



BREAKFAST

Served 8:30AM - 11:30AM Daily

BRUNCH PLATES

GRANOLA HOUSE BOWL - 13

Toasted Muesli, Blackberries & Roasted Apple With Greek Yoghurt

★ BREAKFAST NASI LEMAK - 18

Coconut Rice With Blue Pea Flower, Caramelised Cashews, Soft Egg With Onion Relish, Sambal Ikan Bilis & Har Jeong Kai

POLENTA CAKE & BACON - 18

Grilled Polenta Cake, Thick Cut Bacon Steak, Roasted Tomato Relish

THICK CUT FRENCH TOAST - 18

Egg Battered Brioche, Maple Syrup, Raspberries, Roasted Apple, Whipped Butter

AVOCADO & EGGWHITE - 18

Smashed Avocado, Eggwhite Scramble, Sourdough Toast

ROSTI & SAUSAGE - 20

A La Minute Potato Rosti, Pork Fennel Sausage, Wild Mushrooms, Sour Cream

★ SINPOPO BRAND SPECIAL SCRAMBLE - 16

Creamy Scrambled Eggs, Garlic Buttered Sourdough, Miso Shimeiji Mushrooms, Grated Parmesan, Ma Ling Luncheon Crisps

CHORIZO & POTATOES - 20

Spicy Chorizo, Potato Hash, Sunny Side Up Eggs, Wild Mushrooms

FULL ON BREAKFAST- 22

Eggs How You Like It, Chorizo, Thick Cut Bacon, Wild Mushrooms, Roasted Tomato, Toast

EXTRAS & ADD ONS
OR MAKE YOUR OWN PLATE!

SUNNY SIDE UP EGGS (2) +4	SPICY CHORIZO +7
SCRAMBLED EGGS +5	PORK FENNEL SAUSAGE +7
THICK CUT BACON +6	ROASTED TOMATO +3
OVEREASY (2) +4	POTATO HASH +4
WILD MUSHROOMS +6	SOURDOUGH TOAST +4
SMASHED AVOCADO +6	CIABATTA TOAST +4

LUNCH & DINNER

Served 12PM - 10PM Daily

BAKAR FOR SHARING

SATAY AYAM - 16

Sinpopo's succulent Chicken thigh Satay served with House Peanut Sauce

★ PORK JOWL PANGGANG - 18

Juicy Lemongrass-marinated Pork Jowl chargrilled and served with Whole Oven-Roasted Garlic

EGGPLANT CHILI TEMBOK - 16

Charred Eggplant with House Chili Tembok

RIBEYE BAKAR - 18

Black Pepper Beef flame-grilled and served with Crispy Curry Leaves

GORGEOUS MAINS

SINPOPO'S SIGNATURE NASI LEMAK SET FOR 2 - 28

Blue Pea Flower Coconut Rice steamed in muslin cloth. Served with soft-centre egg and Assam Onion Relish, Sambal Ikan Bilis, our famous Har Jeong Kai Wings, Lam Yu-marinated Pork Belly, Ma Ling Crisps, Rojak Slaw and Sambal Fishballs

SINPOPO SLICED WAGYU HORFUN - 20

Robust local-styled Beef Broth infused with herbs and spices, paired with unique Crispy Horfun and layered with melt-in-your-mouth Wagyu Beef slices

HAR JEONG KAI BURGER - 16

Whole Chicken Leg marinated in authentic Har Jeong then battered with a special light flaky crust. Served between golden glazed Brioche with our house Wasabi Mayonnaise

★ SINPOPO CRAB BEEHOON - 18

Wok Hei-rich Bee Hoon fried over high heat and braised in a rich Seafood Broth. Topped with peeled Crab Meat and Aromatics

CHARGRILLED PORK CHOP - 22

Premium Cut Soy-marinated Pork flamed to perfect smokiness. Served with a side of Wedges and Sinpopo's Hainanese Curry Dip

★ NYONYA KIAM CHYE ARG - 18

Traditional Nyonya-styled Salted Vegetable Duck Soup and Tang Hoon topped off with a confit of Crispy Duck Leg. Served with House Belachan on the side

BAKED COD WITH DAO JIO CRUST - 20

Generous cut of Cod Fish with Sinpopo's unique Dao Jio Crust. Served on a bed of Tang Hoon tossed in our Special Garlic Oil

SEXY SIDES AND SALADS

CRAB WANTONS - 8

Creamy Crab Meat Ragout hand-wrapped in a crispy homemade wonton skin. Served with a House Chili Dip

MA LING LUNCHEON CRISPS - 6

Ma Ling Luncheon Crisps thinly hand-shredded and served perfectly crisp

POTATOES AND CURRY - 6

Robust Hainanese-style curry served with Crispy Wedges

BABI TOAST - 7

Marinated Minced Pork on toast, served crispy golden

HAR JEONG KAI WINGS - 7

Made with Traditional Marinade from Authentic Har Jeong with a unique Flaky Batter

SAMBAL FISHBALLS - 6

Soft succulent fishballs tossed with our House Sweet Onion Sambal

ROJAK SLAW - 10

Real Hae Ko served with Fresh Julienned Turnip, Pineapple, Green Apple, Cabbage and You Tiao. Topped with Ground Peanuts and Lime Rind

MUAH CHEE SALAD - 12

Handmade Muah Chee battered up and served on a refreshing Frisèe and Romaine Salad. Topped with shavings of Parmesan Cheese

FRESH OUT THE OVEN

FRESHLY BAKED CROISSANT - 4

PARMESAN CRUSTED CROISSANT - 5

KAYA DANISH - 5

GULA MELAKA DANISH - 5

BERRY VANILLA CUSTARD DANISH - 6

KOUIGN AMANN - 5

SINPOPO STICKY BUNS - 5

SINPOPO GOLDEN DOUGHNUTS - 5

BREAD BASKET WITH WHIPPED BUTTER - 8
(Sourdough, Brioche & Ciabatta)

Pastries and breads may vary from day to day



SINPOPO'S SIGNATURE CAKES

- GULA MELAKA - 7.9
- PANDAN KAYA - 7.9
- PULUT HITAM - 7.9
- PUTU PIRING - 7.9
- DAR DAR MILLE CREPE - 8.9
- THREE MILK CAKE - 8.9
- TRADITIONAL BLACK FOREST CAKE - 8.9
- BLACK COCOA DEVIL'S FOOD CAKE - 10.9
- RED VELVET WITH CARAMEL CREAM CHEESE - 10.9
- MAO SHAN WANG DURIAN CAKE - 10.9

Cake slices available may vary from day to day
Please approach our friendly staff for whole cake orders

PLATED DESSERTS

GULA MELAKA JELLY - 8

This vintage dessert is now only available in Sinpopo. A silky soft Gula Melaka agar agar prepared with egg white for that amazing mouthfeel. Served in time-honoured tradition with Coconut Sauce

DURIAN PENGAT - 11

A traditional Nyonya favourite. Premium Durian flesh cooked down with Pandan and Gula Melaka. At Sinpopo, we serve it with coconut ice cream and house-made browned butter croutons

SINPOPO'S CHENDOL PARFAIT - 11

A delicious medley of Classic Chendol ingredients, coconut ice cream and intense Gula Melaka fudge

DRINKS

BARISTA COFFEE

- ESPRESSO - 4
- DOUBLE ESPRESSO - 5
- LONG BLACK - 5
- FLAT WHITE - 7
- CAPPUCCINO - 7
- LATTE - 7
- PICCOLO - 6
- MACCHIATO - 5

CLASSIC TEAS by The 1872 Clipper Tea Co.

- ALL DAY BREAKFAST - 7
- TIMELESS EARL GREY - 7
- CHAMOMILE - 7
- MASALA CHAI - 7
- PEPPERMINT - 7

SINPOPO SIGNATURE DRINKS

- SNG MUAY POP - 7
- LONGAN SLUSHIE - 7
- KATONG JELLY - 7
- FAKE BIRD'S NEST - 7
- PINEAPPLE SLUSHIE - 7

SINPOPO LOCAL ROAST

- SINPOPO FRESH PRESSED ROASTED KOPI-0 - 5
- WITH SWEET MILK FOAM - 6
- SINPOPO KOPI PENG - 7
- SINPOPO KOPI AFFOGATO - 7

SPECIALTY TEAS

- ICED SWEET CALAMANSI TEA MARTINI - 6
- SINPOPO TEH TARIK - 5
- RED DATE & LONGAN - 6

SINPOPO SHAKES

- GULA MELAKA SHAKE - 9
- PANDAN COCONUT SHAKE - 9
- MILO DINO SHAKE - 9
- HORLICKS PENG SINPOPO STYLE - 9