

# Sharing Plates

## 🍴 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.

## 🍴 Papaya and Mango Salad 18

Hand-chopped green mangoes with papaya, tomatoes, and pineapple, dressed with calamansi, chilies, and kicap manis. Topped with peanut brittle.

## 🍴👨🍳 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.

## Ayam Pelencheng 16

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

## 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.

## 🍴👨🍳 Ayam Lemak Chilli Padi 38

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.

## Babi Tulang Masak Assam 38

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.

## 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.

## Market Vegetables 16

Local greens stir-fried with garlic and pork lard.

## 🍴 Sweet Potato Leaves 16

Stir-fried sweet potato leaves in spicy homemade sambal.

# Mains

Single Portions

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## SPECIALS

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### Nasi Lemak (Chicken) 19

A labourious 3-hour process of cooking with fresh coconut milk after soaking the jasmine rice overnight, and sambal made from a base of classic rempah titek, sugar, salt, and finished with a dash of lime for restrained acidity tailored for today's tastebuds.

### CP Stir-fried Chee Cheong Fun 18

A hometown dish made by our young chef, Ah Seng who hails from Penang!

### Weekly Special

Please approach our staff.

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### V Chickpea Curry with Roti / String Hoppers 18

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

Extra Roti/String Hoppers \$2

### Peranakan Yong Tau Foo 24

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

### M Sri Lankan Chicken Curry with String Hoppers and Tomato Chutney 20

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.

Extra String Hoppers \$2

### Braised Beef with Raita and Roti 26

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

Extra Roti \$2

# Desserts

## Kueh Platter

4pcs	8pcs	12pcs
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.