



CHef AHMET

DELI TURK

SINCE 2001

FOR RESERVATION ☎ +65-6481-1083
239 JLN KAYU 799463

CHEF AHMET DELI TURK

RESTAURANT ADDRESS:

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(PRICES ARE SUBJECTED TO SERVICE CHARGE, WHERE APPLICABLE)

(FOOD PICTURES ARE FOR ILLUSTRATION PURPOSE, DO NOT REPRESENT THE ACTUAL SERVING PORTIONS)

BIOGRAPHY



Chef Ahmet Akpınar was born in 1981 in the city of Kahramanmaraş, in the Mediterranean region of Turkey. When he was 7 years old, he moved to Istanbul with his family, where he completed his Primary and Secondary education.

Chef Ahmet's culinary training started at the age of 10 as an apprentice at his father's restaurant. By his 17th birthday, he was made a Chef. However, 2 years later, he had to take a break from work to serve as a Mountain Commando for National Service.

After leaving the Service in 2000, he picked up from where he left off and continued his passion for culinary excellence. He attended a dinner festival in Dubai and proved himself as a dedicated Chef. His skills did not go unnoticed. In 2002, he was offered a position at a Chinese restaurant in Singapore where he worked for 6 years.

Following this stint, he worked in Harbin, China and Kuala Lumpur, Malaysia for a year each before returning to Singapore to establish his career as a specialist in Mediterranean cuisine. From 2013, he diversified his career by teaching at private cooking schools where he prepared his students for numerous cooking contests. His hard work and dedication to his craft was affirmed when he is awarded the Star Chef award in 2014.

Over the course of his career, Chef Ahmet worked as a private chef for ambassadors in 5 different countries, cooked for many ministers and prepared numerous protocol dinners. For many international hotels, he participated as a guest chef for Mediterranean and Middle Eastern cuisines as well as international buffets. He also provided consultancy services to restaurants.

Chef Ahmet is now an Executive Chef at all THE MEDITERRANEAN Deli Turk group of restaurants, where he showcases his extensive culinary skills.

Chef Ahmet is fluent in Turkish, English and Malay. He also speaks Chinese, Bahasa Indonesia, Tagalog and Urdu.

Starters

- 1 Shakshuka** \$ 12.90
One of the famous flavours of the Mediterranean appetiser sautes with grilled eggplant, capsicum in tomato based sauce and yogurt (optional)
- 2 Baba Ganoush** \$ 12.90
Turkish appetiser consisting of finely chopped roasted eggplant, olive oil and fine selection of seasonings
- 3 Cig Kofte (Vegan)** \$ 12.90
Speciality vegetarian patties made from bulgur (broken wheat), onion, tomato, red pepper, parsley and herbs
- 4 Green beans with extra virgin olive oil** \$ 12.90
Turkish style slow stewed light and tasty vegetarian dish made with fresh green beans, chopped tomatoes, onions and extra virgin olive oil. This is the most popular summer dish in Turkiye, which can be eaten as a side dish, meze or a light lunch.
- 5 Cheese Roll (4 pcs)** \$ 12.90
Baked filo pastry rolls stuffed with feta cheese
- 6 Humus** \$ 11.90
Creamy blend of delicious crushed chickpeas with tahini (sesame seed paste), garlic and extra virgin olive oil
- 7 Barbunya Pilaki** \$ 12.90
A Classic Turkish dish, beans stewed in extra virgin olive oil with carrots, potatoes, onions and garlic
- 8 Icli Kofte / Kibbeh (2 pieces)** \$ 12.90
Spicy ground beef patties combined with crushed walnuts enveloped by bulgur (cracked wheat)

- 9 Falafal Plate** \$ 14.90

Spiced mashed chickpea patties on a bed of humus

- 10 Meze Platter** \$ 22.90

Combination of Chef's recommended starters



Main Course

1

1 Kulbasti Kebab \$ 24.90
Delicious thinly sliced grilled beef ribeye served with green salad

2 Ali Nazik Kebab \$ 22.90
Smoked eggplant puree with yogurt, topped with ground sauteed lamb

3 Iskender Kebab **Chicken** \$ 19.90
Lamb \$ 22.90

A classic Turkish favourite doner kebab dish, with a layer of toasted pide bread, topped with slices of doner kebab, drenched in Chef's special tomato based sauce with herbs, served with homemade yogurt

4 Chicken Shish \$ 19.90
Marinated chicken cubes, grilled slowly over charcoal grill, served with side salad and a choice of bread or rice

5 Beef Shish \$ 31.90
Marinated beef cubes, grilled slowly over charcoal grill, served with side salad and a choice of bread or rice

6 Lamb Shish \$ 24.90
Marinated lamb cubes, grilled slowly over charcoal grill, served with side salad and a choice of bread or rice

7 Adana Kebab **Chicken** \$ 19.90
Lamb \$ 22.90

Marinated ground chicken or lamb, grilled slowly over charcoal grill, served with side salad and a choice of bread or rice



Main Course

2

1 Yogurtlu Kebab

Chicken	\$ 19.90
Lamb	\$ 22.90

Marinated ground chicken or lamb, grilled slowly over charcoal grill, served on toasted pide bread, drenched in Chef's special tomato based sauce with herbs, yogurt and garlic sauce

2 Incik / Braised Lamb Shank

\$ 26.90

Tenderly braised lamb shank, that falls off the bone, served with vegetables, served on baked mashed potatoes

3 Beyti Kebab

Chicken	\$ 24.90
Lamb	\$ 29.90

Marinated ground chicken or lamb, grilled slowly over charcoal grill, rolled in soft flat bread, drizzled lightly with Chef's special tomato based sauce with herbs, served with scoop of yogurt

4 Izmir Kofte

Chicken	\$ 16.90
Lamb	\$ 19.90

Meatballs made with marinated ground chicken or lamb, baked lovingly with potatoes, peppers and of course Chef's special tomato based sauce with herbs

5 Caravan Adana

Chicken	\$ 19.90
Lamb	\$ 22.90

A delicious variation of Adana Kebab, with marinated ground chicken or lamb, grilled slowly over charcoal grill, served on a delicate mixture of smoked eggplant puree and yogurt, drizzled with melted butter

6 Caravan Shish

Chicken	\$ 19.90
Lamb	\$ 22.90
Beef	\$ 29.90

A delicious variation of Shish Kebab, with marinated chicken, lamb, or beef cubes grilled slowly over charcoal grill, served on a delicate mixture of smoked eggplant puree and yogurt, drizzled with melted butter



Main Course

3

1 Moussaka

Lamb \$ 19.90

Beef \$ 21.90

☒ Veggie \$ 14.90

An infamous Turkish dish – layered eggplant and potato slices topped with ground lamb or beef (for veggie version – stir fried vegetables) topped with of course Chef's special tomato based sauce

2 Hunkar Begendi

\$ 24.90

Creamy smoked eggplant puree blended with cheese, topped with our delicious stewed beef or lamb

3 Kuru Fasulya

\$ 19.90

A juicy dish dating back to the Ottoman times, stewed Turkish beans, beef cubes, Turkish green peppers and tomatoes

4 Hash Hash Kebab

\$ 22.90

Consists of minced meat mixed with freshly chopped capsicum, onion, garlic, herbs and spices. The meat is then skewered on a long flat skewer and finally grilled over charcoal

5 Mixed Grill

Chef's combination, all in one plate

2 Pax \$ 49.90

4 Pax \$ 99.00



Steak Specials

1 Ribeye Steak \$ 34.90

Rich, juicy and full-flavoured with generous marbling throughout



2 Sirloin Steak \$ 30.90

A cut of a steak taken from the top of the rump steak served with a chef's touches



3 Tenderloin \$ 41.90

Boneless cut of meat from the loin section of beef, grilled over charcoal



4 Veal Spare Ribs \$ 39.90

Veal spare ribs with garden vinaigrette

5 Pan Seared Salmon \$ 24.90



Pasta options

- ① Aglio Olio with Crunchy Prawn \$ 19.90



- ② Seafood Marinara \$ 19.90



- ③ Creamy chicken pasta \$ 17.90



- ④ Grilled chicken pasta \$ 17.90



- ⑤ Creamy dill Salmon Pasta \$ 22.90

Turkish Pide (Pizza)

- 1 Lamb Pide** \$ 24.90
Combination of ground lamb and cheese
- 2 Samsun Pide** \$ 24.90
A unique closed pide with ground lamb and cheese
- 3 Beef Pide** \$ 24.90
Ground beef and cheese
- 4 Chicken Pide** \$ 22.90
Ground chicken and cheese
- 5 Cheese Pide**  \$ 19.90
Pide topped with delicious Mozzarella cheese
- 6 Vegetarian Pide**  \$ 22.90
Combination of vegetables and cheese

- 7 Chef's Special Pide** \$ 29.90
Let the Chef make you a pide that represents a festival of flavours, with the juiciest beef tenderloin marinated with the most a unique blend of ingredients



Salads

- 1 Shephard's Salad** \$ 14.90
A refreshing blend of chopped tomatoes, cucumbers, onions and parsley drizzled with extra virgin olive oil and lemon dressing
- 2 Cauliflower Salad** \$ 12.90
Baked cauliflower marinated with garlic yoghurt
- 3 Greek Salad with Feta Cheese** \$ 22.90
Mixed salad greens, cucumbers, cherry tomatoes, onions, topped with feta cheese drizzled with extra virgin olive oil and lemon dressing
- 4 Crunchy Prawn Salad** \$ 19.90
Pan seared king prawns, crisp vegetables and chilli lime dressing
- 5 Cacik** \$ 12.90
Shredded cucumbers blended with yogurt, crushed garlic and fresh chopped dill or dried mint rizziled extra virgin live oil n the top
- 6 Feta Cheese (100 gr)** \$ 12.90



Sides

- 1 Butter Rice** \$ 3.00
- 2 Pita Bread** \$ 3.00
- 3 French Fries** \$ 9.90



COFFEE MENU

AMERICANO	\$4
CAPPUCCINO	\$6
ESPRESSO	\$3.50
FLAT WHITE	\$6
\$6	LATTE
\$6	MACCHIATO

JUICES

LIME	\$6
ORANGE	\$6
\$6	PINEAPPLE
\$6	MANGO

SOFT DRINKS

COKE	\$4
COKE LIGHT	\$4
ROOTBEER	\$4
SPRITE	\$4
SPARKLING WATER	\$4
BOTTLED WATER	\$3

MOCKTAILS

LYCHEE FIZZ	\$8
GRANNY SMITH	\$8
PASSION FRUITY	\$8
SHIRLEY TEMPLE	\$8

TEA

ENGLISH BREAKFAST	\$6
PURE CAMOMILE	\$6
GREEN TEA W/ JASMINE	\$6
PEPPERMINT TEA	\$6 (POT \$15.90)
TURKISH TEA	\$6 (POT \$15.90)
APPLE TEA	\$6 (POT \$15.90)
POMEGRANATE TEA	\$6 (POT \$15.90)

COFFEE
TIME



SECRET ALPINE



Desserts



1 Baklava \$ 18.90

4 delicious pieces of layered thin pastry flakes stuffed with crushed walnuts and pistachios, slowly baked in oven and sweetened with light syrup

2 Kunefe Original \$ 16.90 With Turkish Ice Cream \$ 19.90

Better known as slice of heaven, or as some say, an exquisite dessert to die for! A thin layer of unsalted cheese in between two layers of shredded pastry, oven baked, sweetened with light syrup, topped with nuts and surrounded with light cream



3 Creme Brulee \$ 9.90



4 Chocolate Lava Cake \$ 12.90



HAVE A GOOD MEAL!