

SUDAH MAKAN?

Date : 8 October 2019, Tuesday
Time : 7.00pm (Dinner)
Venue : Nonya Bong | Blk 663, Choa Chu Kang Crescent, Singapore 680663
Price : \$62.10++ (GrabRewards Platinum Members) | \$69.00++ (Standard Price)
Dress Code : Smart Casual

Menu

Kueh Pie Tee

Flour cups filled with turnip & bamboo shoot garnished with prawn & chilli sauce

🍴

Buah Keluak

A true blue chicken & pork Peranakan dish, which is the quintessence of a Peranakan entree

🍴

Sambal Prawns/Fish

Onions, chilli & belacan blended to form a spice paste known as sambal for fried prawns or fish

🍴

Otak Otak

Combined herbs & roots, chilli, silvers of Spanish Mackerel flesh, coconut milk wrapped in banana leaves & finally grilled to perfection

🍴

Nonya Chap Chai

Rempah with soya bean, garlic, cabbage, mushroom, black fungus, vermicelli etc. Stewed together for a wonderful aromatic vegetable combo!

🍴

Bakwan Kepiting

Meatballs made with minced pork & crab meat cooked in turnip soup

🍴

Babi Pongteh

Another true blue Peranakan dish. A perfect stew with a combination of soya bean, mushroom, bamboo shoot, green chilli, onion & garlic

OR

Black Sotong (Squid) - Seasonal

Squid stewed with tamarind, squid ink sac & coconut milk

🍴

Sago Pearl Pudding with Gula Melaka

Steamed sago pearls drizzled with coconut milk & Melaka palm sugar

🍴

Condiments

Chinchalok

Seasoned prawns mixed with chilli, shallots & lime juice

Sambal Belacan

Red chilli with prawns pounded together



Featured Alcohol

Auchentoshan
Roku Gin

**Menu and pairing details accurate as at 19 September 2019 & subject to changes*