



# LEMAK & CO.

A 90-Minute À La Carte Buffet Experience

An à la carte Nasi Lemak buffet of Singapore favourites, served with fragrant turmeric coconut rice and sambal chilli, and finished with gula melaka sago pudding and cendol coconut ice cream.

\$29.90<sup>++</sup> per pax\* | Minimum of 2 Guests



## SNACKING

### Emping Chips with Sambal Belacan

Crisp Belinjo Crackers Served with Our Housemade Fiery Belacan

### Papadum with Tomato Chutney

Light, Crunchy Lentil Crackers Paired with Tangy Tomato Chutney

## APPETIZERS

### Chicken Satay with Peanut Sauce & Condiments

Charcoal-Grilled Skewers Served with Rich Peanut Gravy, Cucumber, and Onion

### Lamb Curry Roti John with Ranch Dressing

A Playful Twist on the Classic Snack — Spiced Lamb Curry on Toasted Egg Bread with Creamy Ranch

### White Rojak Quinoa Salad

A Refreshing Medley of Jicama, Cucumber, and Quinoa Tossed in Ginger Flower Dressing

## STAPLE

### Turmeric Coconut Rice

Served with Fried Egg, Sambal Chilli, Crispy Ikan Bilis & Peanuts — Our Signature Nasi Lemak Base

## MAINS

### Ayam Goreng Berempah

Fragrant Spiced Fried Chicken with Crispy Rempah Crumbs

### Indian Butter Chicken

Tender Chicken Simmered in Velvety Tomato-Butter Gravy

### Sambal Barramundi with Cincalok

Pan-Seared Barramundi Glazed with Sambal and Brightened with Cincalok Relish

### Braised Beef Rendang

Slow-Braised Beef Cheek Infused with Coconut, Galangal, and Spices

### Nonya Assam Prawn

Juicy Prawns Cooked in Tangy Tamarind Gravy with Nonya Aromatics

### Ulam Kerabu with Ikan Bilis

Traditional Malay Herb Salad with Crispy Anchovies

## DESSERTS

### Heritage Gula Melaka Sago Pudding

Creamy Sago with Fragrant Gula Melaka and Coconut

### Warm Yam "Orh Nee" with Candied Ginkgo Nuts

A Comforting Teochew Classic, Served Warm and Silky

### "Cendol" Coconut Ice Cream

Pandan Jelly, Gula Melaka Syrup, and Coconut Ice Cream