

Weekday Set Lunch

Risoles

Homemade Acar

🍴 Sweet Potato Leaves Masak Lemak

————— Choice of 2 Mains —————

Rempapa Gulai Ikan

🍴 Ayam Masak Cili Garam

Baca Assam (+10)

Babi Tulang (+10)

Jasmine Rice

(An additional 1.50 for Nasi Lemak Rice)

Dessert

Assorted Kueh (4 pieces)

48 for 2 Persons

(Additional guests, 24 per person)

The Weekday Set Lunch is available only for dine-in and is not applicable with other discounts and promotions. The Weekday Set Lunch is not applicable on public holidays.

Prices are subject to 10% service charge and prevailing government taxes.

🌿 Vegetarian 🍴 Spicy 🍴 Mild Spicy 🍴 Chef's Pick

Small Plates

Ayam Pelencheng 16

Boneless chicken leg is marinated with fresh rempah, and grilled upon order.

Hakka Fried Pork 20

Marinated with fermented bean curd, five spice powder, black bean sauce for at least 16 hours, this dish is an excellent pairing with Rempapa's Signature Cocktails, we kid you not.

Kerabu Timun 18

Head Chef Alan's Grand Auntie's recipe, thinly sliced cucumber with pork belly dressed in a spicy cincalok sauce.

Sambal Sweet Potato Leaves 16

Stir-fried sweet potato leaves in spicy homemade sambal.

Kueh Pie Tie (6 pcs) 15

A popular heritage snack that has stood the test of time as a festive favourite, crispy pastry shells are stuffed with simmered turnips, fresh vegetables, and eggs.

Additional 2.50 per piece

Homemade Acar 6

A medley of vegetables, pickled and tossed in a homemade sauce.

Stir-fried Market Vegetables 16

Seasonal local greens from the market, stir-fried with garlic and pork lard.

Singgang 30

A Eurasian classic dish cooked in a rempah made with fresh chillies, turmeric, galanghal, lemongrass, shallots and candlenuts. After the fish is cooked, it goes through a painstaking process of removing the bones, for easy consumption.

Large Plates

Baca Assam (Beef Cheek) 35

A 'lost' Eurasian heritage dish that is almost like a mix of Peranakan and Indian flavours. It was a special treat for Chef Damian's grandad to cook this dish as beef was expensive then, and the process of making the dish was long and labourious.

Babi Tulang Masak Assam 35

Pork Ribs and Pork Belly are cooked in a rempah of chillies, shallots, belachan, candlenuts and other spices before fresh and preserved Chinese Mustard leaves are added for texture. To balance the flavour, tau cheow and tamarind paste are added.

Braised Beef with Raita and Roti 26

A Singapore New Heritage dish that draws influences from Eurasian and Indian cuisines, paired with refreshing Raita.

Single Plates

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| CP Stir-fried Chee Cheong Fun | 18 | Nasi Lemak (Chicken) | 19 |
| A fragrant stir-fried rice cake rolls with fresh seafood, and vegetables. | | A labourious 3-hour process of cooking with fresh coconut milk after soaking the jasmine rice overnight. | |
| Peranakan Yong Tau Foo | 19 | V Chickpea Curry with Roti / String Hoppers | 18 |
| Grandma's version of Chef Damian's favourite breakfast dishes. A light coconut prawn enriched gravy with vegetables, stuffed with fish. | | A combination of Indian and Eurasian flavours, hints of Middle Eastern, with chickpeas for a balanced soft texture. | |
| M Sri Lankan Chicken Curry with String Hoppers and Tomato Chutney | 19 | CP M Ayam Lemak Chilli Padi with Jasmine Rice and Acar | 19 |
| Traditional Sri Lankan curry that has thinner gravy, it is an excellent pairing with string hoppers for a delish soaking, using both whole and ground spices. | | GG French poulet is cooked with a rempah of dried chilli padi, lengkuas, lemongrass, shallots, kencur and other spices. To which fresh coconut milk is added to flavour and enrich the gravy. | |

