Been There Rempapa — National Gallery Singapore

Rempapa
BY DAMIAN D'SILVA

BRUNCH MENU
早午餐 10am to 4.30pm

NASI LEMAK SETS

Served with Achar, Anchovies, Peanuts, Homemade Sambal, Egg & Cucumber.
配菜包括：自制阿查 (Achar)、江鱼仔、花生、自制参巴酱、水煮蛋与黄瓜。

Beef Cheek Rendang 牛脸颊仁当 **17.9**
Slow-braised beef cheeks cooked in a rich blend of coconut milk and aromatic spices, resulting in tender, melt-in-your-mouth meat coated in a deeply flavourful rendang sauce.
慢火炖煮的牛脸颊肉，配以椰浆及香料熬制而成，肉质软嫩、入口即化，酱香浓郁，充满南洋风味。

Damian's Chicken Curry **15.9**
Damian招聘咖喱鸡
Made with Chef Damian's curry powder with 11 spices , this curry draws inspiration from Indian and Eurasian cultures.
采用主厨 Damian 以 11 种香料调配的独家咖喱粉精心烹制，融合了印度与欧亚文化的风味。

Ayam Berempah **9.9**
香料炸鸡腿
Deep-fried spiced chicken thigh marinated in bold heritage flavour.
香料腌制的炸鸡腿，风味浓郁，带有传统饮食文化的独特风味。

HERITAGE SIGNATURES

Served with Jasmine rice, Steamed Egg, Braised Vegetables and Achar
配香米饭、蒸蛋、红烧蔬菜与阿查 (Achar)。

Ikan Chuan Chuan 豆酱鱼片 **16.9**
A flavourful fish fillet dish simmered in a rich fermented bean sauce, delivering deep savoury umami notes with a gentle saltiness and aromatic depth.
串串鱼以鱼片为主，搭配发酵豆酱慢火烹煮，酱香浓郁，咸香中带有丰富层次的鲜味。鱼肉细嫩入味.

Babi Pongteh 娘惹焖猪肉 **17.9**
A classic Peranakan braised pork dish slow-cooked in fermented soybean paste, garlic, and shallots, resulting in tender meat with a rich, savoury-sweet flavour.
经典娘惹焖猪肉，以豆酱、蒜头和红葱头慢火炖煮，肉质软嫩入味，咸香中带微甜。

Deep Fried Hakka Pork **15.9**
客家炸猪肉
Crispy, golden-brown pork marinated with traditional Hakka seasonings and deep-fried to perfection, offering a savoury flavour and satisfying crunch.
传统客家风味炸猪肉，以香料腌制后炸至金黄酥脆，外脆内嫩，咸香可口。

HERITAGE CLASSICS

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

Bak Kut Teh 肉骨茶 **16.9**
Pork shoulder and prime ribs simmered in an herbal spice mix and white pepper, served with white rice.
猪肩肉与上等排骨以药材香料及白胡椒慢火炖煮，搭配白饭享用。

Peranakan Laksa 娘惹叻沙 **15.9**
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) **11.9**
烤鸡肉沙爹 (6串)
Chicken marinated with lemongrass, cumin, fennel & other spices and grilled on order.
鸡肉以香茅、孜然、茴香及多种香料腌制，单点现烤。

TEA TIME MENU
下午茶 4.30pm to 6.30pm

Kaya Toast 咖椰吐司 **3.9**
A classic Singaporean comfort, made better with homemade kaya and cold butter stacked on thick Brioche toast.
经典新加坡风味，自制咖椰酱配冰镇牛油，夹入厚切生吐司。

French Toast 法式吐司 **6.9**
Thick Brioche French toast topped with homemade kaya and cold butter, finished with shaved Parmesan.
厚切生吐司法式吐司，配自制咖椰与冰牛油，撒上帕玛森芝士。

Butter-Sugar Toast 牛油白糖 **2.9**
French Butter topped with Sugar
法国牛油配白糖。

Nutella Flakes Toast 玉米片 **4.9**
Nutella spread topped with Corn Flakes
Nutella 榛子巧克力酱配香脆玉米片。

GRILLED CHICKEN SATAY (6 sticks)
烤鸡肉沙爹 (6串)
Chicken marinated with lemongrass, cumin, fennel & other spices and grilled on order.
鸡肉以香茅、孜然、茴香及多种香料腌制，单点现烤。
$11.90

DESSERTS & KUEHS
甜点与娘惹糕点 10am to 6.30pm

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.
轮换供应手工制作娘惹糕点——采用米粉、椰浆及椰糖等传统食材制成的一口大小甜点，每日由厨房现做现供。

Platter of 12 12件拼盘 **$34**
Platter of 6 6件拼盘 **$18**

A Milo Tiramisu 美禄提拉米苏 **7.9**
Layers of milo-soaked sponge and creamy mascarpone, dusted with more milo for that nostalgic, chocolatey finish.
美禄海绵蛋糕与马斯卡彭芝士层层叠加，表面撒上美禄粉，浓郁怀旧风味。

B Pandan & Passionfruit Parfait 班兰百香果芭菲 **7.9**
Layers of fluffy pandan cake and tangy passionfruit curd, stacked in a jar for a sweet tropical treat with a local twist.
柔软蓬松的班兰蛋糕与酸甜百香果酱层层叠加，装入罐中，打造带有本地风味的热带甜蜜甜点。

C Pandan Loaf Cake 班兰磅蛋糕 **7.9**
Soft, fluffy, and fragrant — this loaf is infused with pandan, a tropical leaf loved for its sweet, vanilla-like aroma and signature green hue.
柔软蓬松，香气浓郁，这款磅蛋糕融入班兰风味——一种热带香叶，以其甜美、类似香草的香气以及标志性的翠绿色泽而备受喜爱。

Pulut Hitam 黑糯米甜粥 **3.9**
A traditional Southeast Asian dessert made from slow-cooked black glutinous rice in coconut milk, sweetened with palm sugar. It has a rich, nutty flavour and a creamy yet slightly chewy texture.
黑糯米甜粥是一道传统东南亚甜品，以黑糯米慢煮而成，加入椰浆与椰糖，口感浓郁香甜，带有坚果香气与微糯口感。

Prices are subject to GST.
价格另加现行消费税。