Rempapa

BY DAMIAN D'SILVA

# MENU

TASTE ROOTS YOU CAN

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

### ADD ONS

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|---|---|
| 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。

From $9.90!

**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。

**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。

**Homemade Mackerel Otah 自制马鲛鱼乌达** 9.9
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。

**Ayam Berempah 香料炸鸡腿** 15.9
Deep-fried spiced chicken leg marinated in bold heritage flavours.
以传统香料腌制，油炸至香脆。

**Sambal Sotong 参巴苏东** 18.9
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。

**Lamb Shank Rendang 仁当羊膝** 29.9
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

REAL Soul FOOD

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

**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。

**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肩肉与精选排骨，配白米饭。

**Grilled Chicken Satay (6 sticks) 炭烤鸡肉沙爹 (6串)** 12
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。

**Shredded Chicken Noodles 手撕鸡面** 15.9
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。

**Damian's Chicken Curry Damian 招牌咖喱鸡** 18.9
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。

Been There Eat That — NATIONAL GALLERY SINGAPORE

# 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 班兰百香果杯子蛋糕** 7.5
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。

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