

# CHERKI

## FOOD MENU

### SMALL PLATES

#### Sambal Lava Eggs w Petai, 7

Eggs that are crispy on the outside and runny on the inside, cooked with fragrant Petai beans, Cincalok, and homemade sambal

#### Yuzu Seafood Kueh Pie Tee, 8

Little cups of gold filled to the brim with stewed turnip, jicama, crabmeat, shrimps, and a citrus twist

#### Nyonya Chicken Lollipops, 9

Crispy chicken mid-joint wings without the hassle, accompanied with our homemade sambal mayonnaise

#### Sweet Soy Crackling Pork Belly, 10

Crispy, savory pork belly strips are roasted till tender and glazed with a homemade sweet soy sauce.

#### Chilli Beef Rendang Fries, 12

Fries topped with a spicy chilli rendang that encapsulates the flavors of the beef and our selection of zingy spices

#### Cherki Ngor Hiang, 12

Made in-house with minced pork, foie gras, shrimp and crunchy water chestnuts

#### Otah Egg Custard, 13

Combining the fragrant scent of otah and the silky goodness of Japanese chawanmushi, served with lump crab, shrimp, and mushrooms

#### Crabcakes w Nyonya Seafood Sauce, 14

Decadently rich, our crabcakes are bursting at the seams with juicy crabmeat. Served with a rich seafood sauce

### RICE | PASTA

#### Nyonya Pesto Fried Rice, 16

Herb rice cooked w/ ginger flowers, lemongrass, Thai basil and kaffir lime leaves

#### Foie Gras Duck Confit Fried Rice, 24

Fragrant rice fried with foie fat, shredded duck, and foie gras

#### XO Seafood Fried Rice, 24

Blue pea rice w/ dried scallops, dried shrimps and garlic

#### Black Nut Chicken Linguine, 20

Linguine w/ juicy chicken chunks, mildly spiced pangium paste

#### Coconut Prawn Linguine, 23

Linguine and spicy prawns cooked w/ nonya herbs and coconut

#### Braised Mushroom Beef Linguine, 23

Linguine w/ braised mushrooms and tender, lucious chunks of beef

#### Laksa Lobster Linguine, 27

Lobster meat and a half Boston lobster and linguine in savoury Singapore style Laksa cream

### MAINS

#### Gulai Chicken Scallopini, 21

Whole chicken thigh wrapped in rice paper then oven-roasted with a spicy coconut paste

#### Rendang Beef Cheeks, 22

Melt-in-your-mouth cubes of beef cheeks braised in a flavourful rendang spice

#### Baba Back Ribs, 24

Back ribs marinated with a house blend Peranakan-styled spice rub tousus vide, and oven roasted for a fall-off-the-bone set of ribs

#### Nyonya Herb Crusted Snapper, 25

Red snapper fillet crusted with our secret blend of herbs and oven roasted for a crispy on the outside and soft on the inside dish

#### Braised Pongteh Lamb Shank, 27

Tender, melt-in-your mouth Lamb shank braised in 'Pong teh' - fermented bean paste sryle sauce

#### Pangium Beef Wellington, 30

Beef tenderloin glazed with a special pangium nut paste and mushroom duxelle. Wrapped in puff pastry and oven roasted.

### SOUP

#### Crab Meatball Soup, 12

Our rendition of the Peranakan must-have, the bakwan keeping, consisting crab and pork meatball in a thick seafood broth

#### Duck and Mustard Greens Soup, 12

A tangy and savory soup made from duck and pickled vegetables that warms the soul. Served with whole duck leg

### SHARING PLATES

#### Satay Chicken Tortilla, 9

Aromatic peanuts, creamy coconut milk and chunky chicken cubes served in a crispy papadom shell

#### Truffle Itek Popiah, 9

The humble popiah is now enhanced with strips of waxed duck and truffle slices wrapped in a thin, moist egg crepe

#### Braised Mushrooms & Bamboo Shoots, 9

Traditional Asian mushrooms and bamboo shoots, slowly cooked over a low heat to extract all the umami goodness

#### Candlenut Stuffed Shishamo, 12

Deep fried Japanese shishamo stuffed to the brim with our blend of homemade sambal and roasted candlenuts

#### Baba Stuffed Squid, 15

Whole squid filled with a zesty mix of shrimp, tamarind and yuzu and grilled till tender inside and crispy outside

#### Banana Heart Seafood Salad, 15

A medley of vegetables and seafood with the iconic buds of the banana blossom and a zesty gingerflower and passionfruit vinaigrette

#### Seared Scallops w Nyonya Fish Maw, 16

Seared scallops and braised fishmaw in a decadent Nyonya style seafood broth

#### Spiced Cempedek Prawns, 17

Tiger prawns stir fried with our spiced cempedek garram paste, leaving a unique taste with a fruity touch

#### Pineapple Roasted Pork Trotters, 28

Slow-cooked pork trotters infused with a variety of Peranakan spices and finished in a whole pineapple.