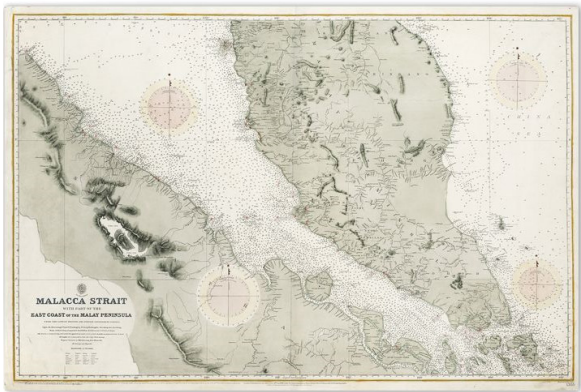


À LA CARTE



Traders and neighbours have long been bringing ingredients into Singapore through the Strait of Malacca, resulting in a palette of eclectic flavours reflected in colourful and exciting dishes.

The Malacca Strait is a narrow waterway that extends nearly six hundred nautical miles from the Andaman Sea to the South China Sea, between Malaysia and Indonesia.

Be ready for a memorable journey through South-East Asia's rich food culture and savour some of Singapore's most-loved local dishes.

Key to Allergens:

A – alcohol, G – cereals containing gluten,
 CE – celery and celeriac, C – crustaceans, D – dairy
 E – eggs, F – fish, L – lupin, P – peanuts, M – milk, MO – molluscs,
 M – mustard, N – nuts, S – soya beans, SE – sesame, FSD – sulphur dioxide
 V – Suitable for Vegetarians, VE – Suitable for Vegans

SMALL PLATES TO START AND SHARE

太平洋拼盘

Straits Kitchen Platter

*Kueh Pie Tee, Chilli Prawns, Duck Rolls, Signature
Chicken Satay, Scallops*

(G, C, MO, F, P, S, FSD)

24

太平洋点心

Straits Kitchen Dim Sum

*filled with Pumpkin, Chicken, Pork, Squid, Prawn
(C)*

5 pieces - 15

10 pieces - 26

越南米纸卷

Homemade Vietnamese Summer Rolls

*Rice Paper Rolls with Shredded Vegetables,
served with Sweet Chilli Sauce (VE)*

11

香酥鸭卷

Homemade Beijing Aromatic Duck Rolls

*with Hoi Sin Sauce and Shredded Spring Onions
(G, S, SE)*

16

小金盃

Salted Duck Yolk Kueh Pie Tee

*with Poached Red Wine Honeydew (V)
(A, M, P, E)*

12

五香肉

“Wu Xiang Rou”

*Traditional Five Spices Singaporean Minced Pork
with Homemade Nam Jin Sauce*

(S, M, C, A)

16

香脆五花肉

Crispy Pork Belly

*with Sweet Mustard and Chilli Sauce
(MO)*

14

SMALL PLATES TO START AND SHARE

黑胡椒虾馄饨

Naked Black Pepper Prawn Wontons
Black Pepper Sauce, Prawn Crackers
(C, G, S, D)

17

酥炸加拿大扇贝卷

Kataifi Glazed Canadian Scallops
served with Ponzu Mayo
(G, M, D, E)

18

百花蟹肉凤尾虾

Bricks Jumbo Prawn and Crab Meat
with Kumquat Crème
(E, P)

16

黄尾鱼生

Yellowtail Nest with Yuzu Crème
with Marinated Seaweed and Yuzu Mayo
(D, F, S, G)

17

海鲜油条

Seafood You Tiao
*stuffed with Prawn, Squid, Carrot,
Spring Onion*
(F, G, E)

16

SOUP

茶壶炖鸡汤

Teapot Double-Boiled Soup
Chicken, Galangal, Red Dates, Wolfberries

10

酸辣鲈鱼汤

Hot Sour Bass Fish Soup
Fish Stock, Seabass Fillets, Tomato, Pak Choi
(D, F)

14

Key to Allergens:

A – alcohol, G – cereals containing gluten,

CE – celery and celeriac, C – crustaceans, D – dairy

E – eggs, F – fish, L – lupin, P – peanuts, M – milk, MO – molluscs,

M – mustard, N – nuts, S – soya beans, SE – sesame, FSD – sulphur dioxide

V – Suitable for Vegetarians, VE – Suitable for Vegans

STRAITS KITCHEN SIGNATURES

本地龙虾娘惹叻沙

Signature Native Lobster Nonya Laksa

*Thick Rice Vermicelli in Spices,
Lobster Broth, Coconut Gravy
and Sambal Chilli, served with Native Lobster,
Fish Cakes, Bean Curd, Egg and Bean Sprouts*
(M, G, C, E, F, S)

38

辣椒软壳蟹

Soft Shell Crab

*Live Crab with Spices, Fried Mantou
with choice of Chilli or Black Pepper Sauce*
(CE, G, C, FSD, A)

For 2 Guests

55

新加坡炒蟹

Wok-Fried Crab

*Live Crab with Spices, Fried Mantou
with choice of Chilli or Black Pepper Sauce*
(CE, G, C, FSD, A)

For 2 Guests

55

海南鸡饭

Hainanese Chicken Rice

*Poached Corn-Fed Chicken,
Fragrant Chicken Rice, Ginger Puree,
Chilli Dip and Sweet Dark Soya*
(M, SE, G, S, FSD)

24

战斧牛排

Tomahawk

*with Five Spices, Sea Salt, Garlic Shoot,
Pak Choi, Pea Sprout
served with Ginger and Garlic Sauce*
(G)

For 2 Guests

78

All prices are inclusive of 20% VAT.

A discretionary service charge of 12.5% will be added to your final bill.

VEGETARIAN AND VEGAN

素食叻沙

Vegan "Laksa" Lemak

*Tofu Puffs, Brown Rice Vermicelli,
Coconut Milk and Soy Broth (VE)*

(S, G - Gluten-free option available)

18

脆炸豆腐

Crispy Tofu

Garlic and Chilli Sauce

served with Steamed Rice (VE)

(S, FSD - Gluten-free option available)

16

MEAT

仁当咖喱牛肋肉

Rendang Jacob's Ladder

with Curry Leaves and Tamarind Reduction

(M, S)

28

五花肉

"Wu Hua Rou"

Braised Soy Pork Belly

with Mixed Chinese Spices Sauce

served with Garlic Shoot and King Mushroom

(S, G, P, A)

27

5小时慢炖牛肋骨

5 Hour Slow-Cooked Beef Ribs

with Fermented Bean Curd Jus and Pea Sprout

(S, G, A)

29

咸蛋鸭腿

Crispy Confit Duck Leg

Salted Duck Yolk, Raspberry Flakes,

Baby Pak Choi and Hoi Sin Jus

(S, SE, A, E, M)

28

FISH AND SEAFOOD

清蒸多宝鱼

Steamed Whole Turbot
*with Sesame Oil, Garlic, Ginger,
Spring Onion*
(F, G, SE, S)

45

烤黑鳕鱼

Baked Black Cod
*with Lobster Velouté, Pea Sprouts
and Parsnip Crisp*
(S, G, F, M, A, C)

32

蟹肉扒赛螃蟹

Crabmeat Egg Tofu
with Hsio Shing Rice Wine
(A, MO, G, S, E)

29

NOODLES

米暹

Mee Siam
*Rice Vermicelli, Tofu Puffs,
Chinese Chives and Tamarind Gravy (VE)*
(S, FSD, E)

16

新加坡炒海鲜面

Hokkien Mee
*Egg Noodles, King Prawns,
Giant Squid Ring, Scallops, Fish Cake,
Beansprouts and Shredded Vegetables*
(E, G, C, F, MO, S, SE, M)

24

炒粿条

Char Kway Teow
*Flat Rice Noodles, Chinese Vegetables,
Prawns, Chinese Sausages, Beansprouts,
Scallions and Soy Reduction*
(S, C, G, MO, E, SE)

24

All prices are inclusive of 20% VAT.

A discretionary service charge of 12.5% will be added to your final bill.

SIDES

姜蒜西兰花

Ginger and Garlic Broccoli *(VE)*

8

泰式沙拉

Thai Green Salad

(F)

8

魚露菜心

Choy Sum

with Soy, Fish Sauce
and Oyster Sauce

(S, C, MO, F, A)

8

黄油小白菜

Pak Choi

with Red Chilli Butter *(V)*

(M)

8

手工薯条

Hand Cut Chips

with Smoked Himalayan Salt *(VE)*

8

米饭

Steamed Rice *(VE)*

4

鸡油饭

Hainanese Rice

(M)

6

扇贝XO酱炒饭

Scallop, Egg and XO Sauce Fried Rice

(G, F, C, SE, E, MO, S, M)

17

Key to Allergens:

A – alcohol, G – cereals containing gluten,

CE – celery and celeriac, C – crustaceans, D – dairy

E – eggs, F – fish, L – lupin, P – peanuts, M – milk, MO – molluscs,

M – mustard, N – nuts, S – soya beans, SE – sesame, FSD – sulphur dioxide

V – Suitable for Vegetarians, VE – Suitable for Vegans