



The Blue Ginger

SET DINNER MENU A

Appetizers

Nonya Archar

Ngo Heong

Minced pork and prawns seasoned with five-spice powder wrapped and fried to crispy golden brown

Kueh Pie Tee

Shredded bamboo shoots and turnips garnished with shrimps in pie tee cups

Main Dishes

Chap Chye Masak Titek

A typical peranakan mixed vegetable dish prepared in a tasty prawn stock

Ikan Masak Assam Gulai

Mackerel fillets in spicy tamarind gravy flavored with lemongrass

Sambal Terong Goreng

Deep fried eggplant with a piquant chilli paste

Udang Lada

Fresh tiger prawns sautéed with black pepper and sweet dark soya sauce

Babi Pong Tay

Stewed pork shoulder with preserved bean paste flavored with cinnamon bark

Ayam Buah Keluak

Braised chicken with galangal and lemongrass, cooked with Indonesian black nuts

Served with steamed rice, sambal belachan

Desserts

Chendol or Durian Chendol

\$110++ per pax



The Blue Ginger

SET DINNER MENU B

Appetizers

Nonya Archar

Nonya Duck Salad

Tossed with tangy plum sauce

Ngo Heong

Minced pork and prawn rolls seasoned with five spice powder

Main Dishes

Kangkong Lemak

Kangkong cooked with sweet potato, dried shrimps and sambal belachan

Udang Kuah Pedas Nanas

Fresh tiger prawns gently cooked in tasty pineapple gravy

Ikan Masak Masak Gulai

Fresh fish fillets in spicy tamarind gravy flavoured with lemongrass

Ayam Panggang Blue Ginger

Deboned chicken thigh and drumstick flavoured with coconut milk rich in exotic spices and grilled to perfection

Beef Rendang

Tender beef cubes prepared in rich coconut milk spiced with ginger, lemongrass, lime leaves and a dash of curry powder

Sotong Keluak

Fresh squid stir fried with black nut paste and tamarind juice

Served with steamed rice, sambal belachan and pickles

Desserts

Sago Gula Melaka

\$110++ per pax



The Blue Ginger

SET DINNER MENU C

Appetizers

Nonya Archar

Kueh Pie Tee

Shredded bamboo shoots and turnips garnished with shrimps in pie tee cups

Duck Salad

Tossed with tangy plum sauce

Main Dishes

Udang Lada

Fresh tiger prawns with black pepper corn and sweet dark soya

Ikan Kuah Pedas Nanas

Mackerel fillets prepared in tasty pineapple gravy

Satay Babi

Lean pork slices marinated with satay spices and pan-fried

Ayam Panggang Blue Ginger

Deboned chicken thigh and drumstick flavoured with coconut milk rich in exotic spices and grilled to perfection

Beef Rendang

Tender beef cubes prepared in rich coconut milk spiced with ginger, lemongrass, lime leaves and a dash of curry powder

Seasonal Green Vegetables with Mushrooms

Topped with oyster sauce and fried shallots

Desserts

Sago Gula Melaka

\$115++ per pax



The Blue Ginger

SET DINNER MENU D

Appetizers

Nonya Archar

Ngo Heong

Minced pork and prawns seasoned with five-spice powder wrapped and fried to crispy golden brown

Kueh Pie Tee

Shredded bamboo shoots and turnips garnished with shrimps in pie tee cups

Main Dishes

Nonya Prawns

Tiger prawns sautéed with preserved bean paste, garlic and chilli

Ayam Goreng

Deep fried chicken with Asian spices

Steamed Seabass Soya

Fresh seabass with premium soy, ginger and spring onions

Babi Hong

Braised pork knuckle with premium soy sauce

Beef Rendang

Tender beef cubes prepared in rich coconut milk spiced with ginger, lemongrass, lime leaves and a dash of curry powder

Chap Chye Masak Titek

A typical peranakan mixed vegetable dish prepared in a tasty prawn stock

Served with steamed rice, sambal belachan and pickles

Desserts

Chendol or Durian Chendol

\$115++ per pax