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SAGO HIGH-TEA



THE 'KAMPUNG' GARDEN TABLE



A wholesome and rustic journey through kampung flavours with modern comfort.

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.

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.

SANDWICHES & SLIDERS

'Kampung' Egg Croissant

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

Chicken Slider with Garlic Aioli

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

ROAST & MAINS

Wok-Roasted Chicken with Cashew & Dried Chilli

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

VEGETABLES

Bayam Masak Lemak

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

RICE & NOODLES

Mee Goreng Kampung

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

Nyonya Bee Hoon with Jammy Chilli Egg

Rice vermicelli tossed with soy, garlic, chives, kampung vegetables, and topped with a soft-boiled egg in housemade chilli oil.

DESSERTS

Boko Ubi

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

Kuih Nona Manis

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

HOMEMADE YOGURT

Vanilla & Sea Salt Yogurt

Smooth vanilla bean yogurt with a hint of salt for balance and depth.


DRINKS

Pandan Lime Cooler

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

Masala Tea

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





THE STRAITS BOLD TABLE

A punchy, sambal-spiced spread of Straits-Chinese and Malay favourites.

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.

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.

SANDWICHES & SLIDERS

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.

VEGETABLES

Sweet Spicy Savoury Eggplant with Shallots & Spices

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

RICE & PASTA

Nasi Lemak Set

Fragrant coconut rice with sambal, fried anchovies, peanuts, and soft-boiled egg.

Nyonya Bee Hoon with Jammy Chilli Egg

Fragrant wok-fried vermicelli tossed with chives and kampung vegetables, crowned with a soft-boiled egg and homemade sambal chilli oil.

DESSERTS

Seri Muka Bakar

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

Kuih Peneram (Churros Style)

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

HOMEMADE YOGURT

Honey Greek Yogurt

Creamy Greek-style yogurt infused with floral local honey.

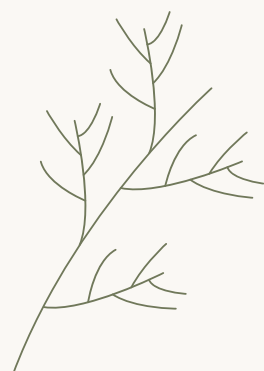
DRINKS

Oolong Tea

Lightly roasted Chinese tea with floral, earthy notes.

Mint & Lime Infused Water

Cooling water infused with fresh mint leaves and sliced lime.





THE BUNGA RAYA BITES

Elegant, floral, and full of festive bites with a tropical flair.



APPETISER

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.

Silken Egg with Chive Oil & Chilli Drizzle

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

Mango Pickle

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

SANDWICHES & SLIDERS

Baba Ganoush Sandwich

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

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.

VEGETABLES

Lotus Root & Mushroom in Roasted Garlic Oil

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

RICE & PASTA

Golden Garlic Fried Rice

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

Nyonya Bee Hoon with Jammy Chilli Egg

Fragrant wok-fried vermicelli tossed with chives and kampung vegetables, crowned with a soft-boiled egg and homemade sambal chilli oil.

DESSERTS

Mango Fruit Platter

Chilled ripe mango slices — naturally sweet and refreshing.

Kuih Nona Manis

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

HOMEMADE YOGURT

Caramelised Banana Yogurt

Thick yogurt layered with golden banana compote and a touch of cinnamon.

DRINKS

Filtered Coffee

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

Jasmine Green Tea

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





THE SEASIDE HIGH TEA

Inspired by the Malaysian coast with bold seafood, light pastries, and sunny endings.

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..

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

Ginger Pickle

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

SANDWICHES & SLIDERS

Smoked Salmon & Cream Cheese Sandwich

Silky smoked salmon with cream cheese and dill on soft whole wheat.

Tuna Piquillo Sandwich

Tuna salad with sweet piquillo peppers and crisp greens on rye.

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.

VEGETABLES

Stir-Fried Vegetables with Garlic Oyster Glaze

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

RICE & PASTA

Crab Fried Rice with Spring Onion

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

Nyonya Bee Hoon with Jammy Chilli Egg

Fragrant wok-fried vermicelli tossed with chives and kampung vegetables, crowned with a soft-boiled egg and homemade sambal chilli oil.

DESSERTS

Seri Muka Durian

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

Oriental Fruit Platter

A refined medley of chilled, seasonal tropical fruits.

HOMEMADE YOGURT

Vanilla & Sea Salt Yogurt

Smooth vanilla bean yogurt with a hint of salt for balance and depth.

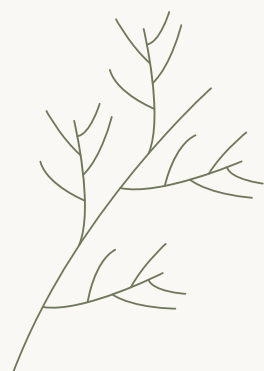
DRINKS

Chrysanthemum Tea

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

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.





HIGH TEA BUFFET LIST



APPETISER & CONDIMENTS

Golden Spice Chicken Pastry

Chai Kueh

(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

Romesco Pasta (roasted capsicum, garlic & almond sauce)

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 (roasted capsicum, garlic & almond sauce)

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

