

ALL-DAY DINING MENU

SALADS & SMALL BITES

Baba Chews House Green Salad \$12 🌿

Selection of greens served with kalamata olives, avocado, sundried tomato and choice of lemon vinaigrette or mint chilli dressing

Caesar Salad \$14

Romaine lettuce tossed with Caesar dressing, anchovies, fresh Parmigiano cheese, garlic croutons with grilled chicken

Otah Trio \$14 🌿

Otah (grilled parcels of spiced ground seafood in banana leaf) in three varieties - prawn, mackerel and shellfish, served with *asam* (tamarind) chilli dressing

Satay Panggang \$14 🌿🌿

Choice of half dozen chicken or mutton satay served with peanut gravy, traditional condiments and *ketupat* (Malay rice cake)

Chilli Crab Cake \$15 🌿👍

Fried crab meat patty with Singapore's signature chilli crab sauce served with fried 'mantou' chips

Chef Sam Leong's Signature Wasabi Prawns \$15 🍣

A dish by Chef Sam Leong.

Crispy fried prawns tossed with wasabi mayonnaise

Yam Nuar \$16 🍣

A dish by Chef Ian Kittichai

Seared beef sirloin with Asian salad.

Foie Gras Tau Kwa Pau \$20 🌿👍

A typical Katong dish with Chef's twist of Foie Gras in *Lor Chap* (fragrant dark gravy of spices and soya sauce) topped onto a fried beancurd with egg and coriander leaves

Whenever you see this icon on one of our menus you can try one of a number of bespoke recipes designed for us by a panel of Culinary Ambassadors. Our IHG Culinary Ambassador programme was created through a partnership between the InterContinental Hotels Group (IHG), and a panel of celebrity chefs and masters of their cuisine.

Please ask any of our colleagues for more information.



🌿 Suitable for Vegetarians

🐷 Contains Pork

🌿 Contains Nuts

🌶️ Spicy

👍 Chef's Recommendation

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

SANDWICHES

Baba Chews Club Sandwich \$16 🍴

Local toast with Cajun chicken breast, Bombay onion omelette and grilled streaky bacon

'Ayam Buah Keluak' Burger \$18 🍴

A Peranakan-inspired burger with grilled chicken patty, *achar* (Asian pickles) topped with puréed *buah keluak* (black nut) on a multigrain bun

*All sandwiches are accompanied with steak fries and salad

SOUPS

Tom Yum Kung Lai Suer Yang \$11 🍴🌶️

A dish by Chef Ian Kittichai

Grilled tiger prawn, charred oyster mushroom, kaffir - lemongrass broth

Pong Tauhu \$10 🍴

Traditional Peranakan soup with homemade prawn stock, pork meatballs and bamboo shoots

Cream of Forest Mushroom \$9 🍴

Cream of button and Porcini mushrooms served with garlic bread

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MAINS

Penang Char Kway Teow \$15 🌿🌿

Penang's iconic dish of stir-fried flat rice noodles with prawns, fish cake, egg, beansprouts and chilli

Nonya Fried Rice \$15 🌿🌿

Wok-fried *sambal belacan* (shrimp paste chilli) fried rice with grilled turmeric chicken and *achar* (pickles) on the side

Hokkien Mee \$16 🌿

An iconic Singaporean dish of rice vermicelli and yellow noodles cooked in a gravy of prawn stock with prawns, squid, fish cake and vegetable

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)

Hainanese Chicken Rice \$17

Singapore's national dish of chicken slow-cooked to a tender finish and rice flavoured with chicken stock, served with a clear broth, *achar* (pickles) and condiments

Sweet and Sour Pork Belly \$16 🍷🍷

A dish by Chef Sam Leong

Wok-fried pork belly with green apple and sweet and sour sauce

Moo Yang Ta Krai Kra Tiem \$20 🍷🍷

A dish by Chef Ian Kittichai

Seared pork chop with crispy garlic and lemongrass

Beef Short Ribs Rendang \$25 🌿🌿👍

Beef short ribs cooked in coconut cream and spices, served with fragrant rice

Oven-Baked Cod Fish \$29 🍷

A dish by Chef Sam Leong

Oven-baked cod fish with egg white

Sambal Stingray \$20 🌿👍

Sea-caught stingray char-grilled and topped with home-made chilli sauce



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WESTERN FAVOURITES

Hamburger \$20 🍖

8oz grilled beef patty topped with a sunny side up egg and grilled streaky bacon on a multigrain bun

Portobello Mushroom Wrap \$16 🌱

Confit of Portobello mushrooms, lettuce, tomato, cheese and herb dressing in a tortilla wrap

Sea Prawn Spaghetti Aglio Olio \$28 🌶️

Spaghetti sautéed in olive oil, bird's eye chilli and garlic, topped with seared wild caught sea prawns

Butter-Seared Salmon \$25

With carrots and asparagus vichy, served with a kaffir lime sauce

FROM THE CHAR GRILL

Beef Ribeye \$37

200gm Black Angus / USDA prime

Beef Tenderloin \$35

200gm Cape Grim - antibiotic-free / Black Angus / Australia

Lamb Ribs \$40

4 ribs / Murray Bridge / Australia

Corn-fed Chicken \$26

400gm Half coquelet / France



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