

# Weekday Set Lunch

Sweet Potato Leaves Masak Lemak

✓ Homemade Acar

Nasi Lemak

Comes with 2 plates of Nasi Lemak, silver fish, cucumber, fried egg, 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.

# Nasi Lemak

## Nasi Lemak Otah

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

12

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## Nasi Lemak

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

19

(Additional \$3 for extra fried egg)

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### Choice of 1 Accompaniment

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#### 🌿 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 until tender in a rich gravy of 15 different spices.

#### 🌿 Sambal Udang (+5)

Fresh prawns cooked in homemade sambal.

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## Jasmine Rice

3


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# Starters

- V** **Homemade Acar** 6  
A medley of vegetables, pickled and tossed in a homemade sauce.
- M** **Kerabu Timun** 18  
Head Chef Alan's Grand Auntie's recipe: thinly sliced cucumber with pork belly dressed in a spicy cinalok sauce.
- C** **Hakka Fried Pork** 20  
Marinated with fermented bean curd, five-spice powder, and 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.
- Ayam Pelencheng** 18  
Boneless chicken leg is marinated with fresh rempah, and grilled upon order.

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# Sharing Plates

- Singgang** 26  
A Eurasian classic dish cooked in a rempah made with fresh chillies, turmeric, galangal, lemongrass, shallots, and candlenuts. After the fish is cooked, it undergoes a painstaking process of removing the bones for easy consumption.
- 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.
-  **Beef Cheek Rendang** 35  
Beef cheeks are braised until tender in a rich and aromatic gravy made with 15 different herbs and spices.

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# Single Plates

- CP** Claypot Bee Tai Mak with Braised Pork and Egg 19  
Slow-braised minced pork with a blend of 8 different spices. To serve, we wok-fry the noodles with the braised pork and place the finished mixture onto a hot claypot, topped with fried shallots, garlic, and a soft-boiled egg.
- V** Chickpea Curry with String Hoppers 18  
A combination of Indian and Eurasian flavours, with hints of the Middle East, and chickpeas for a balanced, soft texture.
- Garam Assam Fish 22  
Seabass cooked in a medium-spiced tamarind gravy with green mangoes, brinjal and okra.
- M** Ayam Berempah 18  
Deep-fried spiced chicken.
- Opor Ayam 18  
Aromatic coconut chicken stew.
- Sambal Udang 22  
Fresh prawns cooked in homemade sambal.

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