

Weekday Set Lunch

Sayur Lodeh

Homemade Acar

Nasi Lemak

Comes with 2 plates of Nasi Lemak, silver fish, cucumber, fried eggs, and homemade sambal

==== Choice of 2 Accompaniments =====

🍴 Ayam Berempah

Opor Ayam

🍴 Beef Cheek Rendang (+8)

🍴 Ayam Pelencheng

🍴 Sambal Udang (+5)

🍴 Garang Assam Fish

🍴 Hakka Fried Pork

Dessert

Assorted Heritage Kueh (4 pieces)

or

2 Bowls of Cheng Teng

48 for 2 Persons

(Additional guests, 24 per person)

(additional \$6 for free flow Assam Boi or
Coconut Water)

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

Nasi Lemak

Nasi Lemak Otah

Comes with silver fish, cucumber, fried eggs, and homemade sambal.

12

Nasi Lemak

Comes with silver fish, cucumber, fried egg and homemade sambal.

Choice of 1 Accompaniment

🍴 Ayam Berempah

Deep-fried spiced chicken

🍴 Opor Ayam

Aromatic coconut chicken stew

🍴 Hakka Fried Pork

Deep-fried marinated pork with fermented bean curd, five spice and black bean sauce.

🍴 Beef Cheek Rendang (+8)

Braised till tender in a rich gravy of 15 different spices

🍴 Sambal Udang (+5)

Fresh prawns cooked with homemade sambal

19

Jasmine Rice

3

Starters

Homemade Acar 6

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

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. Good for 2-3 pax.

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 jicama, bamboo shoot and prawns.

Additional 2.50 per piece

Kerabu Timun 18

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

Sharing Plates

🌿 Lady's Finger Salad 14

A refreshing and spicy salad of Lady's Finger and dried shrimp sambal.

Sayur Lodeh 16

A fragrant vegetable stew with young jackfruit simmered in a rich coconut broth.

Singgang 26

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.

🌿 Beef Rendang 35

Beef Cheeks are braised till tender in a rich and aromatic gravy that is made with 15 different herbs and spices.

Single Plates

CP Stir-fried Chee Cheong Fun 18

A fragrant stir-fried rice cake rolls with fresh seafood, and vegetables.

V Chickpea Curry with String Hoppers 18

A combination of Indian and Eurasian flavours, hints of Middle Eastern, with chickpeas for a balanced soft texture.

Peranakan Yong Tau Foo 19

Grandma's version of Chef Damian's favourite breakfast dishes. A light coconut prawn enriched gravy with vegetables, stuffed with fish.