

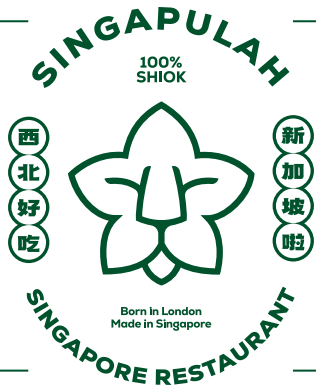
Our menu items may contain common allergens such as gluten, dairy, eggs, soy, nuts, peanuts, or shellfish. While we take precautions to prevent cross-contamination, our food preparation areas are not entirely allergen-free.

Please inform a member of staff if you have a food allergy or special dietary needs.

IMAGE GALLERY



Scan the QR code for our photo menu.



JOIN OUR LOYALTY CARD



Unlock a free dish from our Singaporean Favourites

DISCOVER SINGAPORE ON YOUR PLATE.

Instagram: @singapulah_restaurant
Facebook: @singapulah_london
小红书: 伦敦singapulah餐厅
www.singapulah.co.uk

A discretionary 12.5% service charge will be applied to the final bill.

DISCOVER SINGAPORE ON YOUR PLATE.

ONE-PLATE LUNCH DEAL

MON - FRI
12pm - 4pm

*NOT AVAILABLE
ON BANK HOLIDAYS



£9.95

INCLUDES
MAIN, JASMINE RICE,
FRIED EGG, DRINK

MAINS

Choose your main:

Turmeric Fried Chicken

Homemade Tofu

Sambal Aubergine (Vg) 🌶️

Sambal Prawns +£2 🌶️🌶️

Hainanese Pork Chop +£2

DRINKS

Choose your drink:

Tea (hot)

Jasmine | Oolong | Green Tea |
Lemongrass Ginger | Peppermint

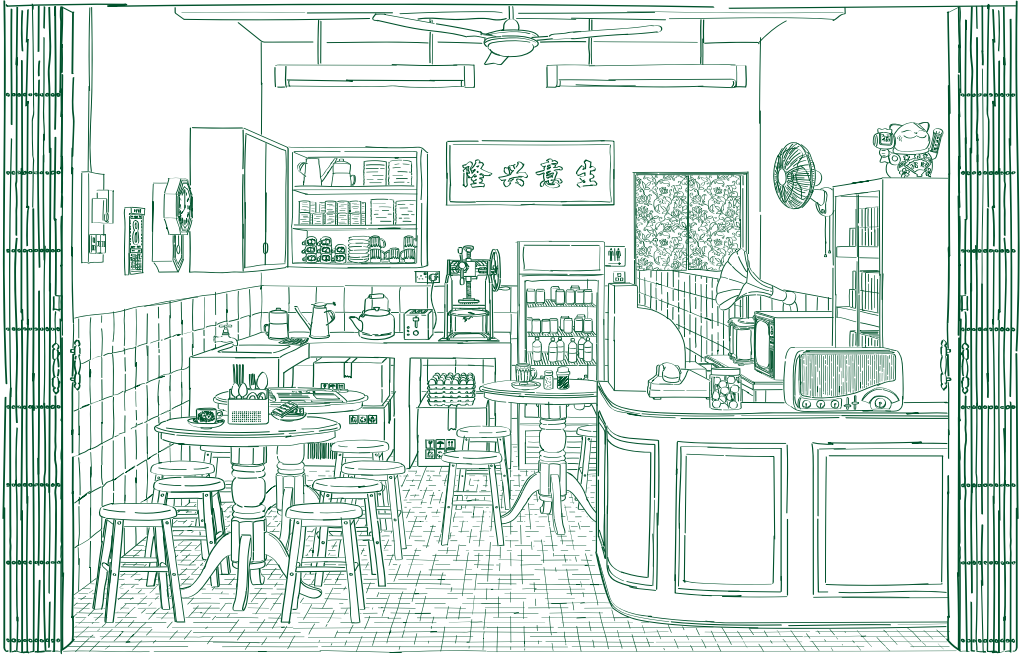
Canned Drinks (300ml)

Grass Jelly | Soy Bean | Lychee

Teh-O Peng (Iced)

Teh Tarik (hot/cold)

Kopi (hot/cold)



新加坡啦

SMALL PLATES



🌟 **Fried Chilli Crab Bao** 6.95
Fluffy baos filled with spicy-sweet chilli crab meat, served deep-fried (3 pcs).

Steamed Otah Bao 6.95
Delectable steamed buns filled with a savoury blend of fish meat and mild spices (3 pcs).

Thambi's Okra Fries (Vg) 6.95
Okra slices are marinated in a variety of Asian spices, including garlic, ginger, chilli and curry powder before being deep fried till crispy.

Cuttlefish You Tiao 9.95
Deep-fried dough fritters stuffed with cuttlefish paste, served with mayonnaise (5 pcs).

Hae Chor (Crispy Meat and Prawn Rolls) 9.95
Minced pork and prawn meat wrapped in beancurd sheets and deep fried. Served with caramelised soy sauce and sweet chilli sauce (6 pcs).



Chargrilled Satay
Grilled skewers of tender, marinated meat, served with ketupat rice cakes, fresh cucumber, red onions and a mild peanut sauce (4 skewers).

🌟 **Corn-fed chicken thigh* Iberico pork** 12.95 14.95

SINGAPOREAN FAVOURITES



SINGAPORE'S MOST ICONIC DISH!

Hainanese Chicken Rice*
A timeless Singapore classic featuring tender poached chicken served with aromatic rice and homemade chilli, ginger and soy sauces.

Individual Set (Chicken*, Rice, Soup) 16.95
Half Chicken Only* 19.95
Rice Only 4.95

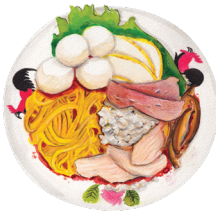
* Served at ambient temperature. May still be slightly pink when fully cooked.

Char Kway Teow 14.95
A truly indulgent Singapore hawker favourite! Silky kway teow noodles and yellow egg noodles are wok-fried on high heat with preserved Chinese sausage, prawns, pork lard, egg, fishcake and dark soy sauce.

Blk 53 Wonton Mee 🌶️ 14.95
Served in the classic Singapore-style, with mee kia, barbeque pork char siu, leafy vegetables, and sauces. Served with a rich pork broth and pork and prawn dumplings to be enjoyed on the side. * Option for non-spicy version.

Sambal Seafood Fried Rice 🌶️ 15.95
A simple but utterly flavourful dish of wok-fried rice with diced prawns and squid, seasoned with soy sauces and spicy house sambal. Topped with king prawns, lettuce and crispy anchovies.

Hokkien Mee (The Real Singapore Noodles) 16.95
Yellow egg noodles, bee hoon and chor bee hoon are braised in a wok with pork belly, bean sprouts, prawn broth and Asian aromatics, topped with king prawns and served semi-dry with spicy sambal on the side.



🌟 **Singapulah Bak Chor Mee** 🌶️ 16.95
Singapore's favourite noodle dish! Mee pok is tossed in sambal and topped with bouncy fishballs, braised mushrooms, torched slices of pork belly, minced pork, meatball, crispy pork lardons and dried flatfish. Served with a rich pork broth to be enjoyed on the side. * Option for non-spicy version.



🌟 **Singapore Laksa** 🌶️ 16.95
A Singaporean hawker staple featuring a rich and complex coconut curry broth made with dried shrimp, accompanied with egg, prawns, tau pok, and fishcake. Singapulah's laksa is served with bee tai mak, making it easy to slurp with a spoon. Topped with aromatic laksa leaves.

🌟 **Dry Laksa** 🌶️ 16.95
An adaptation of the soupy version, this noodle dish is the perfect comfort food for days when you want to indulge in laksa without the fuss of splashes. Wok-fried delicacy of bee tai mak, egg, prawns, tau pok, fishcake and a generous portion of laksa leaves.

* Fun fact : laksa leaves have a distinct zesty taste and smell, and even been described by some as lime-scented washing liquid!

Dry Beef Hor Fun 16.95
Tender, succulent slices of beef marinated with soy sauce, garlic and ginger, wok-fried with flat rice noodles, bean sprouts and spring onions. A classic Cantonese delicacy.



🌟 **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 Aubergine (Vg) 🌶️ 15.95
An interpretation of the classic Malay dish, fragrant coconut rice is paired with spicy aubergine, deep-fried tempeh, toasted peanuts and a special vegan sambal.

🌟 **Chef Recommendations.**

*The images shown are for illustration purposes only and may not be an exact representation of the item.

Dragon Playground
Toa Payoh, Singapore



ZI-CHAR
STYLE
SHARING
PLATES

Wok Fried Kang Kong (V) 8.95
Morning glory wok-fried with fermented beancurd for that umami kick.

Sambal Aubergine (Vg) 9.95
Aubergine wok-fried in aromatic homemade sambal sauce

Garlic Fine Beans (Vg) 10.95
Wok-fried fine beans with garlic, topped with crispy golden shallots.

Homemade Tofu 14.95
Braised silky tofu topped with savoury minced chicken and mushrooms.
* Option for vegetarian version.

Har Cheong Gai 14.95
Chicken mid wings are marinated in a savoury batter of fermented shrimp paste and red beancurd, sugar and rice wine, then deep fried till crisp and golden brown (8 pcs).

Three Cup Claypot Chicken 14.95
Originating from Taiwan, this dish has since secured its place in Singaporean cuisine. Chicken pieces are wok fried with Asian aromatics, then simmered in a three-cup reduction of rice wine, soy sauce and sesame oil.

Kam Hiong Chicken 14.95
Chicken stir-fried in an aromatic mix of garlic, sambal, kaffir lime leaves, curry leaves and curry powder, resulting in a delicious concoction of a golden fragrant sauce.

Hainanese Pork Chop 15.95
This old-school Hainanese specialty brings nostalgia with its serving of deep fried breaded pork chops topped with a sweet-tangy-savoury tomato-based sauce of peas and onions.

Sambal Squid 16.95
Stir-fried squid in an aromatic rich and spicy sambal sauce comprising chilli, tomatoes, belachan and other spices.

Sambal Prawns 16.95
Stir-fried king prawns in an aromatic rich and spicy sambal sauce comprising chilli, tomatoes, belachan and other spices.

Spring Onion Ginger Beef 16.95
Tender, succulent slices of beef marinated with soy sauce, garlic and Chinese wine wok-fried on high heat with fresh slices of ginger and spring onions.

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.

Bone-In Beef Rib Rendang (Limited availability) 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.

Singapore Chilli Crab (Seasonal; Not available on Mondays) 35.95
This signature Singaporean dish features a whole crab simmered in a chilli and egg gravy and is served with six deep-fried mantou buns.

Black Pepper Crab (Seasonal; Not available on Mondays) 35.95
Chilli crab's more punchy twin. A whole crab is wok fried with curry leaves, butter, red chillis and Prima Taste's black pepper crab sauce to aromatic perfection.

STAPLES

You Tiao (Vg) 3.50
Mantou Buns 3pc (Vg) 3.50
Jasmine Rice (Vg) 3.95
Coconut Rice (Vg) 4.95
Egg Fried Rice (V) 5.95

DESSERTS



Coconut Shake (V) 8.95
A wonderful Southeast Asian concoction of coconut water, flesh and coconut ice cream, all blended into a thirst-quenching tropical shake.



Kueh Salat (Vg) 5.50
This Nonya 'princess cake' kueh consists of a base of glutinous rice cooked in coconut milk, topped with a pandan flavoured custard top (2 pcs).

Ice Kacang (V) 7.95
Singapore's go-to tropical dessert comprising shaved ice topped with coloured hues of syrup, evaporated and condensed milk, and a wondrous assortment of red beans, creamed corn, attap chee (palm seeds), Nata de Coco (coconut gel) and grass jelly.



**DURIAN
SPECIALS**

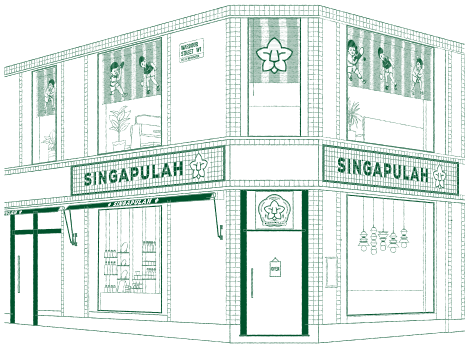


Durian Ice Cream (Vg) 3.95
The bold, intense flavours from Mao Shan Wang durians are captured in this single scoop. Love it or hate it, what's your call?



Durian Ice Kacang (V) 9.95
Ice kacang topped with a scoop of durian ice cream.

A TASTE OF
SINGAPORE IN SOHO



Singapulah takes you on a gastronomic journey through the rich flavors and cultures of Singapore, the 'little red dot' of Southeast Asia. Our curated menu features unique products from popular Singaporean brands, bringing ingredients never before available in the UK. Visit us in Soho and experience the sights and aromas of Singapore's vibrant hawker stalls!



PRE-THEATRE
SET

£26

MON - WED | FRI - SUN
5pm - 7pm
THU
12pm - 7pm

★ **SMALL BITES** ★
Choose any 2 to start

Fried Chilli Crab Bao 2 pcs

Cuttlefish You Tiao 5 pcs

Thambi's Okra Fries (Vg)

Fried Vegetable Bao (Vg) 2 pcs

★ **MAINS** ★
Choose your main

Dry Beef Hor Fun (Vg option available)

Sambal Seafood Fried Rice

Singapore Laksa

Three Cup Chicken with Rice
Jasmine Rice / Coconut Rice

Sambal Prawns / Squid with Rice
Jasmine Rice / Coconut Rice

Spring Onion Ginger Beef with Rice
Jasmine Rice / Coconut Rice

Sambal Aubergine with Rice (Vg)
Jasmine Rice / Coconut Rice

★ **DRINKS** ★

Choice of one glass from our drinks list
(Cocktail / Mocktail / Beer / Wine / Non-alcoholic Drinks)

★ Chef Recommendations.

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