

CHERKI FOOD MENU

SOUP (SERVES 2 - 3 PEOPLE)

Duck and Mustard Greens Soup, 16

A tangy and savoury soup based off the traditional "Itek Tim" made from duck, tofu, & pickled vegetables. Served with whole duck leg.

Crab Meatball Soup, 18

Our rendition of the Peranakan must-have, the "Bakwan Kepiting", consisting bamboo shoots, crab and pork meatball in seafood broth.

SMALL PLATES

Sambal Hanjuku Eggs w Petai, 13

Japanese style shoyu marinated eggs fried, and tossed with fragrant petai beans, and homemade sambal. (3pc) (Vegetarian)

Buah Keluak Chicken Wings, 14

Battered mid joint chicken wings fried, and tossed with our house special spiced buah keluak sauce. (6pcs)

Chilli Beef Rendang Fries, 14

Shoestring fries served "chilli beef style" with a decadent and aromatic minced beef rendang and lentil beans.

Sweet Soy Crackling Pork Belly, 14

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

Candlenut Baby Squid, 15

Deep fried baby squid with savoury candlenuts and mixed Nyonya herbs and spices.

Yuzu Seafood Kueh Pie Tee, 15

Little cups of gold filled to the brim with jicama, bay scallops, prawns, sweet soy, and a citrus yuzu twist. (4pcs)

Cherki Ngor Hiang, 16

Made in-house with minced pork, foie fat, duck pate, shrimp and crunchy bamboo shoots and served with kicap manis.

Homemade Crab Cakes, 19

Decadently rich, our crabcakes are bursting at the seams with juicy crabmeat. Served with a homemade lemongrass and sambal aioli. (3pcs)

SHARING PLATES

Satay Chicken Taco, 14

Aromatic peanuts, creamy coconut milk and spiced marinated chunky chicken cubes served in crispy papadom tacos. (3pcs)

Truffled Mushrooms & Bamboo Shoots, 14

Traditional Asian mushrooms and bamboo shoots, slow braised and paired amazingly with aromatic white truffle oil. (Vegetarian)

Wingbean and Pomelo Greens, 15

Crunchy wingbeans tossed with a refreshing mix of mandarin, pomelo, candlenuts, calamansi and a zesty kaffirlime vinaigrette. (Vegetarian)

Sambal Roasted Eggplant, 15

We top eggplants with our home-made sambal and fragrant candlenut spice blend before roasting this delectable dish to perfection. (Vegetarian)

Nyonya Banana Blossom, 16

Banana blossom stir-fried with fresh herbs, lentils, dessicated coconut and our aromatic tamarind based Nyonya sauce. (Vegetarian)

Truffle Duck Popiah, 16

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

Crab and Otah Frittata, 18

Hearty Italian style creamy egg dish with folded mackerel otah, lump crab meat, and a slew of seasonal vegetables.

Baba Stuffed Squid, 20

Whole squid filled with a delicious mix of shrimp paste and Peranakan herbs and oven roasted till tender, juicy, and aromatic.

Flying Cempedek Prawns, 22

Peeled tiger prawns stir fried with our spiced cempedek garram paste, and delectable wing beans, leaving a unique taste with a fruity touch.

Eight Treasures Seafood Pot, 25

Slow braised scallops, tiger prawns, fishmaw and bean noodles wok fried in our house specialty "Pen Cai" style conpoy sauce. A must try!

DESSERTS

Chendol Creme Brulee, 13

Classic creme brulee made with a chendol twist of azuki beans, and pandan jelly. Rich and so gratifying!

Yuzu and Osmanthus Cheesecake, 13

Indulge in a delicate balance of tangy yuzu and sweet osmanthus flavors in our creamy homemade cheesecake. A perfect dessert choice.

Kaya and Gula Melaka Tiramisu, 14

Tiramisu with rum, a Peranakan twist of homemade kaya mousse, and gula melaka. (Mildly alcoholic)

Cherki Nyonya Kueh Platter, 16

A medley of seven iconic nyonya kuehs — sweet and savoury bite sized desserts traditionally made by Nyonyas of days past.

Signature Rice Pancakes w Banana, 16

Based on the traditional and long lost Apom Berkoah, homemade rice pancakes are served with Pengat Pisang - rich banana and gula melaka sauce. (5pcs)

RICE / PASTA

Nyonya Pesto Fried Rice, 19

Fragrant bluepea rice fried with fragrant kerisik, ginger flower, lemongrass, Thai basil, and kaffir. Based on the traditional "Nasi Ulam".

XO Seafood Fried Rice, 24

Fragrant blue pea rice fried with a savoury XO sauce. Served with a generous amount of bay scallops, tiger prawns, and squid.

Foie Gras Duck Confit Fried Rice, 27

Fragrant bluepea rice fried with foie gras fat, shredded duck, and foie gras. A celebration of the Peranakans' love for duck.

Black Nut Chicken Linguine, 23

A dish based off the traditional "Ayam Buah Keluak". Linguine is cooked in an aromatic sauce of buah keluak paste and Nyonya spices.

Coconut Prawn Linguine, 24

Tiger prawns cooked together with linguine in a savoury lemongrass coconut cream. Deliciously gratifying.

Sambal Beef Aglio Olio Linguine, 25

Tender and luscious chunks of beef tenderloin cooked together aglio olio style with aromatic sambal chilli oil.

Laksa Lobster Linguine, 30

Lobster meat and a half spiny lobster cooked with linguine in creamy and savoury Singapore style Laksa sauce.

MAINS

Gulai Chicken Scallopini, 24

Whole chicken thigh oven-roasted and glazed with a saffron coconut curry styled sauce. (served w blue pea rice)

Baba Back Ribs, 25

Marinated with a house blend Peranakan-styled spice rub, sous vide, and oven roasted for a fall-off-the-bone set of ribs. (served w blue pea rice)

Rendang Beef Cheeks, 26

Melt-in-your-mouth cubes of beef cheeks slow braised and reduced in an aromatic rendang style gravy. (served w blue pea rice)

Cococonut Lime Snapper, 27

Red snapper fillet perfectly pan seared, and coated with a coconut and lime chimchurri style sauce. (served w blue pea rice)

Braised Pongteh Lamb Shank, 28

Lamb shank slowbraised in 'Pong teh' — fermented bean paste style sauce. Tender, delicious, and oh so full of meat! (served w blue pea rice)

Pangium Beef Wellington, 32

Beef tenderloin basted with a special pangium nut paste and mushroom duxelle. Wrapped in egg crepe, puff pastry and oven roasted till a delicious medium rare. (Estd. 30min waiting time)

***additional sambal is chargeable at \$1**