



Peranakan National Day Semi Buffet 9 August 2026 SGD 78++ Per Adult

Live Station

Kway Guan Huat

Popiah and Kueh Pie Tee (E, G, SH)

Appetiser

Fresh Fruit and Vegetable Rojak (G, N, SH)

Century Egg with Pickled Ginger (E, S, V)

Local Achar with Tiger Prawn Salad, Toasted Peanut (G, N, SH)

Soup

Fish Maw with Pork Ball

Mixed Mushroom and Long Cabbage (G, P, SE, SH)

Main

Wok-Fried Trio Seafood with Homemade Sambal (G, S, SE, SH)

Babi Pongteh (G, P, S, SH)

Peranakan Itek Sio (G, S, SH)

Singapore Chilli Prawn and Crabmeat, Crispy Fried Mantou (G, N, SE, SH)

Nyonya Chap Chye (G, S, SH)

Ayam Buah Keluak (G, N, S, SH)

Slow Braised Nyonya Curry Beef Brisket (G, SH)

Wok-Fried Singapore Bee Hoon with Seafood (G, S, SE, SH)

Steamed Pearl White Rice (V)



Steamed

Peranakan Style Steamed Live Caught Seabass Fillet, Assam Pedas (G, N, SE)

Deep Fried

Deep Fried Vegetable Spring Roll (G, V)

Chicken Ngoh Hiang (G, S)

Prawn Cracker, Emping Belinjao, Chili Sauce, Sweet Sauce (G, S, SH)

Hot Desserts

Bubur Cha Cha (G, V)

Pulut Hitam, Coconut Milk (V)

Desserts

Selection of Harri Anns Nyonya Kueh

Ang Ku Kueh (Mung Bean) (V)

Ondeh Ondeh (V)

Kueh Rainbow (V)

Kueh Salat (E, G, V)

Sweet Potato Kueh (G, V)

Kek Lapis (E, G, V)

Matcha Red Bean Cake (D, E, G, V)

Signature Durian Cake (D, E, G, V)

Pandan Layer Cake (D, E, G, V)

Seasonal Fresh Fruits (V)

Signature Live Station of the Day

Chef Yong Jia's Signature Chicken Rice

Poached An Xin Chicken, Fragrant Chicken RiceDark Soy Sauce, Ginger Sauce, Chilli Sauce
(G, S)