

CHEF THMET DELI TURK

RESTAURANT ADDRESS: 239 JLN KAYU, SINGAPORE 799463

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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 Akpinar was born in 1981 in the city of Kahramanmaras, 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

Shakshuka		\$ 12.90
One of the famous flavours of the Mediterranea eggplant, capsicum in tomato based sauce and		led
Baba Ganoush		\$ 12.90
Turkish appetiser consisting of finely chopped ro and fine selection of seasonings	pasted eggplant, olive oil	
3Cig Kofte (Vegan)		\$ 12.90
Speciality vegetarian patties made from bulgur onion, tomato, red pepper, parsley and herbs	(broken wheat),	
Green beans with extra virgin olive of	oil	\$ 12.90
Turkish style slow stewed light and tasty vegetar greeen beans, chopped tomatoes, onions and e the most popular summer dish in Turkiye, which o meze or a light lunch.	extra virgin olive oil. This is	
G Cheese Roll (4 pcs)		\$ 12.90
Baked filo pastry rolls stuffed with feta cheese		
6 Humus		\$ 11.90
Creamy blend of delicious crushed chickpeas v paste), garlic and extra virgin olive oil	vith tahini (sesame seed	
쥥 Barbunya Pilaki		\$ 12.90
A Classic Turkish dish, beans stewed in extra virg potatoes, onions and garlic	gin olive oil with carrots,	
🔞 Icli Kofte / Kibbeh (2 pieces)		\$ 12.90
Spicy ground beef patties combined with crushe bulgur (cracked wheat)	ed walnuts enveloped by	
	Falafal Plate	\$ 14.90
	Spiced mashed chic patties on a bed of	
	The same of the sa	

Meze Platter \$ 22.90

Combination of Chef's recommended starters

Main Course



Nulbasti Kebab Delicious thinly sliced grilled beef ribeye served with green sale	ad	\$ 24.90
2Ali Nazik Kebab		\$ 22.90
Smoked eggplant puree with yogurt, topped with ground saute	ed lamb	
L	hicken amb	\$ 19.90 \$ 22.90
A classic Turkish favourite doner kebab dish, with a layer of toat bread, topped with slices of doner kebab, drenched in Chef's s tomato based sauce with herbs, served with homemade yogurt		
Chicken Shish		\$ 19.90
Marinated chicken cubes, grilled slowly over charcoal grill, servith side salad and a choice of bread or rice	/ed	
Beef Shish		\$ 31.90
Marinated beef cubes, grilled slowly over charcoal grill, served side salad and a choice of bread or rice	with	
3Lamb Shish		\$ 24.90
Marinated lamb cubes, grilled slowly over charcoal grill, served side salad and a choice of bread or rice	l with	
Adana Kebab Chic	ken	\$19.90
Lam	ıb	\$ 22.90
Marinated ground chicken or lamb, grilled slowly over charcoa served with side salad and a choice of bread or rice	l grill,	





Main Course



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

Incik / Braised Lamb Shank

\$ 26.90

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

🚯 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

Alzmir 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

5Caravan 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

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)

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

🕄 Kuru Fasulya

\$ 19.90

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

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

Mixed Grill

2 Pax \$ 49.90

Chef's combination, all in one plate

4 Pax \$ 99.00







Steak Specials

Ribeye Steak \$ 34.90
Rich, juicy and full-flavoured with generous marbling throughout

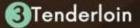




Sirloin Steak

\$ 30.90

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



\$ 41.90

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





Veal Spare Ribs

\$ 39.90

Veal spare ribs with garden vinaigrette

🌀 Pan Seared Salmon

\$ 24.90



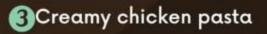
Pasta options

Aglio Olio with Crunchy Prawn \$ 19.90





Seafood Marinara \$ 19.90



\$17.90



Grilled chicken pasta





\$ 22.90



Turkish Pide (Pizza)

Lamb Pide \$ 24.90

Combination of ground lamb and cheese

Samsun Pide \$24.90

A unique closed pide with ground lamb and cheese

3 Beef Pide \$ 24.90

Ground beef and cheese

Chicken Pide \$ 22.90

Ground chicken and cheese

5 Cheese Pide \$19.90
Pide topped with delicious Mozzorella cheese

6 Vegeterian Pide 🔵 \$ 22.90

Combination of vegetables and cheese

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

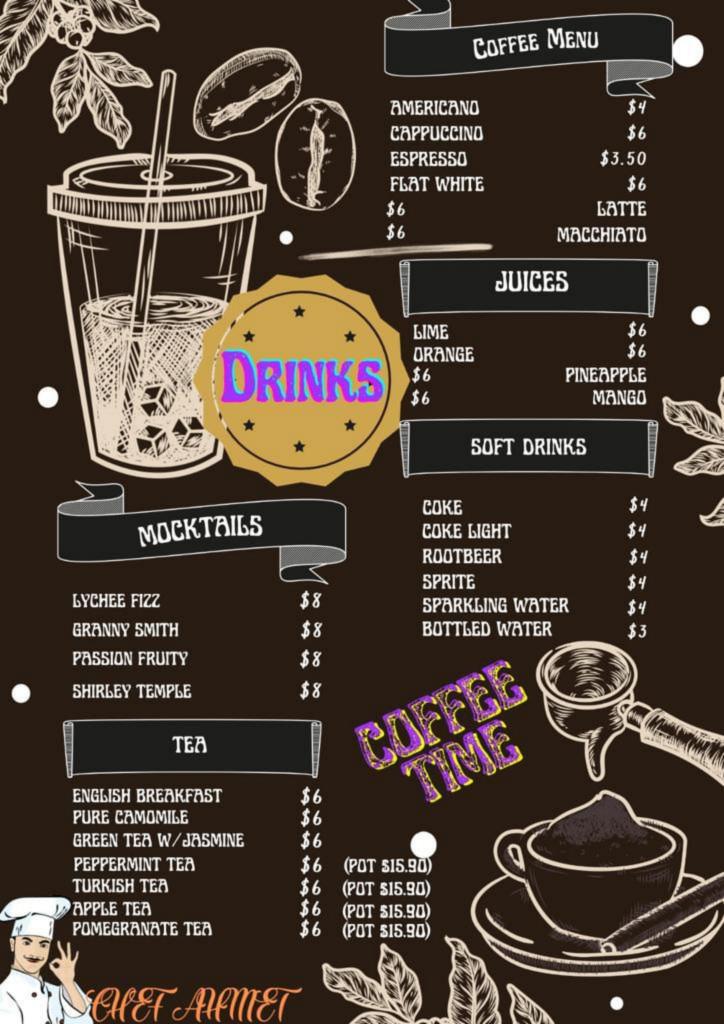
0	Shephard's Salad	\$ 14.90
Y	A refreshing blend of chopped tomatoes, cucumbers, onions and parsley drizzled with extra virgin olive oil and lemon dressing	
2	Cauliflower Salad Baked cauliflower marinated with garlic yoghurt	\$ 12.90
3	Greek Salad with Feta Cheese	\$ 22.90
	Mixed salad greens, cucumbers,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



Sides

0	Butter Rice	\$ 3.00
0	Pita Bread	\$ 3.00

French Fries \$ 9.90





Desserts

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

With Turkish Ice Cream \$ 16.90

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



6

3 Creme Brulee

\$ 9.90

Chocolate Lava Cake \$ 12.90





HAVE A GOOD MEAL!