Gado gado

Fruit salad with spicy Tamarind dressing

Asinan Pickled fruits

BOILING POT

Mee Rebus
Tiger prawns, Boiled eggs, Fried tahu & Calamansi

LIVE STATION

Honey Baked Chicken Ham with Cloves in Pineapple Citrus sauce Grilled Seabass on Hotplate with House sambal Grilled Salmon on Hotplate with House sambal (Sat & Sun, 25, 31 Dec & 1 Jan)

HEATING LAMP (ROTATION 2 DISHES)

Golden Fritters with Prawn Tobiko Paste

Ayam Panggang

Grilled chicken leg with spicy soy sauce

Ayam Lalapan

Fried chicken leg with Turmeric & spices

MAIN SIGNATURES

Singapore Chili Crab with Mantou (Sat & Sun, 25, 31 Dec & 1 Jan)

(Rotation 3 Dishes)

Udang Sambal Petai (Fixed)
Shrimp and Sambal beans
Ikan Goreng (Fixed)
Fish with Spicy tamarind sauce
Sotong assam pedas
Squid ring Spicy and Sour sauce
Kerang Masak pedas
Clams cooked in Chilli

(Rotation 3 Dishes)

Rendang Sapi (Fixed)
Beef cheek Rendang
Tempeh Kecap Pedas (Fixed)
Fermented bean curd beans in Sweet spicy soy

(Rotation 1 Dish)

Terong Balado
Eggplant with Fresh chilli
Okra Sambal
Lady finger with Spicy chilli sauce

(Rotation 1 Dish)

Sayur Campur Tumis
Stir fry assorted vegetables
Sayur Lodeh
Boiled vegetables in Spiced coconut gravy
Gulai Pucuk Ubi
Cassava leaves cooked in aromatic herbs and Spiced coconut gravy

Noodle

Mee Siam Goreng

Rice

Steamed white rice Turmeric rice Steamed brown rice

Sambal

Sambal Belachan / Shrimp paste Sambal Hijau Balado / Green Chili Cincalok / Fermented Shrimps

Sweet Temptations

Musang King Durian Cream Puff (Sat & Sun, 25, 31 Dec & 1 Jan)

Assorted Mochi
White Chocolate Crème Brulee / White Pistachio Eclairs
Lemon Ricotta Donut
Cassava & Sago with Coconut milk and Jackfruit
Freshly Sliced Tropical Fruits

Strawberry Bingsoo

Strawberry compote, Tapioca pearls, Nata de Coco, Sweet milk, Chocolate sauce

White Chocolate Fountain

Strawberries, Marshmallows & Toasted Brioche (Sat & Sun, 25, 31 Dec & 1 Jan)