

# BUGIS KITCHEN

Bugis Street's history dates back to the early 19th century when it was primarily a residential area inhabited by the Bugis people, seafaring traders from the Indonesian island of Sulawesi. The Bugis were known for their maritime skills and played a significant role in trade across Southeast Asia.

Today, Bugis Street continues to thrive as a dynamic shopping and entertainment district in Singapore. It is home to modern malls, boutiques, restaurants, and bars, offering a mix of traditional and contemporary experiences. The area has retained its cultural charm while embracing urbanisation and modernity.

## CHEF'S RECOMMENDATIONS

Hainanese Chicken	16
Classic poached corn-fed chicken with Bugis signature sauces	
Singapore Laksa	18
Homemade spiced coconut broth with shrimp, king prawn, fish cake, chili, beansprout, fried tofu	
Chicken Curry Malay Style	16
Curry chicken with a blend of authentic Malay flavours, with okra, potatoes, red chilli, coconut milk and spices	
Beef Rendang	18
Slow cooked beef stew with coconut milk and spices	
Char Siew	21
Aromatic, smoky barbequed pork with home-made honey sauce	
Bak Kut Teh	19
Slow cooked pork ribs in herbs and spices broth served with Chinese fried dough	
Chilli Crab	39
Whole crab braised in spicy-sweet egg gravy	

## DESSERT

Bubur Cha-Cha	6
Tara, sweet potato, and pearl sago infused in coconut milk	
Red Bean Sago	6
Red bean sago infused in coconut milk	

## STARTERS

Hot & Sour Soup	7
Homemade soup with bamboo strips, tofu, vegetables, black fungus strips, egg	
Chicken Satay	15.5 (5pcs)
Corn-fed chicken skewers served with cucumber, red onion and spicy peanut sauce	
Gado-Gado	10.5
Selection of blanched vegetables, tofu, egg served with spicy sauce and prawn crackers	
Mongolian Prawn	12
Succulent Prawn in light batter, stir fried with a sweet, savoury sauce with a hint of black pepper	

## RICE AND NOODLES

Char Kway Teow	16
Stir-fried flat rice noodle with egg, prawns, beansprout, hint of chili and sweet soy sauce	
Hokkien Mee	18
Fried noodle braised in sweet chicken stock served with prawns, pork belly, squid, fish cake and vegetables	
Nasi Goreng	15
Fried rice served with satay, shrimp, peanut sauce, prawn crackers and fried egg	
Chai Tow Kway	16
Raddish cake fried with beansprouts, cured meat, Chinese sausage, Chinese chives and preserved turnip.	

## STAPLES

Egg Fried Rice	6
Steamed Jasmine Rice	4
Choy Sum	10
Morning Glory with homemade spicy sauce	12
Okra with homemade spicy sauce	10
Mantou Buns (2 pcs / 4 pcs)	3 / 5

**V** Vegetarian **VE** Vegan **S** Spicy