



MODERN ASIAN & WESTERN CUISINE



# Food Menu



@babachewssg



@babachews

# SMALL BITES



ANGUS BEEF CUBES \$15  
Black Pepper & Garlic Chips

CHEESE OF THE DAY  \$18  
Chef's picked cheese platter  
with condiments

BEEF TARTARE  \$18  
Smoked Beef Fat, Achar,  
Capers & Pappadum

CHARCUTERIE  \$18  
Selection of cold cuts  
& condiments

BABA SATAY    \$22  
Turmeric, Lemongrass, Pork Belly,  
Pineapple & Satay Peanut Sauce

NYONYA KATSU \$13  
Turmeric, Galangal & Goma Slaw

CALAMARI  \$16  
Fried Oriental Salt & Pepper  
from the Wok

OYSTERS  \$10  
Pair of Fine Oysters, Aloe Vera,  
Tobiko, Apple & Lime Foam

CHILLI CRAB CAKES   \$18  
Croquette packed with Crab Meat  
served with Chilli Crab Sauce


QUESADILLA \$12  
Choice of Beef Rendang,  
Chicken Rendang or Chilli Crab


KUEH PIE TEE   \$10  
Traditional/ Smoked Crème Caviar  
/ Prawn & Kombu Cocktail

YOU TIAO   \$15  
Choice of Prawn Paste or  
Charcoal Otah

 Vegetarian

 Spicy

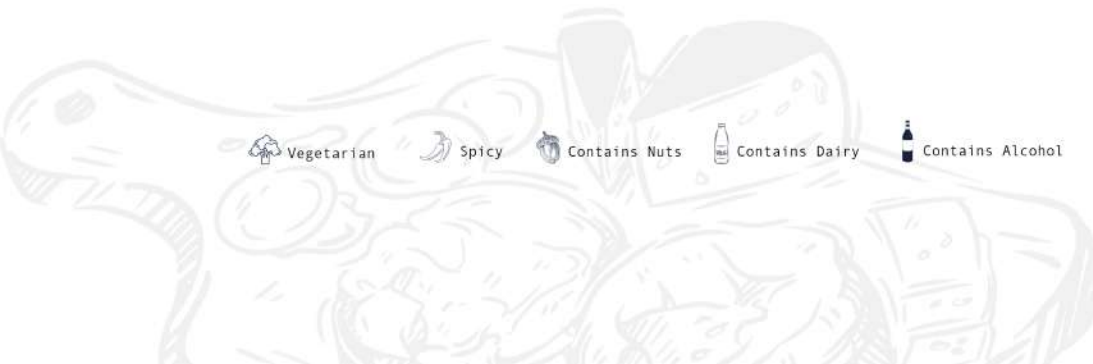
 Contains Nuts

 Contains Dairy

 Contains Alcohol

 Pork

 Seafood



# SALADS

BURRATA 🍷 \$26  
Ginger Flower, Nam Tok, Toasted Nuts & Mixed Greens Salad

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QUINOA (ADD ON LAMB +\$7) 🌱 \$18  
Quinoa, Cucumber, King Oyster Mushroom, Pomegranate, Kale, Shio Kombu & Tzatziki

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CAESAR SALAD 🍷 🐷 \$20  
Cajun Chicken, Romaine Lettuce, Caesar Dressing, Crispy Bacon Bits, Croutons, Parmesan & Onsen Tamago

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NO RICE PAPER ROLL \$19  
Citrus & Spice Cured Salmon, Guava, Aloe Vera, Passionfruit, Ohba leaves & Nam Prik Teloy

# SOUPS

MUSHROOM CAPPUCINO 🍷 \$13  
Shiitake Broth & Truffle Foam served with Sourdough

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SEAFOOD TONKOTSU 🦀 \$21  
Prawns, Clams, Seabass & Seaweed

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CRAB & BAKWAN KEPITING 🐷 🦀 \$15  
Pork & Prawn Ball, Bamboo Shoots & Crab Broth



# MAINS



## EAST COAST CHEESE BURGER

\$18

Brioche Bun, Beef Pattie, Butterhead Lettuce, Tomatoes, Cheddar Cheese & Caramelised Onions

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## WAGYU BUNS

\$20

Chinese Buns, Braised Wagyu Brisket, Dijon Mustard, Gherkins, Caramelised Onions & Red Wine Jus

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## CHICKEN LASAGNE

\$21

Baba's Chicken Rendang, Spiced Bechamel & Mozzarella

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## FISH COLLAR

\$26

Assam Emulsion, Tau Pok Crisps & Bonito

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## FISH & CHIPS

\$25

Seabass, Buah Keluak Marinade, Ebi Tobiko Mayo & Straight Cut Fries

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## KOPI 'C' SPARE RIBS

\$25 (Quart)

Marinated Spare Ribs with housemade Kopi 'C' sauce. Rojak Slaw, You Tiao Crisps & Sesame

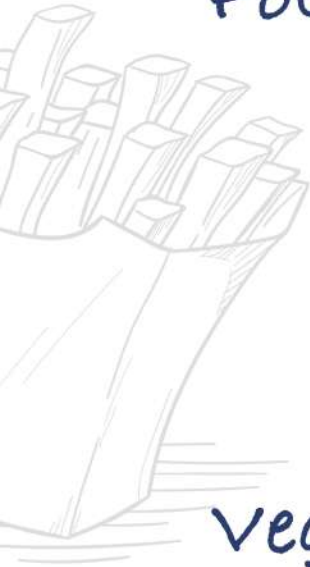
\$43 (Half)

\$75 (Full)




# SIDES

## Potatoes



FRENCH FRIES	\$10
TRUFFLE FRIES	\$14
SWEET POTATO FRIES	\$12
CHUNKY MASHED POTATO	\$8

## Vegetables

CHAP CHYE	\$12
BROCCOLINI	\$13
TRUFFLE ASPARAGUS 	\$13
SAUTEED MIXED GREENS	\$10



## Rice



JASMINE RICE	\$3
HAINANESE RICE	\$4





# RICE & NOODLES



**CHAR KWAY TEOW**    \$18  
Wok Fried Flat Rice Noodles, Chinese Sausage, Fish Cake, Beansprout, Ku Chye & Cockles

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**NYONYA FRIED RICE**   \$18  
Fried Nyonya Boneless Chicken Thigh, Achar & Fried Egg



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**CHAR SIEW DONBURI**   \$19  
Pork Belly Char Siew, Hong Kong Chye Sim, Shallot Oil, XO Crab Sauce & Fried Egg



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**BEEF SHORT RIBS RENDANG**   \$32  
Braised Beef Short Ribs, Toasted Coconut, Kaffir Lime, Achar & Prawn Crackers


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**AYAM BUAH KELUAK**   \$25  
Braised Chicken Maryland, Kaffir Lime, Achar & Prawn Crackers

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**GRANCHIO**   \$23  
Tagliatelle, Red Swimmer Crab Lumps, Singapore Chilli Crab Sauce & Onsen Tamago

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**PRAWN OIL KOMBU**  \$24  
Tagliatelle, Asparagus, Prawns, Clams, Shio Kombu & Prawn Emulsion



# DESSERTS

## KUEH DURIAN

\$16

Pandan Crepe, Durian Mousse, Burnt Custard  
& Gula Melaka

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## OUR STYLE CHENDOL

\$11

Red Bean Mousse, Pandan Jelly, Gula Melaka,  
Popcorn & Coconut Cream

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## ONDEH ONDEH CAKE

\$12

Pandan Sponge Cake, Gula Melaka, Coconut Cream  
& Coconut flakes

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## CAKE OF THE DAY

\$12

Rotation of Local-inspired / Western Cake



## Baba Chews' Private Room

Exclusive tailored dining experience in our private dining room.  
An array of Modern Asian & Western cuisine curated by our Head Chef.  
Menus are customisable upon request, perfect for every occasion.

### \*Terms & Conditions

Minimum five pax required, 48 hours reservation required in advance  
& complimentary one house red wine

Price at SGD 68++\* per pax

For assistance kindly approach our friendly service staff

