



# The Blue Ginger

## **SET DINNER MENU A**

**Min 20 pax**

### **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

### **Soup**

#### **Hee Peow Soup**

Fish maw soup with fish balls, prawn balls and cabbage

### **Main Dishes**

#### **Chap Chye Masak Titek**

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

#### **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

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

Mackerel fillets in spicy tamarind gravy flavoured with lemongrass

Served with steamed rice, sambal belachan

### **Desserts**

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

#### **Nonya Kuehs**

\$110++ per pax



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## **SET DINNER MENU B**

**Min 20 pax**

### **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

### **Soup**

**Hee Peow Soup**

Fish maw soup with fish balls, prawn balls and cabbage

### **Main Dishes**

**Steamed Seabass Fillets 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**

**Chendol or Durian Chendol**

**Nonya Kuehs**

\$110++ per pax



# The Blue Ginger

## **SET DINNER MENU C**

**Min 20pax**

### **Appetizers**

**Nonya Archar**

**Kueh Pie Tee**

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

**Ngo Heong**

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

### **Soup**

**Hee Peow Soup**

Fish maw soup with fish balls, prawn balls and cabbage

### **Main Dishes**

**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

**Broccoli with Mushrooms**

Topped with oyster sauce and shallots

**Udang Nanas**

Tiger prawns simmered in tasty pineapple grav

Served with steamed rice, sambal belachan

### **Desserts**

**Chendol, Durian Chendol**

**Nonya Kuehs**

**\$110++ per pax**



# The Blue Ginger

## **SET DINNER MENU D**

**Min 20pax**

### **Appetizers**

**Nonya Archar**

**Kueh Pie Tee**

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

**Ngo Heong**

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

### **Soup**

**Hee Peow Soup**

Fish maw soup with fish balls, prawn balls and cabbage

### **Mains**

**Grouper Fillets Soya**

Steamed grouper fillets with ginger and soy

**Ayam Buah Keluak**

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

**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

Served with steamed rice, sambal belachan

### **Desserts**

**Chendol, Durian Chendol**

**Nonya Kuehs**

\$115++ per pax



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