

# Sharing Bites

**🌶️ Limpeh Sliders (3 pcs) 21**

Brisket is cooked in a wholesome rempah, sandwiched between crispy pastry shells. Served with pickled cucumber to complement the richness.

**Hakka Fried Pork 20**

Marinated with fermented bean curd, 5 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.

**Chi Pow Kai (3-4 pax) 18**

Marinated boneless chicken leg wrapped in parchment paper, deep fried till succulent.

**🌶️ M Ayam Pelencheng 16**

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

**Penang Style Lor Bak 18**

Penang-style inspired minced pork, five spice and light soya wrapped in bean curd skin and deep fried till crispy.

# Meat

## Baca Assam (Beef Cheek) 46

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. When it was cooked on special occasions, Chef Damian savoured every bite.

## <sup>M</sup> Damian's Chicken Curry 38

Made with Chef Damian's curry powder with 11 spices, this curry draws inspiration from Indian and Eurasian cultures. A combination of wet and dry spices in its rempah base, adopted from the Malay Gulai. Served with Mantou.

Extra Mantous \$4

## Babi Pongteh 38

Braised pork stewed with preserved bean paste, garlic, bamboo shoots, dried Chinese mushroom. A signature Peranakan specialty, Chef Damian's Grandma prepared on special occasions.

## <sup>M</sup> Sambal Buah Keluak 29

A dish rarely found in Peranakan homes. Pounded Buah Keluak is cooked together with rempah titek minced pork and coconut. The result is a flavour bomb covering all the taste profiles.

## <sup>M</sup> Beef Cheek Rendang 46

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

## Pork Knuckle with Salted Vegetables 30

Chef Damian's favourite comfort soup, one that he always have cravings for. Knuckle is slowly braised till soft and tender. Salted vegetables, garlic, tomatoes and tamarind peel are then added to enhance the flavour.

Shot of Armagnac 1995 \$10

## Ayam Tempura 38

A simple, yet complex peranakan dish cooked with onions, chilies, calamansi and artisanal light soya sauce. Topped with a fried egg, the way Grandma use to serve.

# Seafood

**CP Golden Pomfret** 42  
Golden Pomfret in a Herbaceous Gravy with Sour Plum and Calamansi.

**M Garam Assam with Seasonal Fish** 42  
A Peranakan classic cooked in a heartily spiced piquant gravy with seasonal additions like belimbing. The fish used will be seasonal and will change every quarterly or earlier.

**Singgang** 38  
A Eurasian classic dish cooked in a rempah made with fresh chillies, fresh turmeric, galanghal, lemongrass, shallots and candlenuts. After the fish is cooked, it goes through a painstaking process of removing the bones, for easy consumption. This dish has been a favourite for the last 22 years of Chef Damian's culinary career.

**Otah Otah** 26  
A modern take on a Peranakan Style Otah. The spice paste is similar but more herbs have been added to make the filling more aromatic. The fish is spotted spanish mackerel which has a good amount of "fat". The otah is first steamed and then grilled to finish.

**Braised Tofu with Herbal Sauce** 26  
Sous Chef Chit Pang's homemade soy tofu braised in golden herbal and dried scallop gravy. A dish that is reminiscent of his Grandma's version with a slight twist.

**M Grilled Squid with Sambal Kicap** 28  
Whole squid grilled over charcoal and served with a delectable and refreshing sambal kicap.

# Vegetables

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|---|----|--|----|
| <b>Kedondong Salad</b>  | 18 | <b>CP Sambal Brinjal with Ti Poh</b>   | 20 |
| A flavour and textural bomb with wing bean, ginger flower, herbs, peanut brittle that is sweet, salty, sour with a hint of bitterness. Contains seafood.      |    | Deep fried brinjal is tossed with Sambal Juliana and calamansi, and topped with Ti Poh for a textural crunch. Contains seafood.  |    |
| <b>V Chickpea Curry</b>   | 16 | <b>Market Vegetables</b>   | 16 |
| A combination of Indian and Eurasian flavours, hints of Middle Eastern, with onions, ginger, garlic, cumin, fennel and chickpeas for a balanced soft texture. |    | Local greens stir-fried with garlic and pork lard.   |    |
| <b>V Papaya and Mango Salad</b>   | 18 | <b>M Sweet Potato Leaves</b>   | 16 |
| Hand-chopped green mangoes with papaya, tomatoes, and pineapple, dressed with calamansi, chilies, and kicap manis. Topped with peanut brittle.                |    | Stir-fried sweet potato leaves in spicy homemade sambal.   |    |
|   |    | <b>Peranakan Chap Chye</b>   | 26 |
|   |    | A dry version of Peranakan Chap Chye using both prawn and pork broth. Ingredients are slowly braised until all the flavours have been absorbed into the dish. Best eaten with our fiery sambal belachan. |    |

# Rice

- |  |    |                              |   |
|--|----|------------------------------|---|
| <b>M Nasi Buah Keluak Fried Rice</b>   | 32 | <b>Turmeric Basmati Rice</b> | 3 |
| (Perfect for two)  |    | Nasi Kunyit                  |   |
| Fragrant fried rice made with a sambal paste of rempah titek, lemongrass and minced pork and fresh coconut milk. |    | <b>White Jasmine Rice</b>    | 2 |

# Desserts

## Kueh Platter

4 pcs	8 pcs	12 pcs
7	12	18

## Assorted kueh of the day

Please approach our friendly staff for the full list of Kuehs available today.

### Coconut Custard with Gula Melaka 16

Inspired by the Basque Caramel Flan, Chef Damian created a local version using coconut milk and gula melaka, achieving a silky-smooth texture with the earthy melaka sweetness.

### Kueh Kosui 14

Steamed tapioca kueh with gula melaka tossed in grated coconut. An all-time favourite perfected by Chef over the years with a melt-in-your-mouth mochi texture.

### Kueh Bengkah (4 pcs) 12

Baked tapioca cake with a firm custardy texture, served with palm sugar syrup.

### Kaya Cake (4 pcs) 8

Homemade kaya layered with fluffy pandan sponge cake.