

# 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.

## STARTERS

Hot & Sour Soup	10
Homemade soup with shitake, king oyster and enoki mushrooms, tomatoes chilli and tofu	
Singapore Chicken Soup	10
Singapore style corn-fed chicken soup with shitake mushrooms and baby corn ribs	
Shitake Mushroom Roll	12
Five spiced grilled shitake mushrooms, pickled cucumber, spring onion salad & hoisin sauce	
Fried Wontons	9
Homemade pork & prawn wonton, curry sauce, lime & coriander	
Satay Chicken	12 (3pcs) / 18 (5pcs)
Spiced corn-fed chicken skewers with sticky soy glaze & peanut sauce	
Salt & Pepper	12
Tossed with Bugis spice, salt & pepper and served with garlic aioli <i>Choose from squid, chicken or cauliflower</i>	

## STAPLES

Burdord Brown Egg Fried Rice	8
Steamed Jasmin Rice	6
Wok-Fried Vegetables	8
Tossed in garlic (Pak Choi) or oyster sauce (Choi Sum)	

## CHEF SANG'S RECOMMENDATIONS

Hainanese Chicken	25
Classic poached corn-fed chicken served with Bugis signature sauces	
Singapore Laksa	21
Homemade spiced coconut broth with shrimp, tempura tiger prawn, squid fish balls, chili, beansprout, lime & coriander oil	
Pepper Hereford Sirloin Steak	26
Seared sirloin with savoy cabbage, green beans and black pepper sauce	
Sambal Cornish Sea Bass	24
Seared sea bass, sambal, sauteed pak choi with garlic, soy vinaigrette & spring onion salad	
Aubergine & Long Bean	18
Stir-fried aubergine, long beans, crispy tofu with vegan oyster sauce	

### ABOUT

## Chef Sang

Chef Sang, born in Korea and having extensive experience in Asian cuisine in London and Hong Kong; draws influences from all over Asia to elevate traditional dishes and flavours with a modern twist.

The menu celebrates authentic Singaporean dishes influenced by Malaysian, Chinese and Thai cuisines made from locally sourced, seasonal ingredients paying homage to its Asian roots.

## RICE AND NOODLES

Nasi Goreng	18
Spicy fried rice with chicken, prawn, emulsified preserved chili & shrimp sauce, pickled cucumber and fried egg	
Char Kway Teow	18
Stir-fried flat rice noodle with egg, prawns, beansprout and hint of chili & sweet soy	
Beef Ho Fun Dry	18
Stir-fried rice noodle with applewood smoked fillet of beef & beansprouts	
Thai Basil Fried Rice	16
Stir-fried vegetarian rice with Thai basil, shitake mushroom, green beans, carrot, courgette and spring onion	

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

If you have any dietary requirements or food allergies, please inform our service associates.

All prices include VAT at the current rate.  
A discretionary 12.5% service charge will be added to your bill.