



# The Blue Ginger

## **SET LUNCH 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

#### **Beef Rendang**

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

#### **Udang Lada**

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

#### **Ayam Panggang Blue Ginger**

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

#### **Tauhu Nonya Style**

Deep fried beancurd topped with preserved bean paste sauce

#### **Ikan Masak Assam Gulai**

Mackerel fillets in spicy tamarind gravy flavoured with lemongrass

Served with steamed rice, sambal belachan

### **Desserts**

#### **Chendol or Durian Chendol**

**\$95++ per pax**



# The Blue Ginger

## **SET LUNCH MENU B**

### **Appetizers**

#### **Nonya Archar**

#### **Nonya Duck Salad**

Shreds of smoked duck tossed with tangy plum sauce on a bed of greens

#### **Ngo Heong**

Minced pork and prawn rolls

### **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

#### **Steamed Seabass Soya**

Fresh seabass with premium soy, ginger and spring onions

#### **Sambal Terong Goreng**

Deep fried eggplant topped with a piquant chilli paste

#### **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**

#### **Gula Melaka**

**\$95++ per pax**



# The Blue Ginger

## **SET LUNCH MENU C**

### **Appetizers**

#### **Nonya Archar**

#### **Crispy Chicken Bites**

Served with an Asian style dip

#### **Ngo Heong**

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

### **Main Dishes**

#### **Kangkong Garlic**

Kangkong stir fried with garlic and soy

#### **Snapper Goreng Cili**

Deep fried snapper fillets topped with a piquant chilli paste

#### **Ayam Panggang Blue Ginger**

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

#### **Sotong Kunyit**

Fresh squid stir fried with turmeric powder and tamarind juice

#### **Broccoli with Mushrooms**

Topped with oyster sauce and shallots

#### **Beef Rendang**

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

Served with steamed rice, sambal belachan

### **Desserts**

#### **Chendol, Durian Chendol**

\$100++ per pax



# The Blue Ginger

## **SET LUNCH MENU D**

### **Appetizers**

#### **Nonya Archar**

#### **Hee Peow Soup**

Fish maw, fishball and meatball served in a clear broth

#### **Nonya Rolls**

Chicken , yam and vermicelli rolls

### **Main Dishes**

#### **Steamed Grouper Nonya**

Grouper with preserved bean paste , garlic and chilli

#### **Babi Hong**

Braised pork knuckle in a premium soy sauce flavored with cinnamon bark

#### **Broccoli with Mushrooms**

Laced with tasty oyster sauce

#### **Ayam Buah Keluak**

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

#### **Chap Chye**

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

#### **Udang Kuah Pedas Nanas**

Tiger prawns gently simmered in tasty pineapple gravy

#### **Steamed rice and belachan**

### **Desserts**

#### **Chendol, Durian Chendol**

**\$100++ per pax**