



TRUE BLUE CUISINE

Venue:

True Blue Cuisine
Peranakan Museum

Date:

Monday, 2 April 2018 –
Sunday, 29 April 2018

Time:

Lunch: 11.30am – 2.30pm
Dinner: 5.30pm – 9.30pm

Price:

\$80++/ pax

Chef:

Benjamin Seck



TEA
Longan Tea

SOUP
Bakwan Kepiting
Crab & Chicken Meatballs

SALAD
Jantong Pisang
Banana Flower Salad

DISHES
***Served with Jasmine Rice**
Ngho Hiang
Seafood Rolls

Beef Rendang
Beef in Spicy Coconut Sauce

Ayam Buah Keluak
Chicken Stewed, Indonesian Black Nuts

Lemak Pisang Hijoh Masak Udang
Prawns & Green Bananas, Coconut Spicy Sauce

Kachang Lendir Cha Tikek
Okra in Candlenut Sauce

DESSERT
Chendol
Green Bean Jelly, Red Beans, Palm Sugar,
Coconut Cream on Shaved Ice

WINE
Glass of either Sartori Soave Classico DOC 2015 (Italy)
OR
Glass of Sartori Merlot Fruili Grave DOC 2014 (Italy)

Service charge at 10% and government taxes applies.
Our team members will be on hand to assist with any dietary requirement.

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Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.

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