

Dancing fish
SIGNATURE
@TANGS

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SE1(d). **with Mango Kerabu** 38.00

Served with homemade salsa sauce made
with young mango & fresh herbs



SE1(a). **with Sambal Dabu-dabu** 37.00

Served with traditional salsa sauce from
Manado, Indonesia



SE1(c). **with Belimbing Salad** 38.00

Served with mini starfruit tossed in a mildly
spicy, tangy sweet & sour sambal



SE1(e). with Sambal Cobek Merah 37.00

Pounded & cooked to perfection with chillies, onions,
garlic, tomatoes & other herbs and spices



Dancing Fish

Ikan Seabass Bakar

SE2(b). with Sambal Kicap Pedas 39.00

Served with traditional sweet soya sauce
with chilli & garlic



SE2(a). with Air Asam 39.00

Served with homemade tamarind
& shallots dipping sauce

SE2(c). with Sambal Hijau dan Merah ... 39.00

Served with delicious homemade sambal of
green & red chillies

Ikan Nila Bakar

SE3(a). **with Air Asam** 38.00

Served with homemade tamarind & shallots dipping sauce

SE3(b). **with Sambal Kicap Pedas** 38.00

Served with traditional sweet soya sauce with chilli & garlic

SE3(c). **with Sambal Hijau dan Merah** 38.00

Served with delicious homemade sambal of green & red chillies

Cumi-cumi

SE4(a). **Cumi Belado Goreng** 20.00

Fresh calamari wok-fried with sambal belado. Non-spicy with flavourful chilli pieces & condiments. Finished with a wok flambe before serving

Udang

SE5(a). **Udang Sambal (4pcs)** 33.00

Fresh tiger prawns, wok-fried with our homemade sambal goreng sauce

SE5(b). **Udang Masak Lemak Chilli Padi Nenas (4pcs)** 33.00

Classic Malacca Nyonya prawn curry with a twist. Fresh tiger prawns slow-cooked with turmeric, spices, herbs & pineapple.

SE5(d). **Udang Sambal Petai (4pcs)** 35.00

Fresh tiger prawns, wok-fried with petai & our homemade sambal goreng sauce

SE5(e). **Udang Bakar Enak with Sambal Matah (4pcs)** 33.00

Fresh tiger prawns, charcoal grilled over glowing ember. Basted with our traditional Indonesian BBQ sauce & served with tangy lemongrass shallot relish

Seafood



**Udang Masak Lemak
Chilli Padi Nenas**

Soft Shell Crab

Soft Shell Crab with Chilli
Sambal and Rice Crackers



SE6(a). **Soft Shell Crab with Kerabu Mango** 22.00

Delicious combination of crunchy soft shell crab with tangy mango salsa

SE6(b). **Soft Shell Crab with Chilli Sambal and Rice Crackers** 28.00

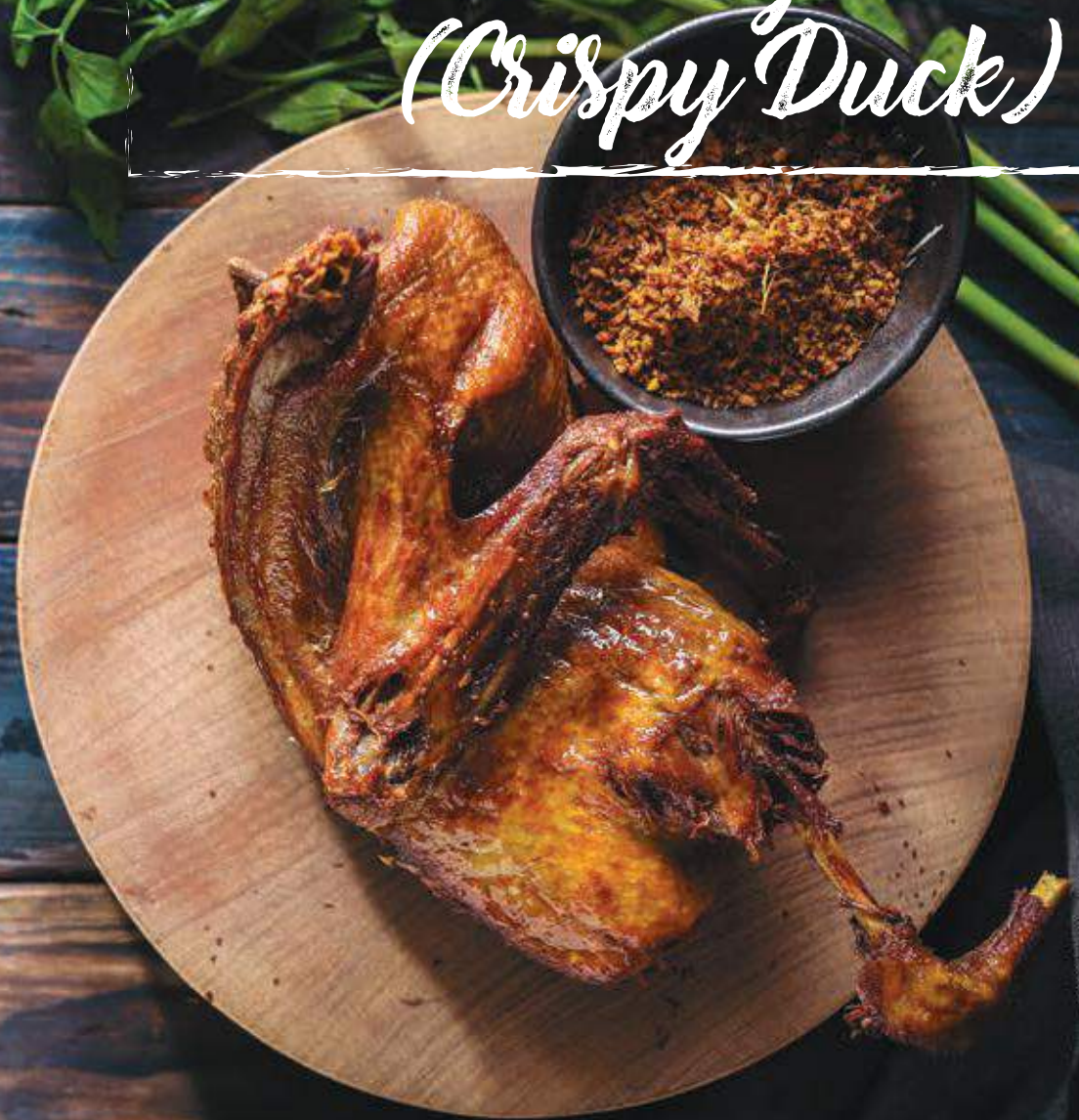
Deep fried soft shell crab with a special blend of chilli sambal, lobster bisque, eggs, herbs & spices. Served with crispy rice cracker

Bebek Goreng Bali (Crispy Duck)

P1(c). with Sambal Matah 26.00

P1(b). with Chilli Vinaigrette 26.00

P1(a). with Sambal Hijau 26.00



Marinated in our signature mix of Balinese herbs & spices for 24 hours then fried till the skin is crispy. Served with homemade chilli sauce

Prices are subject to 10% service charge & prevailing government taxes
Pictures are for illustration purposes only

Bebek Panggang (BBQ Duck)

P2(c). with Sambal Matah 26.00

Marinated 24 hours with an assortment of herbs & spices, then grilled over glowing charcoal embers. Served with special non-spicy pickled chilli

P2(a). with Belado Chilli 26.00

P2(b). with Percik Sauce 26.00

P2(d). with Sambal Hijau & Sambal Merah 26.00

Ayam Panggang (BBQ Chicken)

Fresh chicken, charcoal grilled over glowing embers.

Marinated & basted with our special homemade BBQ sauce



P3. with Asam Sauce

P3(a). 1/4 chicken 13.00

P3(b). 1/2 chicken 22.00

P4. with Percik Sauce

P4(a). 1/4 chicken 13.00

P4(b). 1/2 chicken 22.00

P5. with Sambal Hijau & Merah

P5(a). 1/4 chicken 13.00

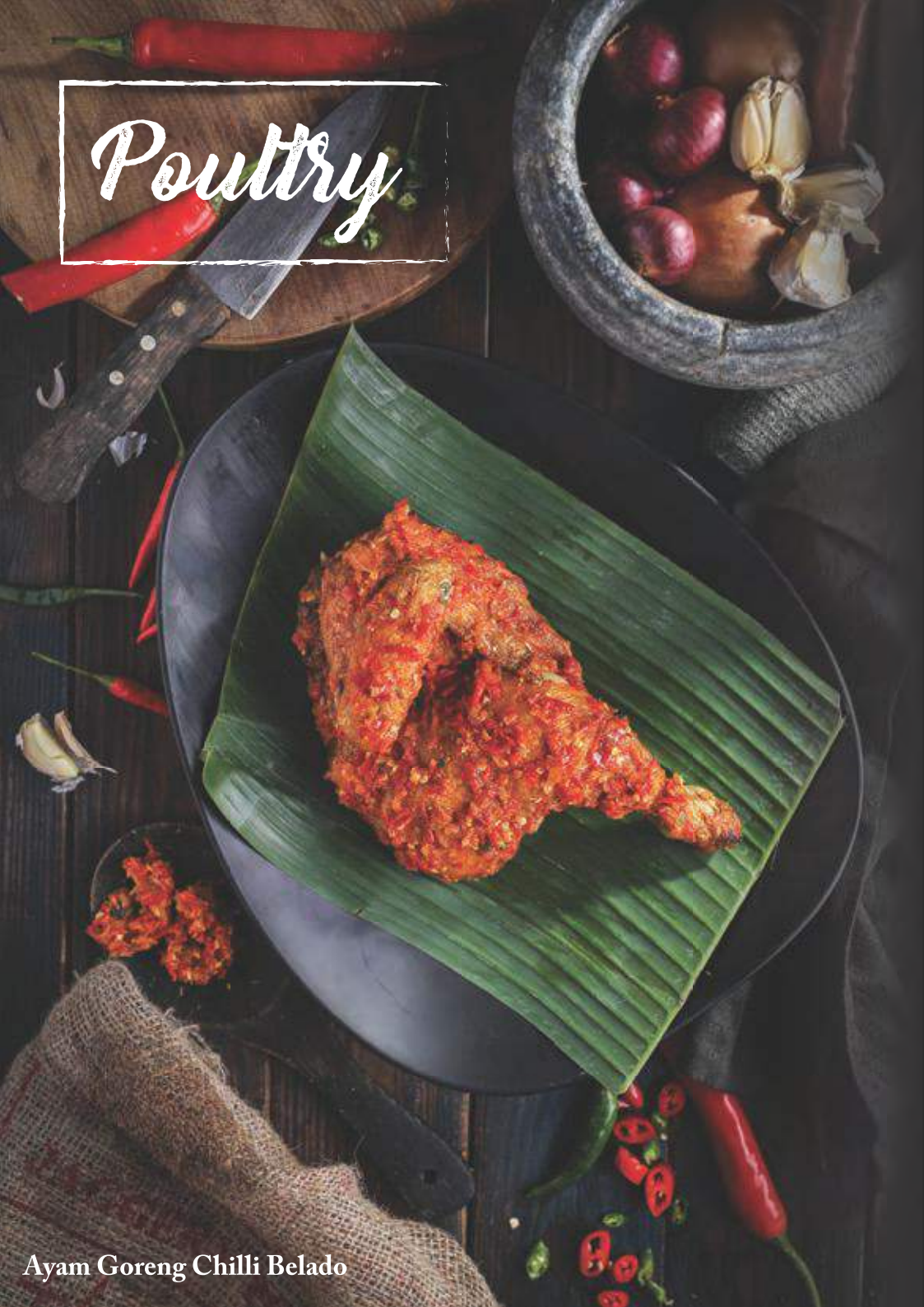
P5(b). 1/2 chicken 22.00

P6. with Sambal Cobek Merah

P6(a). 1/4 chicken 13.00

P6(b). 1/2 chicken 22.00

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Poultry

P7. Ayam Goreng Berempah

P7(a). 1/4 chicken 13.00

P7(b). 1/2 chicken 22.00

Fresh chicken marinated in local herbs & spices before frying

P9. Ayam Goreng Chilli Belado 13.00

Deep fried chicken wok-tossed with homemade sambal
belado paste

Meat

M1. BBQ Beef Ribs

M1(a). with Green & Red Chillies 35.00

M1(b). with Sambal Matah 35.00

M1(c). with Sambal Cobek Merah 35.00

M1(d). with Chilli Jeruk Belado 35.00

Australian short ribs marinated 24 hours with various herbs & spices,
then grilled over glowing charcoal embers

M3. Buntut Belado Enak 36.00

Australian oxtail, marinated & braised in aromatic herbs & spices.
Then barbequed over charcoal embers to intensify the flavours.
Served with our special non-spicy chilli

BBQ Beef Ribs
with Sambal Matah

Meat



Dendeng Belado

M6. **Dendeng Belado** 23.00

Marinated Australian beef tenderloin strips slowly wok-tossed to absorb all the flavours of aromatic spices used. Served with flavourful non-spicy chilli

M7. **Daging Empuk Goreng** 23.00

Marinated Australian beef tenderloin strips, slowly wok-fried till crispy. Served with flavourful non-spicy chilli

M8. **Daging Rendang** 25.00

Australian beef tenderloin, braised over low heat till tender. Aromatically flavoured with local herbs, spices & coconut milk

Vegetable

v1. Cha Kangkung (Bandung Style) 12.00

Young kangkung fried with taucu, onions & fresh chilli. Best paired and eaten with Seabass Bakar

v2. Cha Kangkung with Sambal Belacan 12.00

Young kangkung fried with our famous sambal & tossed with dried shrimps.

v3. Kailan with Crispy Slim Fish 13.00

Fresh, young & tender Hong Kong kailan wok-fried with crispy slim fish

v4. Kailan with Oyster Sauce 12.00

Fresh, young & tender Hong Kong kailan wok-fried with garlic & oyster sauce

v5. Kailan Sambal Belacan with Prawns 13.00

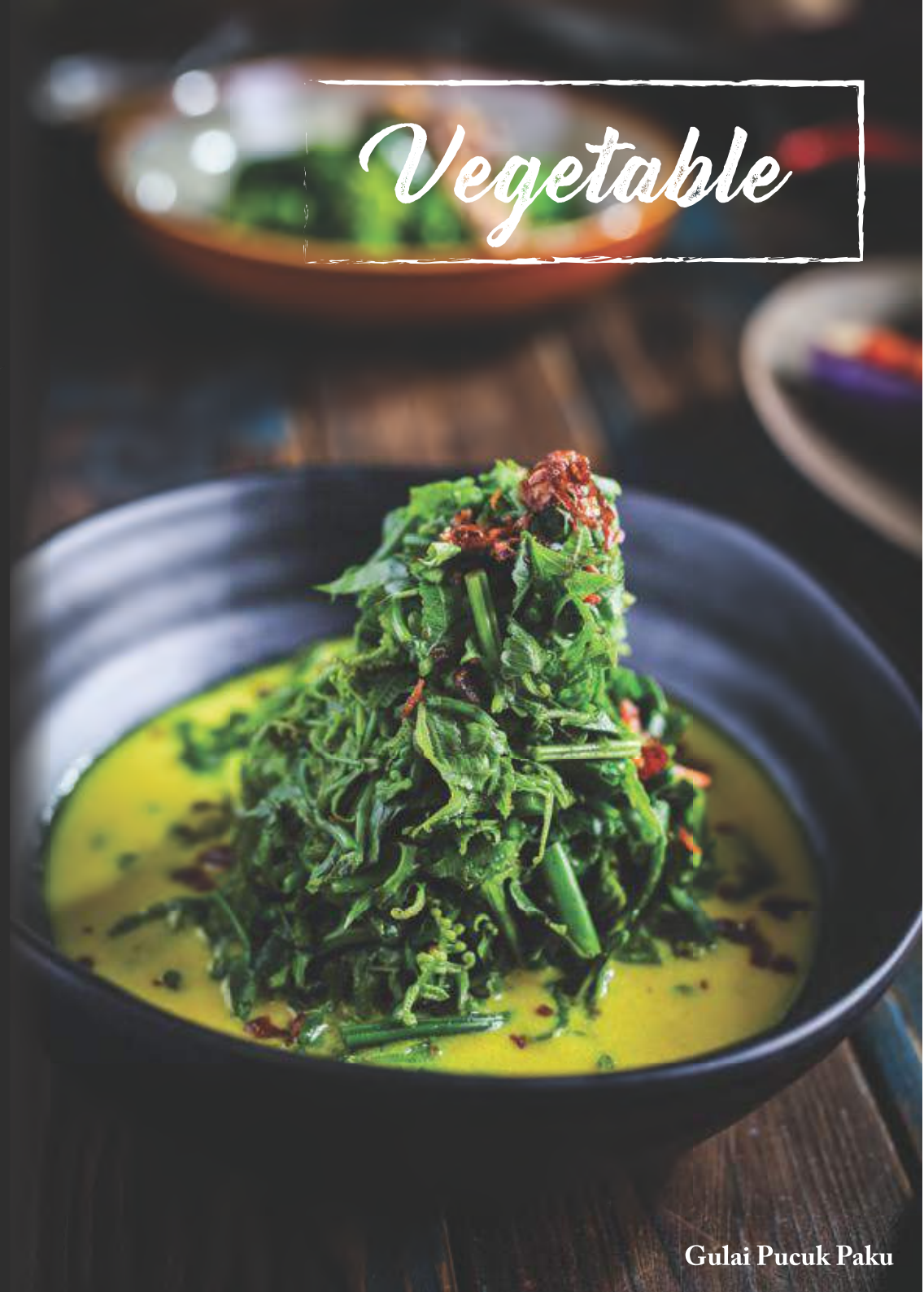
Fresh, young & tender Hong Kong kailan wok-fried with prawns & sambal belacan

v6. Gulai Pucuk Paku 13.00

Young jungle fern shoots cooked with turmeric, coconut milk & spices.
A perfect pair with hot steaming white rice

v7. Wok-fried Pucuk Paku with Sambal Belacan 13.00

The young shoots of a local jungle fern wok-fried with our signature sambal belacan & dried shrimps



Gulai Pucuk Paku

Vegetable



Terong Sambal Hijau
& Sambal Merah

v8. Terong Belado 13.00

Eggplant wok-fried with green chilli paste, dried anchovies & egg.
A typical kampung homecooked dish.

v10. Terong Sambal Hijau & Sambal Merah 13.00

Grilled eggplant topped with our special green & red chilli paste.

v11. Grilled Terong with Sambal Cobek Merah 13.00

Grilled eggplant topped with a mixture of chillies, onions, garlic, tomatoes, herbs & spices.

v12. Stir Fried Terong with Basil Sauce 13.00

Eggplant wok-fried with homemade chilli belado, Indonesian black sauce & basil leaves.

v14. Lady's Finger Belado 13.00

Fresh lady's finger wok-tossed with homemade chilli belado sauce, egg & dried anchovies

v15. Wok Fried Mix Vegetables with Sambal 14.00

Wok-tossed mixed vegetables of the day with homemade chilli prawn paste & dried shrimps

Egg



E1. Flossy Prawn Omelette 14.00

Delicious Asian style omelette with prawn

E2. Omelette Kerabu 12.00

Delicious omelette stuffed with local herbs & vegetables

E3. Omelette Petai Sambal Matah 14.00

Delicious omelette stir-fried till perfection with petai & topped with tangy lemongrass shallot relish



Rice (Served per head with limitless add-ons)

R1. Nasi Wangi Putih 3.00

R2. Nasi Berempah Kuning 3.50

R3. Brown Rice 3.50

Individual Set Meals

IS1. Goreng-Goreng Ayam Berempah Set 26.00

IS2. Panggang-Panggang Ayam Set 26.00

IS3. Daging Rendang Set 29.00