# 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 varietals - prawn, mackerel and shellfish, served with asam (tamarind) chilli dressing

Satay Panggang \$14 4~

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

Chilli Crab Cake \$15 >6

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 & 6

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.

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# 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 ❷➤

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

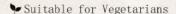
Cream of Forest Mushroom \$9 >

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 **3** A dish by Chef Ian Kittichai Seared pork chop with crispy garlic and lemongrass

Beef Short Ribs Rendang \$25 4~4

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 0

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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