

FOOD PARTNERS

Cocoloco by SiamCoco

Cocoloco serves up 100% pure coconut water, sustainably sourced from Thai Nam Hom coconuts.

Nam Hom coconuts are particularly prized for their fragrance and natural sweetness, requiring no artificial colours, sweeteners or additives – the only process between tree and bottle is a special heat pasteurisation to give fresh coconut water a longer shelf life, even under ambient conditions.

Cocoloco is a product of SiamCoco, which also produces fresh whole coconuts, coconut meat and coconut husk byproducts, ensuring that no part of a coconut harvest goes to waste.

Compendium Spirits

Craftmasters of quality spirits and flavours, Compendium Spirits blends old-world knowledge and new-age thinking to produce a range of Southeast Asian-inspired tipples.

Compendium's flagship spirits are its Chendol and Rajak gins, which carry notes of the pandan and coconut dessert and the edible torch ginger flower salad respectively. Compendium's flavoured sojus are reminiscent of traditional sweets like Ondeh Ondeh (a coconut and palm sugar snack), Bandung (a rose syrup milk drink) and Pineapple Tart, while its Kopi-O and Teh-O liqueurs are infused with traditional coffee powder and tea dust.

DoDo

DoDo is best known for the quality and freshness of its fishballs. From a small backyard operation in 1976, DoDo pioneered the use of surimi and automation to produce an extensive array of fish-protein products.

DoDo's premium chilli fishballs combine the juicy bounce of Singapore-style fishballs with a pinch of heat to accentuate its mouthwatering flavour. DoDo's otah fishcake is a modern interpretation of the traditional dish made from ground fish, curry and other spices.

Today, DoDo has grown to be a trusted brand that is distributed all around the world.

Hiap Giap

Since its founding in 1968, Hiap Giap has specialised in the production of quality noodles, a popular staple in Singapore and across Asia. From hand-cranked bamboo presses to the modern industrial lines of today, Hiap Giap works closely with its customers to develop noodle products that meet exacting specifications for colour, taste and texture.

Driven by passion and commitment to the craft, Hiap Giap's "noodle scientists" have a dedicated lab where they work on perfecting their noodle products by controlling ingredients, moisture and PH levels in their recipe. They also travel the world to learn and expand their craft – adding Japanese ramen, Chinese la mian and even Italian pastas to their growing repertoire.

Kim Guan Guan Coffee

Kim Guan Guan Coffee ("KGG") is keeping Singapore's kopi tradition alive, one cup at a time.

Originally brewed as a pick-me-up for coolies, early Singapore's dockworkers, the Singapore traditional coffee is a special blend of Robusta and Arabica beans, roasted with sugar and margarine, and may be prepared with condensed milk or sugar. Today, kopi is still a staple at any of the island's local kopitiam.

Over the last three decades, KGG has expanded its offerings to serve up a variety of authentic kopi (traditional coffee), teh (traditional tea) and other beverages.

Kwong Cheong Thye

Established in 1892, Kwong Cheong Thye ("KCT") is renowned for its exquisite range of sauces and condiments which can be found in the kitchens of the finest restaurants in Singapore and around the world.

KCT's commitment to excellence is evidenced by the craftsmanship that goes into its products, brewed using the same techniques and recipes that have been handed down for five generations, aided by modern technology to precisely control the brewing and fermentation processes.

Lek Lim Nonya Kueh

Making heritage Nonya kueh by hand is extremely laborious, yet Lek Lim Nonya Kueh has been doing so for three generations.

Kueh is rooted in Southeast Asia's Peranakan heritage, preserving a harmonious blend of taste, texture, and meaning. Delectable treats Kueh Salat, Kueh Lapis and Crystal Kueh are made according to techniques that have been passed down, but with process innovations that make manufacturing easier and more precise to achieve optimal taste while locking in the original flavour and quality for longer.

LG Foods by Leong Guan

From a successful trading business, Leong Guan saw an opportunity to manufacture noodles and other products to meet its customers' needs for specific requirements and greater quality.

The current offerings under its LG brand include premium fresh rice noodle products, such as Hor Fun (flat rice noodles) and Silver Pin Noodles (narrow pin-shaped rice noodles), perfect for crafting authentic Singapore Laksa and Char Kway Teow dishes.

Orientalist Spirits

The Orientalist Spirits, an award-winning artisanal distillery, invites connoisseurs on an exquisite voyage through Asia with its remarkable collection that includes the Origins Vodka, Gunpowder Gin, Dragon Whiskey, and Imperial Solera 23 Rum.

Each bottle is crafted using carefully sourced ingredients from the most remote corners of Asia, ranging from the pristine highlands of Tibet to the enchanting islands of Indonesia. This exceptional selection of spirits truly captures the essence of pan-Asian flavours and craftsmanship.

Red Lips Food

Red Lips is a specialty maker of the unique fried pastry shells and stewed turnip filling that are the essential components of Singapore's beloved Kueh Pie Tee, a traditional dish of the Peranakan people of Southeast Asia.

From humble beginnings as a home-based business in Singapore's public housing, Red Lips' Kueh Pie Tee cups can now be found on the menus of top hotels and restaurants across the country and beyond – both in its traditional form, and with a modern twist as delectable canapes.



Sin Mui Heng Food

Rich in heritage, Sin Mui Heng (SMH) started in 1961 as a humble family-run business and has been captivating palates with its expansive array of gourmet dim sums. A butcher by trade, SMH founder, Mr. Tay Yeong Kwee, recognised the paramount importance of working with only the freshest and finest ingredients – a principle upheld by SMH six decades on.

When you take a bite out of an SMH dim sum, you can rest assured that it is more than just good ingredients that went into making it. Each bite contains years of experience, dedication and tradition.

Building upon a rich legacy of timeless dim sum classics, SMH constantly experiments with new ingredients, flavours and presentations. SMH's diverse range of products includes its signature salted egg, custard-filled Liu Sha Bao and the iconic Singapore Chilli Crab Bao.

Udders Ice Cream

Udders Ice Cream began on a whim and a dream, in a small home kitchen, when a chemistry teacher decided to ditch his books for the magical world of ice cream. Today, it is Singapore's most renowned ice cream brand, available in seven countries.

Drawing inspiration from the melting pot of cultures that is Singapore, Udders offers truly authentic flavours bursting with goodness, such as its irresistibly strong Mao Shan Wang Durian made from the best durians from Raub in Pahang, refreshing Botak Coconut Sherbet, from young Thai Nam Hong coconuts, delightfully zesty Calamansi Sour Plum and full-bodied Pulut Hitam a traditional dessert of black glutinous rice and coconut. These all-vegan Asian flavours are handcrafted in small batches and now available at Singapulah!

Yeo's

Founded in 1900, Yeo's is among Singapore's oldest food manufacturers and a well-known household brand. Steeped in tradition, Yeo's produces a diverse range of food and beverage products, including sauces, sesame oil and noodles. In Singapore, Yeo's is best known for its Asian traditional beverages made from natural ingredients and herbs, such as Chrysanthemum Tea, which is still brewed with Hang Bai Ju flowers, also known as White Chrysanthemum.

An early innovator, Yeo's pioneered the use of pasteurisation to improve the shelf-life of freshly brewed drinks, introduced reusable bottles and was the first in Singapore to introduce foil carton packaging for beverages. Today, Yeo's products are enjoyed by millions in over 60 countries.

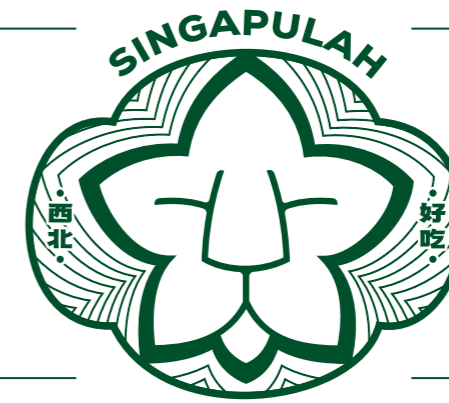
Luzerne

Luzerne is Singapore's most established producer of ceramic tableware. From humble beginnings as a trading company established in 1947, Luzerne is today the preferred tableware brand for leading hotels, restaurants, airlines and homeowners the world over.

Luzerne's award-winning products are designed in Singapore and proudly made in Dehua, China, the historic birthplace of Blanc de Chine. Over 800 trained artisans work with exceptional precision to produce beautiful, lasting and accessible tableware that is enjoyed in over 58 countries globally.

For more information about our partners, please visit www.singapulah.co.uk/partners

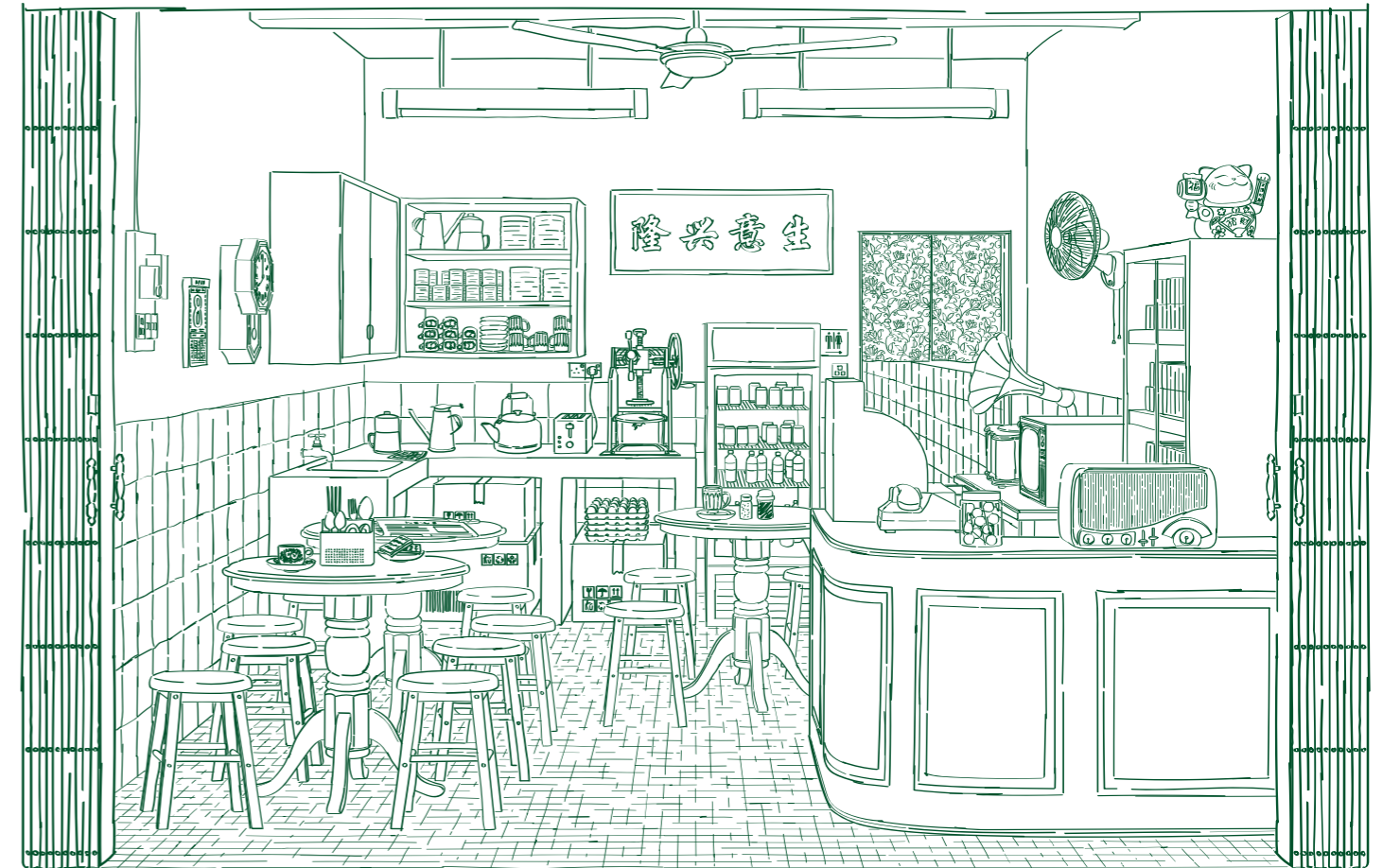
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INSTAGRAM @singapulah_restaurant
www.singapulah.co.uk

PLEASE INFORM A MEMBER OF STAFF IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY NEEDS. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE APPLIED TO THE FINAL BILL.



新加坡啦 SMALL PLATES

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|---|-------------|--|-------------|--|--------------|
| Fried Chilli Crab Bao | 6.95 | Luncheon Meat Fries | 7.95 | Kueh Pie Tee | 10.95 |
| Sin Mui Heng's signature fluffy baos filled with spicy-sweet chilli crab meat, served deep fried (3 pcs). | | Chunky-cut luncheon meat batons coated in an aromatic crispy batter. | | A signature Peranakan dish made by Red Lips Food, these crispy pastry shells are filled with stewed turnips and carrots, and topped with prawns and chopped peanuts (6 pcs). | |
| Sambal Fishballs Skewers | 7.95 | Begedil Taupok (V) | 7.95 | Chargrilled Satay | |
| Springy fishballs from DoDo, served deep fried and topped with sambal chilli (6 pcs). | | A traditional Malay favourite with a twist. Deep-fried potato patties with bits of mock lamb stuffed in a beancurd puff and served with sweet and spicy kecap manis sauce for extra oomph (4 pcs). | | Grilled skewers of tender, marinated meat, served with ketupat rice cakes, fresh cucumber, red onions and a mild peanut sauce (4 skewers). | |
| Truffle Mushroom Siu Mai (Vg) | 5.50 | Winged Bean Salad (Vg) | 8.95 | Iberico pork | 14.50 |
| Succulent, meat-free, truffled mushroom open-faced dumplings by Sin Mui Heng (4 pcs). | | A medley of winged beans, fine beans and shredded carrots, tossed with shallots, red chillis and pomegranate seeds, topped with crisp Yu Sheng crackers. | | Corn-fed chicken thigh* | 12.95 |
| Crystal Shui Jing Dumplings | 6.50 | | | | |
| Steamed Lek Lim crystal dumplings stuffed with stewed turnip and carrot and served with a sambal (4 pcs). Vegan option available. | | | | | |

* May still be slightly pink when fully cooked.



A TASTE OF SINGAPORE IN SOHO

Singapulah takes you on a gastronomic journey through the melting pot of flavours and cultures that represents the "little red dot" in Southeast Asia that is Singapore. The restaurant is an immersive 360 ° sensory experience of all things Singaporean and features products from 13 well-loved Singaporean food manufacturer brands. Our specially-curated menu is a proud showcase of unique food products and ingredients that have never been available in the United Kingdom till now. Come visit us in Soho and let us transport you right into the bustle of hawker stalls of Singapore and their familiar smells and sights!



NOODLE GALLERY

Mee Tai Bak - A short, tapered rice noodle also known as silver pin noodles.

Mee Kia - Thin springy yellow egg noodle, perhaps the most popular of all Singapore noodles.

Mee Pok - Flat, narrow yellow wheat noodle that is used in many dry noodle dishes.

Kway Teow - Flat, wide rice noodle that's great for wok-frying and in soup dishes.

Bee Hoon - Very fine rice noodle also known as vermicelli.

Sa Po Mee - Known by a variety of names, claypot noodles are made from wheat.

DESSERTS



Bone-In Beef Rib Rendang 22.95

Fork-tender beef short ribs slow cooked for six hours in a medley of aromatic herbs and spices that bring out the full flavour of a classic rendang curry.

Kopi Pork Ribs 15.95

A popular zi char dish, crispy pork ribs coated in aromatic savoury-sweet coffee sauce by Kwong Cheong Thye.

Sweet & Sour Pork 15.95

Crispy pork morsels with pineapple slices, peppers and onions, wok-tossed in a sticky sweet and sour plum sauce.

Oyster Omelette Explosion 13.95

A fluffy egg omelette with a crispy edge and soft inner layers served with oysters. A perfect accompaniment with zi-char dishes and rice.

Cereal Killer Prawns 17.95

Invented by Singapore zi-char restaurants, king prawns are deep fried and wok-tossed with toasted cereal and curry leaves, resulting in one very incredibly aromatic dish.

Singapore Chilli Crab 33.95

This signature Singaporean dish features a whole crab simmered in a chilli and egg gravy and is served with four deep-fried mantou buns.

Garlic Fine Beans (Vg) 10.95

Wok-fried fine beans with garlic, topped with crispy golden shallots.

Coconut Shake (V) 7.95

A wonderful Southeast Asian concoction of coconut water and flesh from SiamCoco and coconut ice cream from Udders, all blended into a thirst-quenching tropical shake.

Botak Coconut Sherbet (Vg) 3.95

A scoop of Udders Ice Cream top grade coconut sherbet with slivers of coconut flesh made from coconut sourced from Nam Hon, Thailand.

Mao Shan Wang Durian Ice Cream (Vg) 6.50

Udders Ice Cream encapsulates The King of Durians in a scoop of velvety goodness. With fruits sourced from Raub in Pahang, Malaysia, this scoop of super intense flavour is not for the faint-hearted.

Kueh Salat (Vg) 5.50

Lek Lim's Nonya 'princess cake' kueh consists of a base of glutinous rice cooked in coconut milk, topped with a pandan flavoured custard top (2 pcs).

Kueh Lapis (Vg) 5.50

A variation of the traditional Nonya 'nine-layered rainbow cake', Lek Lim's signature kueh lapis features an additional tenth layer of steamed coconut and pandan (2 pcs).

STAPLES

Jasmine Rice (Vg) 3.95

Coconut Rice (Vg) 4.95

Egg Fried Rice (V) 5.95

Mantou Buns 2pc (Vg) 3.50



SINGAPORE LAKSA

The name "Laksa" is thought to have originated from the Sanskrit word "lakshas," meaning "many" or "numerous," reflecting the diverse array of ingredients that characterize this beloved dish.

Over the years, Singapore Laksa has become a quintessential part of the island's culinary heritage, celebrated for its aromatic broth, tender noodles, and tantalizing blend of flavors. Whether enjoyed in hawker centers, family kitchens, or upscale restaurants, each bowl of Laksa tells a story of Singapore's cultural diversity and culinary innovation.

SINGAPOREAN FAVOURITES

Singapore Laksa 16.95

A Singaporean hawker staple featuring a rich and complex coconut curry broth made with dried shrimp, topped with succulent king prawns, tau pok, and DoDo fishballs. Singapulah's laksa is served over mee tai bak from Leong Guan, making it easy to slurp up with a spoon.

Blk 53 Wonton Mee 14.95

Served in the classic Singapore-style, using mee kia by Hiap Giap, handmade pork and prawn wonton dumplings, barbeque pork char siu, leafy vegetables, tossed Kwong Cheong Thye sambal and sauces. Served with broth on the side.

Singapulah Bak Chor Mee 16.95

Singapore's favourite noodle dish! Mee pok from Hiap Giap is tossed in Kwong Cheong Thye sambal and sauces, and topped with bouncy fishballs from DoDo, braised mushrooms, torched slices of pork belly, minced pork, meatball, crispy pork lardons and dried flatfish. Served with a broth on the side.

Seafood Sa Po Mee 16.95

Claypot wheat noodles from Hiap Giap, wok-braised in thick gravy, with succulent king prawns, DoDo fishballs, leafy bak choi and topped with crispy pork lardons.

Nasi Lemak Ayam Goreng* 16.95

A classic Malay dish of fragrant coconut rice served with a deep-fried chicken leg* marinated in a rempah of traditional Malay spices, sunny-side up egg, toasted peanuts, crispy anchovies and a house sambal.

* May still be slightly pink when fully cooked.

Nasi Lemak Sambal Eggplant (Vg) 15.95

An interpretation of the classic Malay dish, fragrant coconut rice is paired with a baked baby aubergine, deep-fried tempeh, toasted peanuts and a special vegan sambal.

Fishball Noodles 14.95

Mee pok noodles from Hiap Giap are tossed in Kwong Cheong Thye sambal and sauces, served with springy DoDo fishballs, choy sum and crispy pork lardons. Served with broth on the side.

