



TEOCHEW PORRIDGE

Lunch Buffet

Wednesday to Friday | 11:30am to 3.00pm
Members \$24.90 | Guests \$34.90 (Last order 2:30pm)

UNDER THE LIGHT

NGOH HIANG

served with sweet sauce

PRAWN PASTE CHICKEN WINGS

served with thai chilli sauce

STUFFED CRISPY 'YOU TIAO'

served with bean paste sauce

MUAR OTAH-OTAH

made with mackerel

STARCH

sweet potato porridge ✓
plain porridge ✓
vegetarian fried bee hoon ✓
steamed jasmine rice

CONDIMENTS

salted egg ✓
braised peanuts ✓
pork liver sausage
pickled chye sim ✓
pork floss
braised salted vegetables ✓
hae bee hiam
fermented bean curd ✓
dace with salted black bean
chinese olive vegetables ✓

CARVING MEAT STATION

(Soy-Braised Dishes)

braised pork belly
braised duck
braised pork skin
braised hard-boiled eggs
braised pork intestine
braised tao kwa

MAIN

TANGLIN CHICKEN CURRY (THIGH MEAT)

SPICY 'BAK CHOR'
with black bean sauce

'KAM HIONG' LALA
(clam)

STEAM FISH FILLET
served with chilli and fermented soybean

FRIED BEANCURD
with chye poh topping and shallot ✓

STIR-FRIED BITTER GOURD
with egg and garlic ✓

NYONYA CHAP CHAI ✓

CHAI POH OMELETTE ✓

TEOCHEW FISH CAKE

Available on

APRIL
8, 9, 10, 29, 30

MAY
20, 21, 22

JUNE
10, 11, 12

✓ vegetarian