



The Blue Ginger

SET LUNCH 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

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

\$90++ per pax



SET LUNCH MENU B

Min 20 pax

Appetizers

Nonya Archar

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

Steamed Seabass Fillets Soya

Fresh seabass fillets with premium soy, ginger and spring onions

Terong Goreng Cili

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

Sago Gula Melaka

Nonya Kuehs

\$90++ per pax



The Blue Ginger

SET LUNCH 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

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 a tasty pineapple gravy

Served with steamed rice, sambal belachan

Desserts

Chendol, Durian Chendol

Nonya Kuehs

\$90++ per pax



The Blue Ginger

SET LUNCH 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

Mains

Seabass Fillets Soya

Steamed seabass 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

\$90++ per pax