

Rempapa

BY DAMIAN D'SILVA

MENU

BREAKFAST

Everyday from 8am to 11am



TOAST

Start your day right!

Rempapa Kaya Toast

4.9

A classic Singaporean comfort, made better with homemade kaya and cold butter stacked on thick Shokupan toast.

Seal the deal with a local Kopi or Teh and 2 Soft-boiled eggs for \$3.90.

French Toast

6.9

Thick Shokupan French toast topped with homemade kaya and cold butter, finished with shaved Parmesan.

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Egg Mayo Toast

6.9

Creamy egg mayo layered onto thick Shokupan toast, finished with a dash of pepper.

Rempapa Shashuka

15.9

Freshly made tomato sauce with peppers and a touch of spice topped with Onsen eggs and serve with sausages and a side of thick Shokupan French toast.

DAMIAN'S Favourites



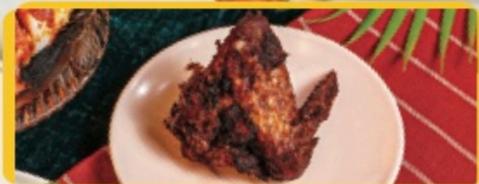
LUNCH

Everyday from 11am to 3pm

NASI LEMAK SETS

Served with Sayur Lodeh, Anchovies, Peanuts, Homemade Sambal, Egg & Cucumber.

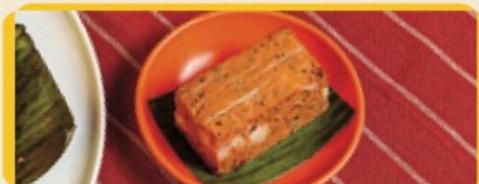
From \$9.90!



Chicken Wing

9.9

Marinated with a special blend of spices and deep-fried to serve.



Homemade Mackerel Otah

9.9

Mackerel seasoned with 8 different spices, gently steamed, then baked for a flavourful finish.



Sambal Sotong

18.9

Steamed squid topped with a fiery sambal of chilli, onions and calamansi.

ADD ONS

Sayur Lodeh	2
Chicken Wing	2.9/pc
Mackerel Otah	2.9/pc



Sambal Prawns

19.9

Prawns cooked in a homemade sambal of shallots, chillies, shrimp paste, candlenuts, flavoured with tamarind and calamansi.



Ayam Berempah

15.9

Deep-fried spiced chicken leg marinated in bold heritage flavours.



Lamb Shank Rendang

29.9

Braised low and slow in a bold medley of 18 spices in coconut milk for 6 hours till fork-tender.

Sambal Sotong	9.9
Sambal Prawn	10.9
Ayam Berempah Leg	7.9/pc
Lamb Shank Rendang	22

YOUR GRANDMA APPROVED



HERITAGE RICE SETS

Served with Omelette and Pickles.

Sambal Buah Keras

19.9

(Candlenut & Pork Belly)

Simple but bold — pork belly cooked with chilli paste, candlenuts, and bean curd, bringing out deep heritage flavours that go perfectly with rice.

Chicken Gulai with Banana Bud

19.9

Tender Chicken and Banana bud braised in a rich coconut-based gulai, layered with aromatic spices.

"Kung Pao" Prawns & Hawthorn in Special Sauce

19.9

Prawns cooked in house made "Kung Pao" sauce with Bentong ginger, hawthorn and Hua Tiao.

Fish Fillet in XO Sauce

19.9

Pan-fried Barramundi fillet braised in XO Sauce with Bentong ginger, soya sauce, Hakka wine and dried scallop.



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



DESSERTS & KUEH

Everyday from 11am to 6pm

Pandan Loaf Cake

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.

Pandan & Passionfruit Parfait

7.5

Layers of fluffy pandan cake and tangy passionfruit curd, stacked in a jar for a sweet tropical treat with a local twist.

Milo Tiramisu

7.5

Layers of milo-soaked sponge and creamy mascarpone, dusted with more milo for that nostalgic, chocolatey finish.

Pandan & Rose Tart

8.5

A buttery Basque-style cake with a local twist — fragrant pandan and floral rose come together in a soft, golden crust that's sweet, nostalgic, and just a little fancy.

Singapore Heritage Kuehs

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.

Platter of 6	\$12
Platter of 12	\$24

