



RISE TO THE OCCASSION

SG60 MENU



INDIAN

BY CHEF BHARAT SAPKOTA

APPETISERS

Tangri Kebab
Chicken Drumstick, Tandoori Spices

Paneer Tikka
Cottage Cheese, Yoghurt, Saffron

Onion Bhaji
Red Onion, Chickpea Flour

MAINS

Fish Moilee
Grouper, Coconut, Tamarind

Butter Chicken
GG French Poulet, Fenugreek & Onion Sauce

Nalli Gosht
Lamb Shank, Onion, Tomato, Garlic

Malabar Chicken Curry
Kerala style, with roasted coconut sauce.

Aloo Gobi
Potato, Cauliflower

Dhal
Lentils, Spices

LIVE STATION

Coin Paratha
With chicken curry.

CHINESE

BY CHEF ONG SOO WAN

APPETISERS

Rojak

Jicama, Cucumber, Apple, Chinese Breadsticks

MAINS

Chicken Curry

GG French Poulet, Potatoes

Ayam Goreng

With mixed herbs & spices.

Herbal Bak Kut Teh

Family recipe pork rib broth.

Black Pepper Lobster

Sarawak Black Pepper, Butter, Spices

Hainanese Chicken Rice

Poached Chicken, Traditional Accompaniments

Sambal Kang Kong

Water Spinach, Housemade Sambal

Wok Fried Rice

Mixed Vegetables, Egg

Sauteed Vegetables

With oyster sauce.

LIVE STATION

Singapore Laksa

Rice Noodles, Coconut Gravy

CHINESE

BY CHEF JIMMY WONG

APPETISERS

Deep Fried Nghoh Hiang
*Minced Pork, Century Egg, Pickled Ginger, Cucumber,
Prawn Cracker, Sweet Sauce*

Sotong Kang Kong
Water Spinach, Cuttle Fish, Peanuts, Shrimp Sauce

Fried Oyster Omelette
Oyster, Egg, Coriander, Chilli Sauce

Crispy Baby Squid
Peanut, Rojak Sauce

Wok Fried Carrot Cake
Carrot Cake, Egg, Cai Poh

MAINS

Har Cheong Gai
Prawn-paste, Spring Chicken

Kam Heong Fish in Lotus Leaf Wrap
Seabass, Shrimp Paste, Lemongrass, Curry Leaves

Salted Egg Prawn
Sea Prawn, Salted Egg Sauce, Chicken Sauce

Hainanese Pork Chop
Potatoes, Green Peas, Sweet & Sour Sauce

LIVE STATION

Oyster Omelette
Fresh Coriander, Potato Flour

MALAY

BY CHEF SALLEH JAHARI

APPETISERS

Gado Gado

*Rice Cake, Long Beans, Carrot, Beansprout, Cabbage,
Fermented Soybean, Peanut, Tamarind Gravy*

Tahu Telur

Egg, Japanese Egg Tofu, Spicy Chilli Sauce

MAINS

Beef Rendang

Wagyu Beef Cheek, Coconut Milk, Chilli, Mixed Spices

Prawn Balado

Tiger Prawns, Chilli, Onion, Garlic, Tamarind

Opor Ayam

Corn-fed Chicken, Onion, Garlic, Ginger, Nutmeg, Coconut Milk

Sayur Lodeh

Cabbage, Tofu, Fermented Soybean, Carrot, Coconut Gravy

Sambal Goreng

Long Beans, Fermented Soybean, Coconut Milk, Sambal

Nasi Lemak

Coconut Rice, Blue Pea Flower

LIVE STATION

Satay Ayam

Chicken, Peanut Sauce

EURASIAN

BY CHEF COLIN THUMBOO

APPETISERS

Achar

Cucumber, Pineapple, Carrot, Cabbage, Turmeric, Peanut

Kerabu

Long Beans, Beansprouts, Wing Beans, Grated Coconut

MAINS

Devil's Curry

Chicken, Chilli, Onion, Ginger, Mustard Seed, Bacon, Cabbage

Skewers

Barramundi, Tamarind, Fermented Soybean

Babi Pongteh

Braised Pork, Mushroom, Bamboo Shoot, Soybean Sauce

Prawn Bostador

Green Chilli, Coconut Milk, Mixed Herbs

Chap Chye

*Cabbage, Carrot, Wood Ear Mushrooms,
Glass Vermicelli, Lily Buds*

Semur Babi

Pork Stew, Carrot, Potato, Vinegar

Sour & Spicy Prawns

Braised prawns with fresh pineapple.

LIVE STATION

Pang Susi

Sweet potato buns filled with minced meat.

NONYA DESERTS

BY CHEF JASMINE TAY

Kueh Kosui

Tapioca Flour, Gula Melaka, Grated Coconut

Kueh Sago

Sago Pearls, Pandan Juice, Rose Syrup, Grated Coconut

Kueh Salat

*Pandan Custard, Pandan Juice, Coconut Milk,
Glutinous Rice, Blue Pea Flower*

Lapis Sagu

Tapioca Flour, Sago Flour, Coconut Milk

Kueh Bingka

Tapioca Cake, Grated Tapioca & Cassava, Coconut Milk, Egg

Ang Ku Kueh (Mung Bean)

Glutinous Rice Skin, Mung Bean Paste, Sesame Seeds

Ang Ku Kueh (Orh Nee)

*Glutinous Rice Skin, Taro Paste, Shallot Oil,
Deep-fried Taro Bits*

Gula Melaka Chiffon Cake

A Southeast Asian interpretation of a classic chiffon cake.

Pulut Hitam Putri Ayu

Steamed Black Glutinous Rice Cake, Grated Coconut

Ondeh Ondeh

Glutinous Rice Flour, Sweet Potato, Pandan Juice, Gula Melaka