

KATONG
SINGAPORE

M E N U
OPEN DAILY 6:30AM TILL LATE

JULY
2025

BABA CHEWS DAILY

WHERE MODERN ASIAN FLAVORS
MEET THE HEART OF KATONG



HAPPY HOUR
BEER

Enjoy refreshing
pints daily
12 PM – 9 PM
Stella Artois, Little
Creatures & IPA



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HERITAGE
HIGH TEA

Heritage
High Tea Set
Daily 2:30 PM
– 5:30 PM



[Learn more](#)



THE STORY OF
BABA CHEWS

Nestled in the heart of Katong, Baba Chews sits atop the former Joo Chiat Police Station, a landmark steeped in history. The name "Baba" refers to the term used for Nyonya men, while "Chews" honors Mr. Chew Joo Chiat for his invaluable contributions to the community. Drawing inspiration from the rich culture of the area, we offer a modern Asian dining experience that blends traditional flavors with contemporary twists, creating a unique culinary journey.





Appetizers

Chili Crab Cake	18	Hyogo Oysters (6pcs)	25
Croquette Stuffed with Crab Meat, Man Tou, Chili Crab Sauce		Hyogo Oysters, Jalapeno Butter, Pork Crust	
D S SF		D P SF	
Gambas	18	Mixed Cold Cuts & Cheese Platter	38
Tiger Prawn, Garlic, Chili Flake, Sourdough Bread		Danish Bleu, Port Salut, Emmental Cheese, Salami, Beef Pastrami, Honey Baked Ham, Olives, Mixed Nuts, Crackers, Pork Mortadella	
SF		D N P	
Squid & Octopus	18	Rojak Chicken Bites	14
Crispy Squid Ring & Baby Octopus, Mixed Greens with Pickled Shallots, Wasabi Mayo, Curry Mayo		Crispy Chicken Cubes Coated in Tangy Rojak Sauce	
SF		N	
Otah You Tiao	16	Kueh Pie Tee (5 pcs)	12
Crispy Fried Charcoal Dough Stuffed with Spiced Fish Mousse, Sambal Aioli		Crispy Golden Cups filled with Cocktail Prawn, Kombu Slaw, Tobiko	
SF		SF	

Soups

Cream of Shroom	14	Drunken Chicken Herbal Soup	18
Wild Mushroom Soup with Truffle, Served with sourdough Bread		Double Boiled Chicken Thigh in Herbal Chicken Broth, Coriander, Wolfberries	
D V			

Sides

French Fries	10
Truffle Fries	15
Shaved parmesan cheese, truffle mayo	
D	
Grilled Asparagus	15
With Cilantro Cream, Pork Crisp	
D P	
Chap Chye	13
VE	
Seasonal Sautéed Mixed Greens	18
(add on chicken breast +\$4)	
(add on tiger prawn +\$6)	
Blue Pea Jasmine Rice	3
Roasted Brussel Sprouts	12
With Bacon Bits	
P	
Creamy Mashed Potato	10



Salads

Grilled Asparagus Salad	18
Mesclun Salad, Grapefruit, Tomato, Almond, Corn Crisp, Miso Amarillo Dressing	
V	
(add on chicken breast +\$4)	
(add on smoked salmon +\$6)	
Caesar Salad	18
Romaine Lettuce, Parmesan, Crispy Bacon Bits, Croutons, Onsen Tamago, Caesar Dressing	
D P	
(add on chicken breast +\$4)	
(add on smoked salmon +\$6)	

Satays

Chicken Satay (6 pieces)	12	Beef Satay 6 pieces	14	Pork Belly (2 Skewers) 	18
Chicken Satay (12 pieces)	22	Beef Satay 12 pieces	26	Pork Satay, Capsicum, Pineapple, Red Onions, Peanut Sauce, Served With Sliced Shallots, Chili & Tangy Cucumbers	P N
Choice of Peanut Sauce or Sweet Soya Sauce, Served With Sliced Shallots, Chili & Tangy Cucumbers	N	Choice of Peanut Sauce or Sweet Soya Sauce, Served With Sliced Shallots, Chili & Tangy Cucumbers	N		

Modern Asian

Assam Halibut Risotto 	34
Nikkei-Inspired Pan Seared Halibut in Assam Marination, 'Nikkei' Cazuela Rice, Chili Lime Butter, Herb Oil	
S SF	
Octopus Squid Ink Pasta (Local-Inspired) 	32
Sous Vide Octopus Leg Served With Squid Ink Spaghetti, Asian Spice Sauce, and a Refreshing Yogurt Mint Sauce	
SF	



Masala Lamb Shank

Dry Bak Kut Teh (Local-Inspired)	38
Pork Ribs in Herbal Broth Marination, Confit Garlic, Cordycep Mushroom, You Tiao	
P	
Laksa Salmon (Local-Inspired)	30
Pan Seared Salmon with Fish Noodles, Prawns, Mussels, Laksa Sauce	
SF	
Masala Lamb Shank (Asian-Inspired)	36
Lamb Shank Braised in Masala Sauce, Quinoa, Raisin, Asparagus	
Pineapple Prawn Curry (Local-Inspired)	30
Prawns in a Creamy Coconut Curry with Pineapple, Served with Blue Pea Jasmine Rice	
SF	



Assam Halibut Risotto

Local Signatures

Beef Cheek Rendang 32

18 Hours Braised Prime Beef Cheek in Coconut Cream Gravy, Spices, Gula Melaka, Turmeric, Blue Pea Jasmine Rice, Achar, Prawn Cracker
N | S

Assam Curry Seabass 30

Assam Curry Seabass, Okra, Tomatoes, Eggplant, Tofu Puffs, Blue Pea Jasmine Rice, Achar, Prawn Cracker
S



Beef Cheek Rendang

Black Pepper Crayfish Hor Fun 26

Wok-Fried Flat Rice Noodles in House-made Black Pepper Sauce, Crayfish, Onsen Tamago, Coriander
S | SF

Char Kway Teow (Chef's Edition) 22

Wok-Fried Flat Rice Noodles, Fish Noodles, Fish Maw, Chicken Sausage, Bean Sprouts, Ku Chye
S | SF

Ayam Buah Keluak 26

Chicken Breast, Garlic Aioli, Camote Chips, Black Nut Chicken Jus, Blue Pea Jasmine Rice, Achar, Prawn Cracker
S

Nyonya Fried Rice 24

Wok-Fried Jasmine Rice with Sambal, Crispy Fried Chicken, Chicken Satay, Fried Egg, Achar, Prawn Cracker
N | S

Western Classics

New Zealand Ribeye 38

New Zealand Grass Fed Angus Ribeye (250g), served with Brussel Sprouts, Mashed Potatoes and your choice of Chimichurri or Brown Sauce

Cheese Steak Sandwich 27

120g Angus Striploin on Sourdough with Mornay Sauce, Red Wine Caramelized Onion, Tomato, Lettuce

East Coast Wagyu Burger 30

200g Pure Wagyu Beef Patty, Brioche Bun, Emmental Cheese, Fries
D

Spaghetti Allo Scoglio 26

Seafood Pasta, Clams, Mussels, Shrimp, Squid, Fresh Tomato
SF

Fish & Chips 28

Beer Battered Seabass, Fries, Tartar Sauce
D

Chili Crab Fettuccine 26

with Singapore Chili Crab Sauce, Soft Shell Crab & Soft-Boiled Egg
D | SF



Cheese Steak Sandwich

New Zealand Striploin 37

Grass Fed Striploin (200g), served with Brussel Sprouts, Mashed Potatoes and choice of Chimichurri or Brown Sauce



Surf 'N' Turf Platter

Platters To Share

Surf 'N' Turf Platter (Serves 3 - 4 pax)

Lamb Rack, Ribeye, Salmon, King Prawn, Chorizo Sausage, Brussel Sprouts, Mashed Potato & Asparagus, Mixed Greens, Chimichurri & Brown Sauce
P | SF

88

East Coast Platter (Serves 2 pax)

2 pieces each of Beef Skewers, Hyogo Oysters, Chili Crab Cake, and Mantou with Chili Crab Sauce, along with Gambas, Mesclun Mixed Salad, and Trio of Signature Sauces
S | SF

38

Plant-Based

Japanese Meat Bowl 22

Soy-Based "Meat", Caramelised Onions, Japanese Seasonings, Blue Pea Jasmine Rice, Achar, Mixed Greens
VE

Japanese Keema Curry 22

Minced Soy, Edamame Beans, Shiitake Mushrooms, Kelp, Blue Pea Jasmine Rice, Achar, Mixed Greens
VE



Japanese Meat Bowl

Desserts

Mango Sago 14

Mango Sorbet, Mango Jelly, Fresh Mango, Pomelo
D

Our Style Chendol 12 (Chef's Edition)

Red Bean Paste, Sweet Corn, Coconut Ice Cream, Pandan Syrup
D



Our Style Chendol

Ondeh Ondeh Cake 14

Pandan Sponge Cake layered with Gula Melaka, Coconut Cream, Coconut Flakes, Palm Sugar Syrup
D

Chocolate Lava Cake 16

Rich, Warm Chocolate Cake with A Molten Center, Served with Vanilla Ice Cream
D

Our Signature Kueh Durian 16

Durian Mousse, Pandan Crêpe, Burnt Custard, Gula Melaka Ice Cream
D



Our Signature Kueh Durian

NEIGHBORHOOD COCKTAILS

LOCALLY FLAVOURED, INSPIRED BY OUR KATONG NEIGHBOURHOOD

Inspired by Katong's vibrant heritage, our cocktails capture the bold hues of Peranakan culture. Each drink reflects the neighborhood's charm, blending tradition with a modern twist in every colorful, flavorful sip.

Ask our friendly staff
for the perfect
beverage pairing or
scan the QR to
explore our full menu!



WINE PAIRING

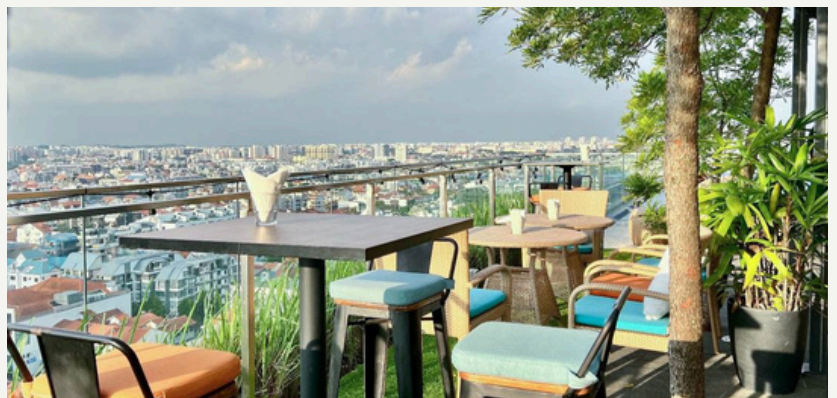
Enhance your meal with our premium selection of rosé, red, white, Champagne, and sparkling wines — chosen to complement every dish with flavor and elegance.

scan the QR to
explore our full
wine selection!



YOUR EVENT, OUR VENUE

We cater to all your events — from lively parties and celebrations to elegant receptions, meetings, and intimate or group dinners!



We offer flexible arrangements for any occasion, from intimate gatherings to grand celebrations. Choose from Hotel Indigo Garden, a vibrant, pet-friendly alfresco oasis; Rooftop 88, a sleek venue with stunning Joo Chiat skyline views; or Baba Chews, a timeless restaurant rich in heritage. Book your venue with us today!

Scan to send us an enquiry, and our team
will connect with you to create a seamless
and memorable event experience.

