

Rempapa

BY DAMIAN D'SILVA

MENU



DAMIAN'S Favourites



Prices are subject to GST and service charge.
价格另加消费税及服务费。

BRUNCH

早午餐

10.30am to 4.30pm



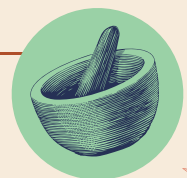
From \$9.90!

ADD ONS

Sayur Lodeh	2
You Tiao	2.9
Omelette	3
Chicken Wing	3.9/pc
Mackerel Otah	3.9/pc
Ayam Berempah Leg	7.9/pc
Sambal Sotong	9.9
Sambal Prawn	10.9
Lamb Shank Rendang	22



TOP IT OFF WITH
KOPI/TEH & 2-PIECE KUEH
OF THE DAY FOR
\$4.90



YOUR GRANDMA APPROVED

NASI LEMAK SETS

Served with Sayur Lodeh, Anchovies, Peanuts, Homemade Sambal, Egg & Cucumber.
配菜包括: 马来蔬菜咖喱 (Sayur Lodeh)、江鱼仔、花生、自制参巴酱、水煮蛋与黄瓜。



Chicken Wing 炸鸡翅 9.9

Marinated with a special blend of spices and deep-fried to serve. 秘制香料腌制后油炸。



Homemade Mackerel Otah 9.9

自制马鲛鱼乌达

Mackerel seasoned with 8 different spices, gently steamed, then baked for a flavourful finish. 马鲛鱼加入8种香料调味, 蒸后再烘烤。



Sambal Sotong 18.9

参巴苏东

Steamed squid topped with a fiery sambal of chilli, onions and calamansi. 蒸鱿鱼淋上辣椒洋葱参巴酱与柑橘汁。



Sambal Prawns 参巴虾 19.9

Prawns cooked in a homemade sambal of shallots, chillies, shrimp paste, candlenuts, flavoured with tamarind and calamansi. 虾以自制参巴酱 (红葱头、辣椒、虾酱、石栗) 烹调, 加入罗望子与柑橘调味。



Ayam Berempah 15.9

香料炸鸡腿

Deep-fried spiced chicken leg marinated in bold heritage flavours. 以传统香料腌制, 油炸至香脆。



Lamb Shank Rendang 29.9

仁当羊膝

Braised low and slow in a bold medley of 18 spices in coconut milk for 6 hours till fork-tender. 以18种香料与椰浆慢炖6小时, 肉质软嫩。

HERITAGE CLASSICS

Comfort Singaporean food that feels like home.
充满家的味道的新加坡舒心美食。

REAL SOUL FOOD



Peranakan Laksa 娘惹叻沙 16.9

A rich and robust laksa made with different spices, sliced fish cake, prawns and fresh coconut milk. 香浓汤底融合多种香料、鱼饼、鲜虾与椰浆。



Grilled Chicken Satay (6 sticks) 12

炭烤鸡肉沙爹 (6串)

Chicken marinated with lemongrass, cumin, fennel & other spices and grilled on order. 香茅、孜然、茴香等香料腌制, 现点现烤。



Damian's Chicken Curry 18.9

Damian 招牌咖喱鸡

Made with Chef Damian's curry powder with 11 spices, this curry draws inspiration from Indian and Eurasian cultures. 采用主厨自制11种香料咖喱粉, 融合印度与欧亚风味。



Heritage Bak Kut Teh 肉骨茶 16.9

Pork shoulder and prime ribs simmered in a herbal spice mix and white pepper, served with white rice. 香料白胡椒汤慢炖猪肉肩肉与精选排骨, 配白米饭。



Shredded Chicken Noodles 15.9

手撕鸡面

Shredded chicken breast, mushrooms, onsen egg and bean sprouts atop noodles in a homemade braising sauce. 手撕鸡胸肉、香菇、温泉蛋与豆芽, 铺于面条之上, 佐以自家慢炖卤汁。



DESSERTS & KUEH

甜点与娘惹糕点
10.30am to 6.30pm

Pandan Loaf Cake 班兰磅蛋糕 7.5

Soft, fluffy, and fragrant — this loaf is infused with pandan, a tropical leaf loved for its sweet, vanilla-like aroma and signature green hue. 松软香甜, 散发天然班兰叶独特清香与翠绿色泽。

Pandan & Passionfruit Parfait 7.5

班兰百香果椰子蛋糕

Layers of fluffy pandan cake and tangy passionfruit curd, stacked in a jar for a sweet tropical treat with a local twist. 班兰蛋糕层叠酸甜百香果酱, 热带风味融合本地特色。

Milo Tiramisu 美禄提拉米苏 7.5

Layers of milo-soaked sponge and creamy mascarpone, dusted with more milo for that nostalgic, chocolatey finish. 美禄浸泡海绵蛋糕与马斯卡彭芝士层叠, 撒上美禄粉, 浓郁怀旧风味。

Singapore Heritage Kuehs

新加坡传统娘惹糕点

A rotating selection of handcrafted kuehs — bite-sized traditional treats often made from rice flour, coconut milk, and gula melaka, freshly prepared from scratch by our kitchen. 每日轮换手工制作传统糕点, 多以米粉、椰浆与椰糖制成。

Platter of 6 6件拼盘	\$12
Platter of 12 12件拼盘	\$24
1 Piece 单件	\$2.5

