

Weekday Set Lunch

Sweet Potato Leaves Masak Lemak

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)

🍴 Garam Assam Fish

Hakka Fried Pork

Dessert

Assorted Heritage Kueh (4 pieces)

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.

19

(additional \$3 for extra fried egg)

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

Jasmine Rice

3

Starters

Homemade Acar 6

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

🌿 Kerabu Timun 18

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

Sharing Plates

🌿 Sambal Sweet Potato 16

Wok-fried sweet potato leaves tossed in an aromatic homemade sambal chilli sauce and creamy coconut milk.

Sweet Potato Leaves Masak Lemak 16

Sweet potato leaves, kangkung, and yellow sweet potato slow-cooked in a rich, creamy coconut milk gravy infused with warm spices.

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 Cheek 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	V Chickpea Curry with String Hoppers	18
A fragrant stir-fried rice cake rolls with fresh seafood, and vegetables.		A combination of Indian and Eurasian flavours, hints of Middle Eastern, with chickpeas for a balanced soft texture.	
Gerang Assam Fish	22	M Ayam Berempah	9
Seabass cooked in a medium spiced tamarind gravy with green mangoes, brinjal and okra.		Deep-fried spiced chicken.	
Opor Ayam	9	Sambal Udang	22
Aromatic coconut chicken stew		Fresh prawns cooked with homemade sambal	