

sago

SAGO BRUNCH





'KAMPUNG' COMFORT SPREAD

Familiar flavours, buttery textures, and roasty brunch soul.

APPETISER

Golden Spice Chicken Pastry

Golden pastry filled with braised chicken, sautéed onions, and a warm blend of traditional spices.

Chai Kuih

(Crystal Dumpling with Dried Shrimp)

Delicate steamed dumplings with a translucent skin, filled with sautéed jicama, carrots, and dried shrimp — served with house garlic chilli.

Ulam Platter

A refreshing medley of 'kampung' herbs and raw vegetables served with 'sambal belacan', 'sambal kicap manis', and fresh 'chilli padi' (bird's eye chilli) in aged soy.

SANDWICHES & SLIDERS

'Kampung' Egg Croissant

Creamy 'kampung' egg salad with curry leaf mayo in a buttery croissant.

Ham & Cheese Sandwich

Toasted bread filled with smoked turkey ham and melted cheese.

Chicken Slider with Garlic Aioli

Mini brioche bun filled with grilled chicken patty, garlic aioli, and lettuce.

ROAST & MAINS

Rosemary Mustard Roast Chicken

Boneless chicken slices roasted with rosemary, Dijon, garlic and black pepper — served with herb jus.

Wok-Seared Broccoli

with Grey Oyster Mushrooms

Flash-fried greens and mushrooms tossed in a garlic-infused oyster-style sauce.

Stir-Fried Mixed Seasonal Vegetables

Lightly tossed vegetables with garlic and a hint of sesame.

RICE & NOODLES

Golden Garlic Fried Rice

Wok-Fried Jasmine rice with crispy garlic, scallions, and sesame oil — savoury and aromatic.

Mee Mamak Sayur

Spicy, wok-fried yellow noodles tossed with vegetables, tofu, and sambal.

DESSERTS

Mango Fruit Platter

Chilled ripe mango slices — naturally sweet and refreshing.

Seri Muka Bakar

Creamy and caramelized toasted pandan custard layered over glutinous rice and baked to a golden finish.

DRINKS

Filtered Coffee

Smooth and rich traditional South Indian-style coffee brewed with dark-roasted beans and served with silky milk.

Mint & Lime Infused Water

Light and cooling filtered water infused with lime slices and hand-torn mint — perfect for palate refreshment





THE ROMESCO & RICE GARDEN



Herb-laced bites and nutty fire-roasted notes.

APPETISER

Silken Egg with Chive Oil & Chilli Drizzle

A softly boiled egg, draped in aromatic house chilli oil and topped with crisp Chinese chives.

Savoury Yam Cake with Dried Shrimp & Chicken

Soft steamed taro cake layered with dried shrimp, minced chicken, scallions, crispy shallots, and red chilli — rich, hearty, and textural.

Ginger Pickle

Sliced young ginger cured in mustard oil and red chilli — zesty, sharp, and awakening.

SANDWICHES & SLIDERS

Baba Ganoush Sandwich

Roasted eggplant spread with herbs and lemon, layered with roasted peppers and greens in soft flatbread.

Mushroom Teriyaki Sandwich

Sautéed mushrooms glazed in sweet soy, layered with pickled daikon and crisp vegetables.

Beef Slider with Caramelised Onion

Mini slider bun filled with juicy beef patty, caramelised onion, and mustard aioli.

ROAST & MAINS

Grilled Duck Breast with Hoisin & Garlic Oil

Marinated duck grilled to perfection, finished with a rich hoisin glaze and fragrant garlic oil.

Sweet Spicy Savoury Eggplant with Shallots & Spices

Caramelised eggplant tossed with shallots and aromatic spices for a rich, sweet-heat profile.

Stir-Fried Vegetables with Garlic Oyster Glaze

Flavourful wok-tossed seasonal greens in a garlicky, savoury glaze.

RICE & PASTA

Romesco Pasta

Smoky and tangy al dente pasta tossed in a creamy house-made Romesco sauce with roasted red capsicum, garlic, and almond.

Steamed White Jasmine Rice

Fluffy long-grain rice, served warm — the perfect accompaniment to bold, flavorful dishes.

DESSERTS

Boko Ubi

Nostalgic smooth warm sweet potato pudding enriched with coconut milk and palm sugar.

Oriental Fruit Platter

A refined medley of chilled, seasonal tropical fruits.

DRINKS

Pandan Lime Cooler

Chilled pandan-scented lime drink — light, fragrant, and uplifting.

Jasmine Green Tea

Delicate and aromatic, with subtle floral notes and a smooth finish





THE SOFT & SMOKY TABLE

Succulent meats, 'kampung' heat, and soft pastry finishes.

APPETISER

Cucur Sayur (Vegetable Fritters)

Crisp-edged and golden savoury vegetable fritters with turmeric and shallots.

Ulam Platter

A refreshing medley of 'kampung' herbs and raw vegetables served with 'sambal belacan', 'sambal kicap manis', and fresh 'chilli padi' (bird's eye chilli) in aged soy.

Mango Pickle

Tangy sun-dried mango chunks steeped in fenugreek-spiced chilli oil.

SANDWICHES & SLIDERS

Smoked Salmon & Cream Cheese Sandwich

House-smoked salmon with lemony cream cheese and dill on soft bread — rich and refreshing.

Tuna Croissant

Buttery croissant filled with creamy tuna salad — comforting and cool.

Lamb Slider with Mustard & Slaw

Mini lamb patty slider with mustard aioli and shredded herb slaw in a soft bun.

ROAST & MAINS

Beef Rendang Tok

A classic dry-style rendang — tender beef slow-braised with toasted kerisik, turmeric leaf, and a robust 12-spice 'rempah', cooked until richly caramelized.

Wok-Roasted Chicken with Cashew & Dried Chilli

Crispy wok-seared chicken chunks tossed with roasted cashews, dried chilli, and light soy glaze.

Lotus Root & Mushroom in Roasted Garlic Oil

Nutty and aromatic sliced lotus root and mushrooms stir-fried with house-roasted garlic.

RICE & PASTA

Crab Fried Rice with Spring Onion

Wok-fried Jasmine rice with fresh crab meat, scallions, and egg — light and flavourful.

Mee Goreng Kampung

'Kampung'-style yellow noodles wok-fried with anchovies, prawns, greens, and sambal — smoky, spicy, and deeply satisfying.

DESSERTS

Kuih Peneram (Churros Style)

Freshly piped churros dusted with cardamom sugar and drizzled with melted jaggery — a kampung classic reimaged.

Fresh Mango Fruit Platter

Chilled ripe mango slices — naturally sweet and refreshing.

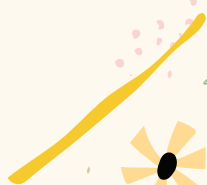
DRINKS

Filtered Coffee

Smooth and rich traditional South Indian-style coffee brewed with dark-roasted beans and served with silky milk.

Oolong Tea

A smooth, floral tea with a flavour that falls between green and black — clean and uplifting.





THE ORCHARD BRUNCH TABLE



Soft textures, wok-fired flavour, and crisp kampung greens.

APPETISER

Chicken Satay with Kuah Kacang & Nasi Impit

Lemongrass-marinated chicken skewers, chargrilled and served with creamy roasted peanut sauce, fresh cucumber, onions, and soft rice cakes.

Silken Egg with Chive Oil & Chilli Drizzle

A softly boiled egg, draped in aromatic house chilli oil and topped with crisp Chinese chives.

Chai Kuih (Crystal Dumpling with Dried Shrimp)

Delicate steamed dumplings with a translucent skin, filled with sautéed jicama, carrots, and dried shrimp — served with house garlic chilli.

SANDWICHES & SLIDERS

Ham & Cheese Croissant

A flaky croissant filled with layers of smoked turkey ham and creamy cheese — buttery, savoury, and satisfying.

Chimichurri Chicken Sandwich

Grilled chicken with herby chimichurri, tomato, and greens in soft sourdough — fresh and punchy.

Beef Slider with Pickled Onion

Juicy beef patty slider topped with tangy PICKLED onion and creamy mustard sauce in a mini bun.

ROAST & MAINS

Grilled Creole-Style Prawns with Romesco

Tiger prawns grilled with Creole-inspired dry rub and served with smoky Romesco sauce — bold, juicy, and fire-licked.

Stir-Fried Vegetables with Garlic Oyster Glaze

Flavourful wok-tossed seasonal greens in a garlicky, savoury glaze.

Bayam Goreng Berempah

Crispy and fragrant local spinach flash-fried with turmeric, garlic, and crunchy spice mix.

RICE & PASTA

Nasi Minyak

Long-grain rice gently cooked in ghee, cloves, cardamom, and pandan, finished with golden shallots — fragrant and delicately spiced.

Romesco Pasta

Pasta tossed in creamy house-made Romesco sauce with roasted red peppers, almonds, and garlic — nutty, smoky, and deeply flavourful.

DESSERTS

Boko Ubi

Nostalgic smooth warm sweet potato pudding enriched with coconut milk and palm sugar.

Seasonal Tropical Fruit Platter

A vibrant selection of the freshest tropical fruits — naturally sweet and refreshing.

DRINKS

Masala Tea

Bold and soul warming strong Ceylon black tea gently simmered with whole spices, fresh ginger, and milk.

Mint & Lime Infused Water

Light and cooling filtered water infused with lime slices and hand-torn mint — perfect for palate refreshment





THE KAMPUNG LUXE & CITRUS TABLE



Fragrant grains, grilled meats, kampung brightness, and brunch-style indulgence.

APPETISER

Golden Spice Chicken Pastry

Golden pastry filled with braised chicken, sautéed onions, and a warm blend of traditional spices.

Ulam Platter

A refreshing medley of 'kampung' herbs and raw vegetables served with 'sambal belacan', 'sambal kicap manis', and fresh 'chilli padi' (bird's eye chilli) in aged soy.

Ginger Pickle

Sliced young ginger cured in mustard oil and red chilli — zesty, sharp, and awakening.

SANDWICHES & SLIDERS

Baba Ganoush Sandwich

Roasted eggplant spread with herbs and lemon, layered with roasted peppers and greens in soft flatbread.

Tuna Croissant

Buttery croissant filled with creamy tuna salad — comforting and cool.

Chicken Slider with Garlic Aioli

Mini brioche bun filled with grilled chicken patty, garlic aioli, and lettuce.

ROAST & MAINS

Grilled Duck Breast with Hoisin & Garlic Oil

Marinated duck grilled to perfection, finished with a rich hoisin glaze and fragrant garlic oil.

Bayam Masak Lemak

Local spinach gently simmered in a coconut milk turmeric broth with aromatics — smooth, warming, and classic kampung-style.

Wok-Seared Broccoli

with Grey Oyster Mushrooms

Flash-fried greens and mushrooms tossed in a garlic-infused oyster-style sauce.

RICE

Saffron Lamb Rice

Aromatic basmati rice infused with saffron strands and slow-cooked with tender lamb morsels — opulent, and deeply satisfying.

Steamed White Jasmine Rice

Fluffy long-grain rice, served warm — the perfect accompaniment to bold, flavorful dishes.

DESSERTS

Seri Muka Durian

Luscious steamed durian custard layered over sticky pandan glutinous rice — creamy and indulgent.

Seasonal Fruit Platter

A vibrant selection of the freshest tropical fruits — juicy, colourful, and cooling.

Kuih Nona Manis

Soft pandan kuih with a rich coconut cream centre — tender, floral, and a true Peranakan favourite.

DRINKS

Filtered Coffee

Smooth and rich traditional South Indian-style coffee brewed with dark-roasted beans and served with silky milk.

Chrysanthemum Tea

A light floral infusion with naturally sweet, calming notes — soothing and refreshing.



THE KAMPUNG LUXE & CITRUS TABLE

Fragrant grains, grilled meats, kampung brightness, and brunch-style indulgence.

APPETISER & CONDIMENTS

Golden Spice Chicken Pastry

Chai Kuih

(Crystal Dumpling with Dried Shrimp)

Ulam Platter with 'sambal belacan',
'sambal kicap manis' & 'chilli padi'

Silken Egg with Chive Oil & Chilli Drizzle

Savoury Yam Cake with Dried Shrimp
& Chicken

Ginger Pickle

Mango Pickle

Cucur Sayur (Vegetable Fritters)

Chicken Satay with Kuah Kacang
& Nasi Impit

SANDWICHES, SLIDERS & TOAST

'Kampung' Egg Croissant

Tuna Croissant

Ham & Cheese Croissant

Smoked Salmon & Cream Cheese
Sandwich

Baba Ganoush Sandwich

Mushroom Teriyaki Sandwich

Chimichurri Chicken Sandwich

Ham & Cheese Sandwich

Tuna Piquillo Sandwich

Chicken Slider with Garlic Aioli

Chicken Slider with Herb Mayo

Beef Slider with Caramelised Onion

Beef Slider with Pickled Onion

Lamb Slider with Mustard & Slaw

Half-Boiled Eggs with Kaya Toast

ROASTS & MAIN PROTEINS

Rosemary Mustard Roast Chicken

Grilled Duck Breast with Hoisin
& Garlic Oil

Grilled Creole-Style Prawns with Romesco

Wok-Roasted Chicken with Cashew
& Dried Chilli

Beef Rendang Tok

VEGETABLES & PLANT-BASED SIDES

Wok-Seared Broccoli with Grey Oyster
Mushrooms

Stir-Fried Mixed Seasonal Vegetables

Stir-Fried Vegetables with Garlic
Oyster Glaze

Sweet Spicy Eggplant with Shallots
& Spices

Lotus Root & Mushroom in Roasted
Garlic Oil

Bayam Goreng Berempah

Bayam Masak Lemak





RICE & NOODLE OPTIONS

Golden Garlic Fried Rice
Crab Fried Rice with Spring Onion
Mee Goreng Kampung
Mee Mamak Sayur
Steamed White Jasmine Rice
Saffron Lamb Rice
Nasi Minyak
Nasi Lemak Set
Nyonya-Style Bee Hoon
Romesco Pasta

DESSERTS & FRUITS

Mango Fruit Platter
Oriental Fruit Platter
Seri Muka Bakar
Seri Muka Durian
Boko Ubi (sweet potato pudding)
Kuih Peneram (Churros Style)
Kuih Nona Manis

HOMEMADE FLAVOURED YOGURT

Vanilla & Sea Salt Yogurt
Honey Greek Yogurt
Caramelised Banana Yogurt

DRINKS

Filtered Coffee
Mint & Lime Infused Water
Pandan Lime Cooler
Jasmine Green Tea
Oolong Tea
Masala Tea
Chrysanthemum Tea

