



NYONYA CUISINE

Lunch Buffet

Wednesday to Friday | 11:30am to 3.00pm
Members \$24.90 | Guests \$34.90 (Last order 2:30pm)

SALAD & APPETIZER

DIY NYONYA ROJAK

cucumbers, pineapples, bean sprouts, beancurd, you tiao, turnips, kang kong, green mangoes, peanuts, fermented prawn paste, lime, chilli paste, ginger flowers

MINI NGOH HIANG

sweet sauce

SAMBAL BENDI

lady's fingers, sambal anchovies

WING BEAN SALAD

ikan bilis (anchovies), lemongrass, lime, peanuts, pickled shallots, tomatoes, fried shallots, cashews

LIVE STATION

NYONYA LAKSA

thick noodles, shredded chicken, tiger prawns, fish cakes, bean sprouts, tau pok, hard-boiled eggs, laksa leaves, sambal

SOUP

BAK WAN THENG

meatball soup

MAIN COURSE

AYAM PONGTEH

Nyonya style slow-braised chicken with fermented soybeans

NYONYA ASSAM FISH CURRY

lady's fingers, eggplants, tomatoes, onions, pineapples

NYONYA KARI BABI (PORK CURRY)

pork shoulder, potatoes, lemongrass, onions, curry

NYONYA CHAP CHYE

cabbages, black fungus, dried shrimps, tang hoon, garlic

STIR-FRIED LONG BEAN WITH CHAI POH

preserved turnips, garlic, ginger

BLUE PEA FLOWER JASMINE RICE

DESSERT

SAGO GULA MELAKA

BUBUR CHA CHA

ASSORTED NYONYA KUEH

ASSORTED ICE-CREAM WITH CONDIMENTS

TROPICAL FRUIT PLATTER

watermelon, honeydew, pineapple, rock melon

Available on **APRIL**
15, 16, 17

MAY
6, 7, 8, 28, 29

JUNE
17, 18, 19