

CHEF RENÉE TANG

Tipsy Collective is thrilled to be joining forces with Chef Renée Tang for this exciting venture to bring the familiar yet unique taste of Singapore's iconic Laksa dish to the market! Chef Renée started Jelevu Dry Laksa from her humble abode when COVID-19 hit. Owing to her innovative take of Singapore's signature laksa dish, Jelevu Dry Laksa quickly became an instant hit.

Chef Renée has stamped her own modern twist on local dishes and we welcome you to have a taste of her one-of-a-kind, handcrafted creations.



JELEBU DRY LAKSA

Featuring Chef Renée's closely guarded rempah recipe made with an array of herbs and spices, Jelebu Dry Laksa also uses a specific rice noodle for that unbeatable texture. The noodles are first simmered in the thick broth of the laksa, allowing it to soak up the best flavours from her shrimp-heavy laksa broth. Thereafter, the dish is topped with fresh seasonal seafood that is uncommon to see in laksa (but so, so delicious). Luxe butter-poached lobster, grilled tiger prawns and crispy ebi elevate the already decadent and scrumptious laksa!





by *jelebu* collective

HOP IN THE LUNAR NEW YEAR

Gather your loved ones for a hearty reunion feast
exquisitely created by Chef Renée Tang.

Available from 9 Jan to 6 Feb 2023.



Teochew Steamed Sea Bass with Vermicelli 鱼跃龙门 / \$32

Sea bass, sliced pork belly, salted plum, pickled mustard,
vermicelli, tomato, ginger slice, fried garlic



**Salted Cabbage Glutinous Rice
in Lotus Leaf 合家欢喜 / \$28**

Kurobuta pork belly, glutinous rice, shiitake mushroom,
Chinese cabbage, sakura ebi, laksa leaf, chilli vinegar



**Braised Sea Cucumber with
Shiitake Mushroom 大展宏图 / \$54**

Sea cucumber, shiitake mushroom, homemade pork paste,
Chinese mustard green, black moss,
fried beancurd skin, orange tobiko

**Superior Chicken and Pork Collagen Broth
with Golden Abalone 福如东海 / \$28**

Baby abalone, fish maw, sliced chicken thigh meat,
dried scallop, winter melon, goji berry,
Solomon's seal (玉竹), fried garlic, spring onion



**Triple Layer Nian Gao with Peanut and
Muah Chee Ice Cream 黏黏有芋 / \$16**

Nian gao, yam, sweet potato, peanut powder,
roasted sesame seed, peanut and muah chee ice cream



SMALL PLATE

SP1

SP2

SP3

SP4

SP5



SMALL PLATE

SP1

Tau Pok Popper

Stuffed king mackerel, rojak sauce,
julienned ginger flower, peanut

\$10 / 6pc

SP2

Szechuan on a Stick

Grilled pepper pork satay,
nam jim jaew, peanut

\$10 / 2pc

SP3

Larb Moo on Perilla Leaf

Crispy pork crackling, Thai-spiced minced pork,
pickled cherry, shallot

\$18 / 3pc

SP4

Scallop & Otah Pillow

Nori cracker, otah mousse,
Hokkaido scallop, avruga caviar

\$18 / 3pc

SP5

Marmite Brussel Sprout

Marmite aioli, pickled purple cabbage,
enoki tempura, lemon zest

\$14



vegetarian



recommended

*All prices are subjected to prevailing GST & service charge.

SP4



SMALL PLATE

SP6



SMALL PLATE

SP6

Carrot Cake Omelette

Lap cheong, egg, sambal mayo,
dehydrated cai po, spring onion

\$10

SP7

Tiger Prawn Beancurd Roll

Tiger prawn stuffing,
beancurd skin, truffle mayo

\$16 / 5pc

SP8

Orange Rendang Beef Cube

Homemade rendang marinade,
orange zest, curry leaf oil

\$22

*All prices are subjected to prevailing GST & service charge.

SP7



SP8



MAIN

M1C



M2



M1A



MAIN

M1

Jelebu Dry Laksa



Crispy ebi, blood cockle, tau pok, fishcake, beansprout, sambal

M1A	Grilled Tiger Prawn	\$18
M1B	Butter Poached Half Lobster	\$38
M1C	Butter Poached Whole Lobster	\$56
M1D	Kosong (Crispy Ebi)	\$13

M2

Duck Confit with Teochew Braised Risotto



Duck fat, 63-degree egg, tau kwa, vinegar-chilli, cilantro

\$26



recommended

*All prices are subjected to prevailing GST & service charge.

M1D



MAIN

M3



MAIN

M3

Butter Chicken Mac & Cheese

Chifferi elbow, creamy butter chicken sauce,
red cheddar cheese, scamorza cheese, cilantro

\$26

M4

Assam Barramundi Fillet

Assam curry sauce, brinjal, lady's finger,
crispy tau pok, julienned ginger flower

\$32

*All prices are subjected to prevailing GST & service charge.

M4



SOUP

& SIDE

S1

Shrimp, Luffa & Egg Soup

Shrimp, luffa, egg

\$10

S2

Steamed Jasmine Rice

Thai jasmine fragrant rice

\$2

*All prices are subjected to prevailing GST & service charge.

S1



DESSERT

D1

Kaya Goreng

Coconut ice cream, kaya coconut mousse,
charcoal cone, chocolate soil, salted peanut

\$12

D2

Goreng Pisang

Dark chocolate sorbet, rice krispie-coated banana ball,
cinnamon sugar

\$8



recommended

*All prices are subjected to prevailing GST & service charge.

D1



D2



HOMEMADE DRINK

H1



BREWED
IN

HOMEMADE DRINK

H1

Renée's Infusion

Osmanthus and chrysanthemum blend, goji berry, rock sugar

\$5

Jia Jia Liang Teh shot option

+\$1

H2

Tang's Brew

Lemon tea, sugar, kaffir leaf

\$5

H3

Ah Mah's Barley

Barley, rock sugar, lemon, young ginger

\$5



recommended

*All prices are subjected to prevailing GST & service charge.

H2



H3



NON-ALCOHOLIC

NESPRESSO COFFEE

Single Espresso	\$5
Americano	\$5
Latte	\$5.50
Cappuccino	\$5.50
Decaffeinated option	+\$1
Additional shot option	+\$2
Ice option	+\$0.50

NESPRESSO TEA

English Breakfast Tea	\$4.50
Earl Grey Tea	\$4.50
Minty Herbal	\$4.50
Ice option	+\$0.50

NON-ALCOHOLIC DRINK

Soft Drink	\$3.50
(Coke / Coke Zero / Sprite / Ginger Ale)	
Juice	\$4
(Orange / Lime / Pineapple / Cranberry)	
Redbull Energy Drink	\$4.50
(Regular / Sugarfree)	
Bottled Water	\$3

*All prices are subjected to prevailing GST & service charge.

COCKTAIL

C1

Buah Kaya

Sailor Jerry spiced rum, kaya syrup,
pineapple juice, evaporated milk

\$17

C2

Kiss from the Bandung

Hendrick's gin, rose syrup,
evaporated milk

\$17

*All prices are subjected to prevailing GST & service charge.

C1



C2



BEER

& SPIRIT

BEER

Tiger Crystal 330ml

Crystal cold filtered lager, brewed for the ultimate refreshment.
4.6% ABV

BOTTLE

\$10

Heineken Silver 330ml

Premium lager, brewed to deliver a balanced experience while retaining the signature fruity aroma of Heineken Original.
4% ABV

\$10

WHISKEY

Glenfiddich 12 Year Old

Glenfiddich 15 Year Old

Balvenie 12 Year Old

Balvenie 14 Year Old

Monkey Shoulder

GLASS

\$15

\$16

\$13

BOTTLE

\$218

\$298

\$248

\$358

\$198

GIN

Hendrick's Gin

GLASS

\$14

BOTTLE

\$208

VODKA

Reyka Vodka

GLASS

\$13

BOTTLE

\$198

RUM

Sailor Jerry Spiced Rum

GLASS

\$12

BOTTLE

\$178

TEQUILA

Milagro Silver Tequila

GLASS

\$13

BOTTLE

\$198

*All prices are subjected to prevailing GST & service charge.

WINE

WHITE WINE

GLASS

BOTTLE

Buronga Hill Sauvignon Blanc

\$12

\$58

Sauvignon Blanc. New South Wales, Australia

Tropical notes with a clean crisp and zesty finish.

Urban Riesling

\$14

\$68

Riesling. Mosel, Germany

Sweet-tart tangerine & grapefruit flavours with lime acidity and a long but invigorating finish.

Belcolle Moscato D'asti

\$65

Moscato. Verduno, Italy

Sweet, smooth with fruit & flower notes.

RED WINE

GLASS

BOTTLE

Buronga Hill Cabernet Sauvignon

\$13

\$62

Cabernet Sauvignon. New South Wales, Australia

A full bodied, fruity wine with a rich lingering finish.

Famille Perrin Ventoux Rouge

\$15

\$72

Carignan, Cinsault. Grenache, Syrah. Rhone, France.

Beautifully balanced with silky tannins and aromatic finish.

Zenato Valpolicella Doc Superiore

\$80




Corvina. Veneto, Italy.

Medium bodied, dry & smooth with good structure.

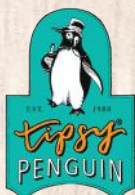
Robust notes of cherry and prune.

*All prices are subjected to prevailing GST & service charge.



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OUR ANIMAL KINGDOM





TIPSY PENGUIN

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TIPSY BIRD

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



TIPSY BUNNY

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TIPSY PANDA

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TIPSY FLAMINGO

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TIPSY HIPPO

 [TipsyHippoSG](#)
 [Tipsy Hippo](#)





TIPSY UNICORN

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OUR BOUTIQUE CONCEPTS





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O/T BAR

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



**KUBO WOODFIRED
KITCHEN**

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



JELEBU DRY LAKSA

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



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