



TOWN
RESTAURANT & BAR



Heritage
HAWKER
STORIES

VOLUME II

DINNER BUFFET

28 FEBRUARY TO 7 MARCH 2024
WEDNESDAY & THURSDAY

Celebrate Singapore's rich culinary heritage with us.

Enjoy the well-loved signature fare by our two local guest hawkers, brimming with the authentic flavours from our local cuisine.

INDIAN ROJAK

BY MINISTRY OF ROJAK

A traditional *rojak* with an innovative twist — a signature sweet potato dipping sauce, created by second-generation hawker Abdhus Salam.

POPIAH

BY GOOD CHANCE POPIAH

Run by third-generation owner, Ah Boy. Create your own *popiah* with prawns, Chinese sausage, and other ingredients, freshly prepared using a time-honoured family recipe.

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE



TO START

SEAFOOD ON ICE

Half Shell Green Mussel • Fresh Sea Prawn
Purple Half Shell Scallop • Hard Shell Clam

CONDIMENTS

*Lime Aioli, Pickled Aioli, Garlic Aioli,
Smoky Chilli Dip, Dijonnaise Sauce, Lemon Wedge*

SASHIMI

Salmon • Tuna • Tai • Tako

CONDIMENTS

Pickled Pink Ginger, Wasabi, Shoyu

COLD NOODLE STATION

Zaru Soba • Zaru Udon

CONDIMENTS

*Toasted Sakura Ebi, Wakame, Takuan,
Furikake, Scallions, Fragrant Soy Sauce*

HOUSE-CURED FISH

Local Barramundi, Kaffir Lime & Grapefruit

Mangosteen, Mint, Vanilla Bean Dressing

Local Barramundi, Soy & Tamarind

Pink Ginger, Plum Dressing

ONE-BOARD GRAZING TABLE

CHARCUTERIE

Whole Iberico Ham • Pastrami • Beef Salami
Mortadella • Pur Porc Rosette

ASSORTMENT OF EUROPEAN CHEESES

CONDIMENTS

*Honeycomb on Stand, Fresh Grapes, Figs, Strawberries
Assorted Crackers, Jam, Nuts, Dried Fruits*

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SALAD

ASIAN SALAD

FRESHLY PREPARED TO ORDER IN A WOODEN MORTAR BOWL

CHOICE OF BASE

Julienne Green Papaya or Green Mango

CHOICE OF TOPPINGS

Prawn or Beef

Chilli Padi, Cherry Tomato, Red Onion,
Long Bean, Sweet Corn, Julienne Carrot, Coriander,
Dried Shrimp, Chilli Lime Dressing

COMPOUND SALADS

Pomelo, Coriander, Tangy Dressing

Sea Prawn, Capellini, Carrot, Radish, Kimchi,
Chilli Dressing

Indonesian Spicy Soy Chicken, Potato,
Long Beans, Cucumber

Sichuan Beef, Cucumber

Nyonya-Style Cucumber, Pineapple

SALAD IN PARMESAN WHEEL

BASE

Kale, Romaine, Coral Lettuce, Radicchio, Arugula

TOPPINGS

Sea Prawn, Grilled Chicken, Quail Eggs, Anchovies,
Sweet Potato, Baby Potato, Squash, Grilled Zucchini,
Grilled Eggplant, Broccoli, Cherry Tomato, Beetroot,
Cucumber, Carrot, Piquillo Pepper, Artichokes,
Olives, Gherkins, Fava Bean, Sweet Corn,
Capsicum, Red Onion, Bacon Bits, Croutons

DRESSINGS

Passion Fruit & Mango, Sweet Mustard,
Classic Caesar, Italian, Miso,
Manuka Honey & Yuzu Dressing



CHINESE BARBECUE

Roasted Pork Belly • Pork Char Siew

Poached Chicken • Roast Duck

CONDIMENTS

*Fragrant Chicken Rice, Cucumber,
Dark Soya Sauce, Chili Sauce, Ginger Paste*

LIVE STATIONS

Crispy Fried Fugu Age Don

Kaffir-Miso Sauce, Salted Egg Yolk Sprinkle

King Crab Noodle

*King Crab, Spinach Noodle, Hard-boiled Egg,
Beansprouts, Assorted Greens, Prawn Broth*

Town Seafood Laksa

*Clam, Prawn, Scallop, Quail Egg, Fish Cake,
Thick Rice Noodles, Beansprouts, Laksa Leaf*

CONDIMENTS

*Sambal Chilli, Red Cut Chilli, Crispy Fried Shallot,
Crispy Pork Lard, Chilli Powder*

UNDER THE HEATING LAMP

Scallop Otah

Chicken Ngoh Hiang

Soy-glazed Baby Chicken, Asian Herbs

Pork Belly, Umami Fermented Bean Curd

Cuttlefish Skewer, Szechuan Pepper

Taiwanese Sausage, Sweet Spices



ASIAN DELIGHTS

Teochew-style Braised Duck

Wok-fried Kam Heong Clams

Slow-cooked Pork Trotter

Toasted Sarawak Black Pepper

Poached Sea Prawn

Chinese Herbal Broth

Poached Barramundi Fillet

Szechuan Hot & Numbing Broth

Spicy Chilli Mud Crab

Mantou Bun

Kueh Pie Tee

Prawn, Chilli Sauce, Coriander

Preserved Olive, Vegetable & Egg Fried Rice

INDIAN SPECIALS

Murgh Tikka Masala

Dhal Makhani

ACCOMPANIMENTS

*Garlic Naan, Papadum, Mango Chutney,
Pachranga Pickles*



SWEET INDULGENCES

À LA MINUTE

Kueh Lapis Ice Cream in Coconut Shell

SERVED WITH

*Local Vanilla Bean, Almond Tofu, Soybean Curd,
Organic Lime, White Chocolate Snow,
Mango, Passion Fruit & Pineapple Compote*

CAKES & TARTS

Royal Charlotte • Gianduja Mocha

Crunchy Peanut Chocolate • Ondeh-Ondeh

Coconut Lime • Fromage Blanc Strawberry

Hazelnut Praline Lemon • Cassis Chestnut

Ivory Framboesia • Mango Jivara

DESSERT SOUP

Pulut Hitam

You Tiao, Coconut Cream

SHOOTERS

Durian Pengat • Nyonya Trifle • Kopi Goat Milk 'Tiramisu'

ASSORTMENT OF NYONYA KUEH

ICE CREAM

Jackfruit • Thai Milk Tea • Pulut Hitam • Matcha Green Tea

YUZU CHOCOLATE FOUNTAIN

*Vanilla Choux, Marshmallow, Cookie, Macaron, Churro,
Strawberry, Pineapple, Melon, Watermelon, Grape*



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