

# 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

<b>Hainanese Chicken</b>	17
Classic poached corn-fed chicken with Bugis signature sauces	
<b>Singapore Laksa</b> <span>S</span>	19
Homemade spiced coconut broth with shrimp, king prawn, fish cake, chilli, beansprout, fried tofu	
<b>Chicken Curry Malay Style</b> <span>S</span>	17
Curry chicken with a blend of authentic Malay flavours, okra, potatoes, red chilli, coconut milk and spices	
<b>Beef Rendang</b> <span>S</span>	19
Slow cooked beef stew with coconut milk and spices	
<b>Char Siew</b>	22
Aromatic, smoky barbequed pork with home-made honey sauce	
<b>Bak Kut Teh</b>	20
Slow cooked pork ribs in herbs and spices broth served with Chinese fried dough	
<b>Chilli Crab</b> <span>S</span>	39
Whole crab braised in spicy-sweet egg gravy	

## DESSERT

<b>Bubur Cha-Cha</b>	9
Taro, sweet potato, and pearl sago infused in coconut milk	
<b>Red Bean Sago</b>	7
Red bean sago infused in coconut milk	
<b>Ginger Milk Curd</b>	9
A popular Cantonese dessert with a kick of ginger, a rich milk flavour and, silky texture	
<b>Goreng Pisang</b>	9
Deep fried bananas coated in batter, served in gula Melaka syrup	

## STARTERS

<b>Hot &amp; Sour Soup</b> <span>V</span>	7
Homemade soup with bamboo strips, tofu, vegetables, black fungus strips and egg	
<b>Chicken Satay</b>	16.5 (5pcs)
Corn-fed chicken skewers served with cucumber, red onion and spicy peanut sauce	
<b>Gado-Gado</b> <span>V</span> <span>S</span>	11.5
Selection of blanched vegetables, tofu, egg served with spicy sauce and prawn crackers	
<b>Mongolian Prawn</b>	13
Succulent Prawn in light batter, stir fried with a sweet, savoury sauce with a hint of black pepper	

## RICE AND NOODLES

<b>Char Kway Teow</b> <span>S</span>	
Stir-fried flat rice noodle, egg, prawns, beansprouts, hint of chilli and sweet soy sauce	
	17
Stir-fried flat rice noodle in seasonal vegetables with hint of chilli and sweet soy sauce	
	16.50
<b>Hokkien Mee</b> <span>S</span>	
Fried noodle braised in SWEET chicken stock with prawns, pork belly, squid, fish cake and vegetables	
	18
Fried noodle braised in seasonal vegetables and vegetable broth	
	16.50
<b>Nasi Goreng</b>	16
Fried rice served with satay, shrimp, chicken, peanut sauce, prawn crackers and fried egg	
<b>Chai Tow Kway</b>	
Raddish cake fried with beansprouts, cured meat, Chinese pork sausage, Chinese chives and preserved turnip	
	17
Fried radish cake with beansprouts, Chinese chives and preserved turnip	
	16.50

## STAPLES

Egg Fried Rice	7
Steamed Jasmine Rice	5
Choy Sum	11
Morning Glory with homemade sambal	13
Okra with homemade sambal	11
Mantou Buns (2 pcs / 4 pcs)	4 / 6

V Vegetarian VE Vegan S Spicy