

Straits Chinese Restaurants, by Guan Hoe Soon Group is the oldest Nonya Restaurant in Singapore.

Using secret recipes handed down thru our generations, the original taste of an Authentic Peranakan cuisine has been preserved closely by using only the freshest ingredients and select choice of spices

We are also featured in the Michelin Guide Singapore Edition for 4 consecutive years

- 8 Raffles Ave#02-21 Esplanade Mall S(089673)
- 133 Cecil St #B1-01 Keck Seng Tower S(069535)
- 40 Joo Chiat Pl, S(427764)
- 9661 8846 kevin@straitschinese.com











VEGETARIAN/VEGAN INHOUSE- OPTIONS

Vegetarian Menu Individual Plated

*** Starters ***
Blossom Flower Tea
Nonya Platter
Impossible Kueh Pie Tee & Vegetarian Popiah

*** Soup ***
Vegetarian Crab Ban Wan Soup

*** Entree ***
Vegetarian Shrimp with Nonya Sauce

*** Main *** (w/ Brocolli with Black Mushroom & Blue Pea Rice) Mock Ayam Rendang

*** Sweets ***
Chendool

\$108++ (per person)

Vegan Menu* Individual Plated

*** Starters ***
Blossom Flower Tea
Nonya Platter
Impossible Kueh Pie Tee &
Impossible Ngoh Hiang

*** Soup ***
Impossible Crab Ban Wan Soup

*** Entree ***
Tempeh & Chia Seeds with Nonya Sauce

*** Main ***
(w/ Brocolli with Black Mushroom
& Blue Pea Rice)
Meatless Buah Keluak

*** Sweets ***
Chendool

\$128++ (per person)



Halal Individual Plated

(using restaurant cutlery or disposable cutlery

*** Starters ***
Platter
Sambal Scallop Tapas

*** Soup *** Mush Room Bisque

*** Entree *** Smoked Duck Salad

*** Main *** Sambal Bali Chicken Cutlet

*** Sweets ***
Cake of the Day

\$128++ (per person)

Halal Banquet Center Plated

(using restaurant cutlery or disposable cutlery)

*** Three Treasure Starters ***
Squid Rings, Garlic Mussel
& Vegetarian Fish Finger

*** Soup ***
Mush Room Bisque

*** Mains ***
Sambal Scallop Tapas
Smoked Duck Salad
Mixed Grill Prawn
Mixed Grill Fish
Mixed Grill Chops
White Rice

*** Sweets ***
Cake of the Day

\$980++ (per table/10pax)



VEGETABLE (Choice of 1)

- Braised Eggplant with Black Bean Minced Chicken Sauce
- ☐ Cauliflower & Carrot with Garlic Sauce (V)
- Braised Long Cabbage with Goji Berries Sauce (V)
- ☐ Shanghai Greens & Carrot with Oyster Sauce
- Kai Lan vegetable with Straw Mushroom and Carrot (V)

EGG and TOFU (Choice of 1)

- □ Fried Tahu & Tempeh with Kecap Manis & Curry Leaf (V)
- ☐ Sambal Telur Egg with Kaffir Lime Leaf
- ☐ Egg Tofu, Minced Chicken, Mushroom and Garden Pea with Egg Gravy Sauce (V)
- Honey Glazed Firm Beancurd with Sesame Seeds
- ☐ Teriyaki Tofu with Sesame Seeds (V)

SIDE DISH (Choice of 1)

- ☐ Potato Begedil (V)
- ☐ Baba Chicken Ngoh Hiang
- ☐ Fried Seafood Wanton
- ☐ Vegetable Spring Roll (V)
- ☐ Potato Curry Samosa (V)

DESSERTS (Choice of 2)

- Ondeh Ondeh Cake
- Orange Pound Cake
- ☐ Thai Milk Tea Cake
- ☐ Red Velvet Cake
- ☐ Chocolate Brownie

BEVERAGE (Choice of 1)

- ☐ Orange Juice
- ☐ Apple Juice

RICE (Choice of 1)

- ☐ Salted Fish Fried Rice with Beansprout & Ikan Bilis
- ☐ Nasi Goreng with Crispy Silver Fish and Mixed Vegetable
- ☐ Claypot Yam Rice with Chinese Sausage and Shitake Mushroom
- ☐ Fragrant Garlic Rice (Chicken Rice)

NOODLE (Choice of 1)

- ☐ Char Kway Teow Noodle with Chinese Chicken Sausage, Chye Sim and Eggs
- ☐ Singapore Dry Mee Siam with Shredded Eggs, Tofu Puffed and Beansprouts
- ☐ Nonya Laksa Goreng with Shredded Eggs, Fish Cake and Little Shrimp
- ☐ Wok-Hei Sin Chew Bee Hoon with Cabbage, Beansprout and Carrot (V)

CHICKEN (Choice of 1)

- ☐ Rendang Chicken & Potato
- ☐ Braised Sesame Oil Chicken with Ginger &
- ☐ Japanese Curry Chicken with Potato
- ☐ Salted Egg Yolk Chicken with Curry Leaf
- ☐ Poached Hainanese Chicken with Seasame Shoyu Sauce

FISH (Choice of 1)

- ☐ Cereal Butter Fish Fillet with Curry Leaf
- ☐ Sweet & Sour Fish Fillet with Trio Pepper & Onion
- ☐ Steamed Fish Fillet with Black Bean Sauce
- ☐ Poached Fish Fillet with Assam Curry Sauce
- ☐ Poached Fish Fillet with Szechuan Garlic Sauce

\$78++

(min 30pax & area min spends applies)



INSTAGRAMMABLE PERANAKAN EVENT SPACE



CORPORATE AND TRAINING EVENT SPACE





















