

# CHERKI FOOD MENU

## SOUP (SERVES 2 - 3 PEOPLE)

### Duck and Mustard Greens Soup, 16

A tangy and savoury soup based off the traditional "Itek Tim" made from duck, tofu, & pickled vegetables. Served with whole duck leg.

### Crab Meatball Soup, 18

Our rendition of the Peranakan must-have, the "Bakwan Kepiting", consisting bamboo shoots, crab and pork meatball in seafood broth.

## SMALL PLATES

### Sambal Hanjuku Eggs w Petai, 13

Japanese style shoyu marinated eggs fried, and tossed with fragrant petai beans, and homemade sambal. (3pc) (Vegetarian)

### Buah Keluak Chicken Wings, 14

Battered mid joint chicken wings fried, and tossed with our house special spiced buah keluak sauce. (6pcs)

### Chilli Beef Rendang Fries, 14

Shoestring fries served "chilli beef style" with a decadent and aromatic minced beef rendang and lentil beans.

### Sweet Soy Crackling Pork Belly, 14

Crispy, savoury pork belly strips are roasted till tender and glazed with a homemade sweet soy sauce.

### Candlenut Baby Squid, 15

Deep fried baby squid with savoury candlenuts and mixed Nyonya herbs and spices.

### Yuzu Seafood Kueh Pie Tee, 15

Little cups of gold filled to the brim with jicama, bay scallops, prawns, sweet soy, and a citrus yuzu twist. (4pcs)

### Cherki Ngor Hiang, 16

Made in-house with minced pork, foie fat, duck pate, shrimp and crunchy bamboo shoots and served with kicap manis.

### Homemade Crab Cakes, 19

Decadently rich, our crabcakes are bursting at the seams with juicy crabmeat. Served with a homemade lemongrass and sambal aioli. (3pcs)

## SHARING PLATES

### Satay Chicken Taco, 14

Aromatic peanuts, creamy coconut milk and spiced marinated chunky chicken cubes served in crispy papadom tacos. (3pcs)

### Truffled Mushrooms & Bamboo Shoots, 14

Traditional Asian mushrooms and bamboo shoots, slow braised and paired amazingly with aromatic white truffle oil. (Vegetarian)

### Wingbean and Pomelo Greens, 15

Crunchy wingbeans tossed with a refreshing mix of mandarin, pomelo, candlenuts, calamansi and a zesty kaffirlime vinaigrette. (Vegetarian)

### Sambal Roasted Eggplant, 15

We top eggplants with our home-made sambal and fragrant candlenut spice blend before roasting this delectable dish to perfection. (Vegetarian)

### Nyonya Banana Blossom, 16

Banana blossom stir-fried with fresh herbs, lentils, dessicated coconut and our aromatic tamarind based Nyonya sauce. (Vegetarian)

### Truffle Duck Popiah, 16

The humble popiah is now enhanced with strips of duck confit and white truffle wrapped in a thin, moist egg crepe.

### Crab and Otah Frittata, 18

Hearty Italian style creamy egg dish with folded mackerel otah, lump crab meat, and a slew of seasonal vegetables.

### Baba Stuffed Squid, 20

Whole squid filled with a delicious mix of shrimp paste and Peranakan herbs and oven roasted till tender, juicy, and aromatic.

### Flying Cempedek Prawns, 22

Peeled tiger prawns stir fried with our spiced cempedek garram paste, and delectable wing beans, leaving a unique taste with a fruity touch.

### Eight Treasures Seafood Pot, 25

Slow braised scallops, tiger prawns, fishmaw and bean noodles wok fried in our house specialty "Pen Cai" style conpoy sauce. A must try!

## DESSERTS

### Chendol Creme Brulee, 13

Classic creme brulee made with a chendol twist of azuki beans, and pandan jelly. Rich and so gratifying!

### Yuzu and Osmanthus Cheesecake, 13

Indulge in a delicate balance of tangy yuzu and sweet osmanthus flavors in our creamy homemade cheesecake. A perfect dessert choice.

### Kaya and Gula Melaka Tiramisu, 14

Tiramisu with rum, a Peranakan twist of homemade kaya mousse, and gula melaka. (Mildly alcoholic)

### Cherki Nyonya Kueh Platter, 16

A medley of seven iconic nyonya kuehs — sweet and savoury bite sized desserts traditionally made by Nyonyas of days past.

### Signature Rice Pancakes w Banana, 16

Based on the traditional and long lost Apom Berkoah, homemade rice pancakes are served with Pengat Pisang - rich banana and gula melaka sauce. (5pcs)

## RICE / PASTA

### Nyonya Pesto Fried Rice, 19

Fragrant bluepea rice fried with fragrant kerisik, ginger flower, lemongrass, Thai basil, and kaffir. Based on the traditional "Nasi Ulam".

### XO Seafood Fried Rice, 24

Fragrant blue pea rice fried with a savoury XO sauce. Served with a generous amount of bay scallops, tiger prawns, and squid.

### Foie Gras Duck Confit Fried Rice, 27

Fragrant bluepea rice fried with foie gras fat, shredded duck, and foie gras. A celebration of the Peranakans' love for duck.

### Black Nut Chicken Linguine, 23

A dish based off the traditional "Ayam Buah Keluak". Linguine is cooked in an aromatic sauce of buah keluak paste and Nyonya spices.

### Coconut Prawn Linguine, 24

Tiger prawns cooked together with linguine in a savoury lemongrass coconut cream. Deliciously gratifying.

### Sambal Beef Aglio Olio Linguine, 25

Tender and lucious chunks of beef tenderloin cooked together aglio olio style with aromatic sambal chilli oil.

### Laksa Lobster Linguine, 30

Lobster meat and a half spiny lobster cooked with linguine in creamy and savoury Singapore style Laksa sauce.

## MAINS

### Gulai Chicken Scallopini, 24

Whole chicken thigh oven-roasted and glazed with a saffron coconut curry styled sauce. (served w blue pea rice)

### Baba Back Ribs, 25

Marinated with a house blend Peranakan-styled spice rub, sous vide, and oven roasted for a fall-off-the-bone set of ribs. (served w blue pea rice)

### Rendang Beef Cheeks, 26

Melt-in-your-mouth cubes of beef cheeks slow braised and reduced in an aromatic rendang style gravy. (served w blue pea rice)

### Cococonut Lime Snapper, 27

Red snapper fillet perfectly pan seared, and coated with a coconut and lime chimchurri style sauce. (served w blue pea rice)

### Braised Pongteh Lamb Shank, 28

Lamb shank slowbraised in 'Pong teh' — fermented bean paste style sauce. Tender, delicious, and oh so full of meat! (served w blue pea rice)

### Pangium Beef Wellington, 32

Beef tenderloin basted with a special pangium nut paste and mushroom duxelle. Wrapped in egg crepe, puff pastry and oven roasted till a delicious medium rare. (Estd. 30min waiting time)

**\*additional sambal is chargeable at \$1**