



## STRAITS CUISINE

Available all-day

### STARTERS

- Otah**  \$15  
Traditional mackerel fish *otah* (steamed spicy fish mousse) and handmade prawn and *otah siew mai* (dumpling)
- Five Spice Ngoh Hiang**  \$16  
Pork and prawn roll wrapped in a thin beancurd skin and fried to a golden crisp, served with sweet bean sauce
- Baba Chews Kueh Pie Tee**   \$16  
A popular Peranakan dish of braised turnips with fried beancurd, prawns and *chilli chuka* (Nonya chilli-vinegar sauce) in a fried crispy shell
- Roasted Duck Popiah (2pcs)** \$18  
Roasted five spice duck roll filled with fungus, vermicelli and vegetable served with *har ko* (prawn paste) sauce
- Iberico Pork Collar Babi Panggang**    \$18  
Barbecued satay-marinated Iberico pork collar, served with peanut sauce

### SOUP

- Itek Tim "Consomme"** \$13  
Double boiled duck soup with salted mustard leaves, seasoned with spices, tamarind and green chilli
- Bakwan Kepiting**   \$15  
Traditional Peranakan soup with crab stock and tender meatballs of pork and crabmeat

### MAINS

- Ayam Curry Kapitan**  \$18  
A dry chicken curry flavoured with lemongrass, salted fish and kaffir lime leaves
- Ayam Buah Keluak**  \$23  
A Peranakan signature dish of a whole thigh, stewed in a gravy of assorted spices and *buah keluak* (black nut) stuffed with minced chicken
- Extra serving of stuffed buah keluak (3 pieces) \$8
- Iberico Pork Ribs Pongteh**  \$28  
A variation of the Peranakan favourite, Iberico spareribs slow-cooked for 12 hours at low temperature with fermented soya bean, mushrooms and potatoes
- Beef Short Ribs Rendang**   \$30  
USDA prime beef short ribs stewed in a rich gravy of coconut cream, spices, *Gula Melaka* (palm sugar) and turmeric leaf

### SIDES

- Sambal Terung** \$12  
Fried eggplant in *assam sambal tumis* (chilli paste flavoured with tamarind and spices) sauce
- Chap Chye**  \$13  
Peranakan mixed vegetable stew
- Chye Boey with Roasted Pork** \$15  
Braised mustard greens with roasted pork and *assam* dry chilli

**Add On** - Hainanese Rice \$3 / Jasmine Rice \$2

## KATONG'S FRESHEST CATCH

**PROMOTION** No vouchers or discounts are applicable for items in this section

- Clams (300g)**  \$16  
Fresh white clams sautéed with ginger, chilli padi and Chinese wine
- BBQ Squid (180g)** \$18  
Barbecued fresh squid glazed with sweet calamansi served with sweet soya sauce
- Herbal Drunken Tiger Prawns (300g)** \$26  
Boiled tiger prawns in Chef's signature Chinese herbal broth with "Hua Diao" Chinese wine
- BBQ Tiger Prawns (3 pieces)** \$27  
Charcoal-grilled tiger prawns with garlic butter sauce
- Cereal Red Sea Prawns (300g)** \$30  
A local favourite of stir-fried prawns cooked with cereal and gently flavoured with chilli padi and curry leaves
- Irish Mussels (500g)**  \$32  
Sea-grown black mussels cooked in a herb and wine sauce, served with baguette and fries
- Nonya Fried Seabass (600g)** \$32  
Fried whole seabass topped with signature Nonya sauce
- Curry Assam Red Snapper Fish Head (500g)** \$38  
Half red snapper fish head in a curry assam (tamarind) gravy, topped with okra, onion, tomato and eggplant
- Nonya-style Lobster (450g)** \$46  
Baked whole Australian lobster coated with "Nonya Sabayon" (homemade Nonya sambal onion sauce), topped with kaffir leaves
- Lobster and Cheese Noodles (450g)** \$48  
Stewed lobster and Ee Fu noodles in a homemade cheese sauce
- Claypot Soon Hock Laksa (600g)** \$49  
Poached fresh marble goby in laksa broth with Korean wheat noodle




## ASIAN ONE DISH MEALS









- Baba Keluak Rice**   \$15  
Fried rice with roasted pork *char siew* and *buah keluak* (black nut)
- Crabmeat X.O. Fried Rice** \$15  
Fried rice with premium X.O. (dried scallop) sauce and crabmeat
- Baba Char Kway Teow** \$16  
Stir-fried flat rice noodles with prawns, fish cake, egg, beansprouts, chives and chilli (optional)  
 Vegetarian option available
- Hainanese Chicken Rice** \$16  
Singapore's national dish of chicken slow-cooked to a tender finish accompanied with rice flavoured with chicken stock. Served with a clear broth, *achar* (pickles) and condiments
- Nonya Laksa** \$18  
Rice vermicelli in a broth of prawn stock and coconut cream with prawns, sea scallop, fish cake, cucumber and egg and a sprinkling of *daun kesum* (laksa leaves)

## CLASSICS

- Quinoa Salad**  \$15  
Mixed green salad with quinoa, shrimps, Kalamata olives, avocado, cherry tomatoes and raspberry vinaigrette dressing
- Tropical Chicken Burger** \$16  
Grilled chicken patty and pineapple relish served in a burger bun with fries
- Katong Croque-Monsieur**  \$16  
Dark rye bread loaf with grilled ham and gruyere cheese, served with fries
- Steak Sandwich** \$18  
Saigon baguette with barbecued beef steak, lettuce, tomato, cucumber, served with fries
- Fish & Chips** \$18  
Fried Barramundi fillet with tartar sauce and lemon wedges, served with fries
- Cheese Burger** \$18  
Grilled Australia beef patty glazed with cheddar cheese, served in a burger bun with fries
- Add On** - Bacon / Fried Egg / Cheese / Avocado \$2
- Spaghetti Vongole** \$20  
Spaghetti with fresh clams sautéed with basil, herb and garlic, served in a rich broth
- Organic Mushroom Linguine**   \$22  
Gluten free turmeric rice linguine with three mushrooms - button, king oyster and shimeji in a fresh organic herb sauce

## DESSERTS

- Ice Cream** \$6  
Single scoop of calamansi or *Gula Melaka* (palm sugar) ice cream
- Chendol**  \$8  
Shaved ice flavoured with fresh coconut cream and *Gula Melaka* (palm sugar)
- Sour Plum Ice**  \$9  
Shaved ice flavored with a sour plum syrup and accompanied with lychee jello and calamansi ice cream
- "Onde Onde" Cake** \$10  
Pandan sponge cake layered with *Gula Melaka* (palm sugar) and coated with fresh coconut flakes
- Kueh Durian**  \$15  
A variation of the traditional *kueh dadar*, with homemade durian mousse and shredded coconut cooked in *Gula Melaka* (palm sugar) wrapped in pandan crepes and topped with a scoop of homemade *Gula Melaka* ice cream
- Dessert of The Day** \$8  
Approach our service staff to find out more

 Healthy Option  Vegetarian  Vegan  Contains Pork  
 Contains Alcohol  Contains Nuts  Spicy  Signature

All prices are quoted in Singapore dollars and are subject to prevailing government taxes and 10% service charge.