

LUNCH MENU - WEEKDAY

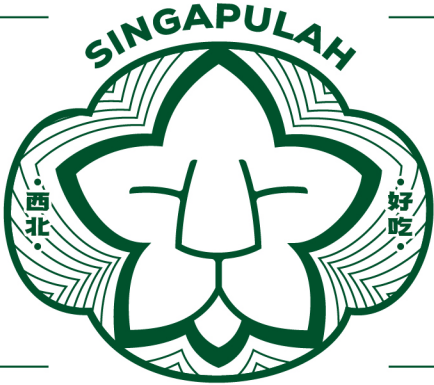
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IMAGE GALLERY



Scan the QR code for our photo menu.



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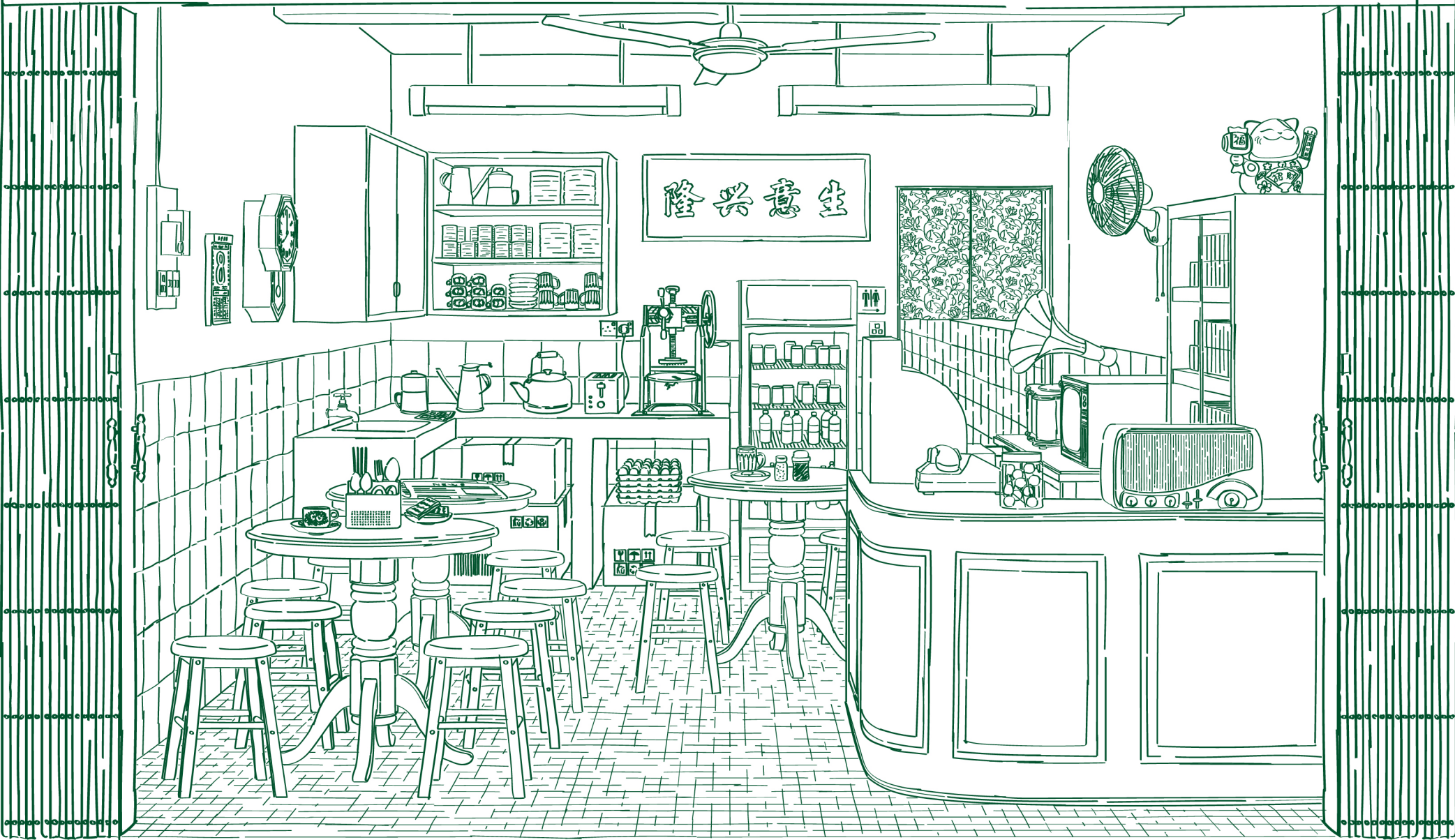
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DISCOVER SINGAPORE ON YOUR PLATE.

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

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SMALL PLATES

Truffle Mushroom Siu Mai (Vg) 5.50
Succulent, meat-free, truffled mushroom open-faced dumplings (4 pcs).

Chye Poh Shui Jing Dumplings (Vg) 6.50
Steamed crystal dumplings stuffed with stewed turnip and carrot and topped with umami preserved radish (4 pcs).

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 (3pcs).

Charcoal Cuttlefish Balls 8.95
Perfectly-fried balls of fish paste with cuttlefish chunks and activated charcoal, served with mildly-spicy sriracha mayo (6 pcs).

Cuttlefish You Tiao 9.95
Deep-fried dough fritters stuffed with cuttlefish paste, served with mayonnaise (5 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* 12.95
Iberico pork 14.95

* May still be slightly pink when fully cooked.



Chef Recommendations.

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SINGAPOREAN FAVOURITES

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, using mee kia, handmade pork and prawn wonton dumplings, barbeque pork char siu, leafy vegetables, and sauces. Served with a rich pork broth to be enjoyed on the side. * Option for non-spicy version.

Makcik Mee Rebus 15.95
Yellow egg noodles are served in thick, rich fermented soy and sweet potato gravy with spices and spicy house sambal. Served with prawns, hard-boiled egg, bean sprouts and fried tofu.

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.

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 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, prawns, tau pok, fishcake and a generous portion of laksa leaves.



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.

Dragon Playground
Toa Payoh, Singapore



DESSERTS

Sea Salt Gula Melaka Ice Cream (Vg) 3.95
Fragrant sweet palm sugar and hand-harvested English sea salt are combined to create this Sea Salt Gula Melaka ice cream.

Sea Salt Gula Melaka Affogato (Vg) 5.95
Sea salt gula melaka crafted with fragrant sweet palm sugar and hand-harvested English sea salt, served with a shot of espresso.

Soursop Sorbet (Vg) 3.95
This vibrant, tangy sweet sorbet made with soursop, which Singaporeans refer to as "westerner's durian". Highly refreshing and a great palate-cleanser!

Kaya Ice Cream Toast Sticks 4.95
Singapore's iconic kaya toast is reimaged with ice cream, made from fresh pandan leaves and caramelised coconut milk, perfectly paired with buttered toast sticks.



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).

Ubi Kayu (Vg) 6.50
Traditional steamed tapioca Nonya kueh topped with grated coconut (3 pcs).

Durian Ice Cream (Vg) 7.50
The bold, intense flavours from Mao Shan Wang durians are captured in this single scoop. Love it or hate it, what's your call?



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.



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.



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.

- 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.

Curry Chicken 15.95
Tender bone-on chicken pieces and potatoes slow-cooked in a rich, spicy coconut curry.

Sambal Squid 16.95
Stir-fried squid in an aromatic a 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.

Bone-In Beef Rib Rendang 22.95
(Limited availability)
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.

STAPLES

- You Tiao (Vg) 3.50**

Mantou Buns 3pc (Vg) 3.50

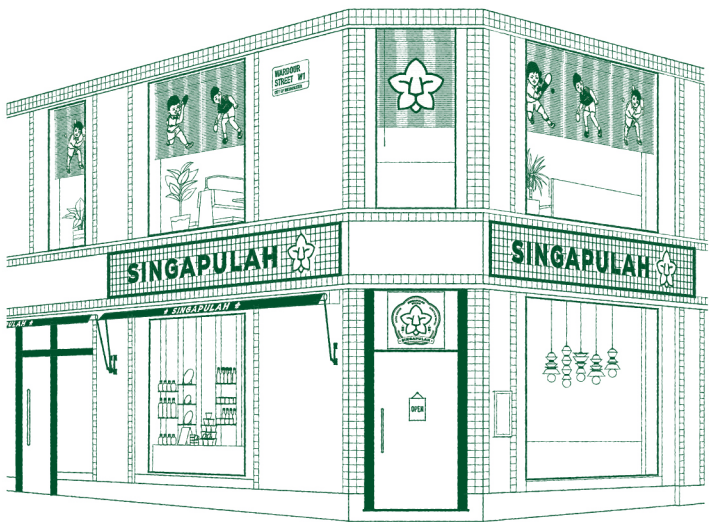
Jasmine Rice (Vg) 3.95

Coconut Rice (Vg) 4.95

Egg Fried Rice (V) 5.95

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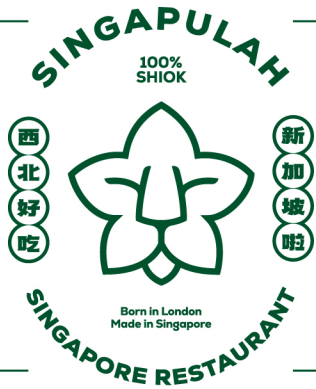
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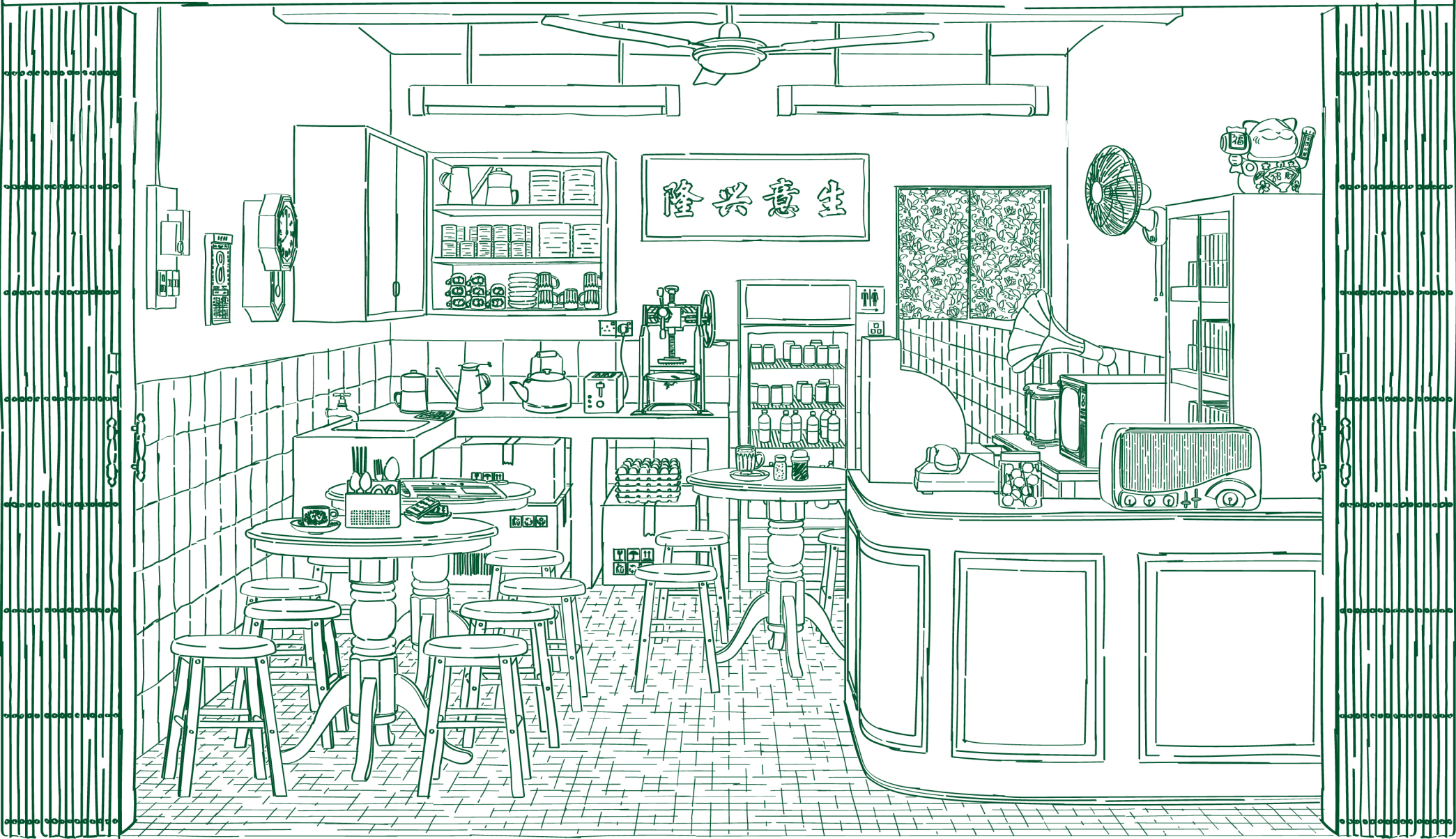
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Garlic Fine Beans (Vg) 10.95
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Homemade Tofu 14.95
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* Option for vegetarian version.

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.

Curry Chicken 15.95
Tender bone-on chicken pieces and potatoes slow-cooked in a rich, spicy coconut curry.

Hainanese Pork Chop 15.95
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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.

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.

Bone-In Beef Rib Rendang 22.95
(Limited availability)
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 35.95
(Seasonal; Not available on Mondays)
This signature Singaporean dish features a whole crab simmered in a chilli and egg gravy and is served with six deep-fried mantou buns.

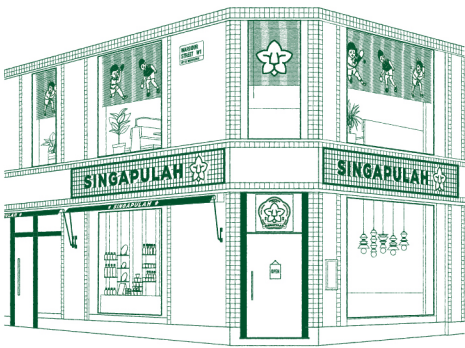
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Chilli crab's more punchy twin. A whole crab is wok fried with curry leaves, butter, red chillis and Prima Taste's black pepper crab sauce to aromatic perfection.

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

Chef Recommendations.

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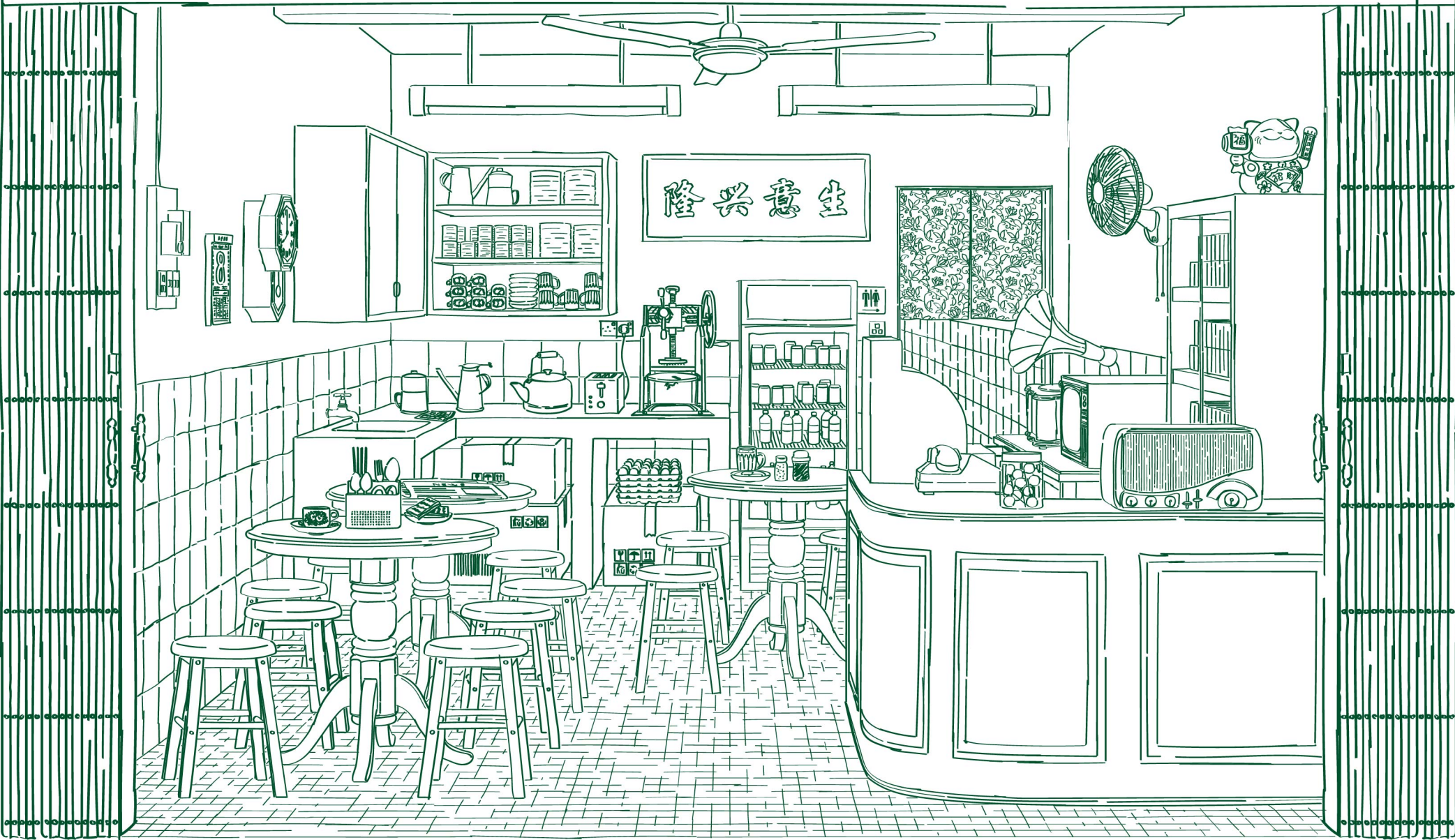
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SMALL PLATES



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

Charcoal Cuttlefish Balls 8.95
Perfectly-fried balls of fish paste with cuttlefish chunks and activated charcoal, served with mildly-spicy sriracha mayo (6 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).

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

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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.

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.

Ayam Goreng Berempah*
1 Leg / 2 Legs 12.95 / 23.95
Deep-fried chicken leg marinated in a rempah of traditional Malay spices. We recommend pairing this with our fragrant coconut rice (see STAPLES).
Add Ons:
+ Sunny Side Up Egg 2.50
+ Deep Fried Fishcake 3.95
+ Sambal with Peanuts and Crispy Anchovies, and Achar 3.95

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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
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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.

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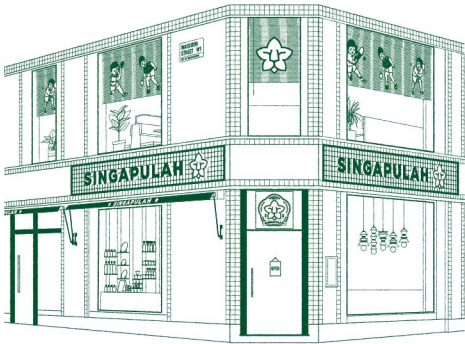
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A TASTE OF
SINGAPORE IN SOHO



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!