

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 8 consecutive years

- 8 Raffles Ave#02-21 Esplanade Mall S(089673)
- 133 Cecil St #B1-01 Keck Seng Tower S(069535)
- 200 Joo Chiat Rd S(427471)
- 8280 2332- 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

\$128++ (per person)

Vegan Menu* Individual Plated

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

*** Soup *** <u>Impossi</u>ble 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

\$148++ (per person)

We have strived to provide the special dietary menu that is crafted with care! While we do our best to ensure it meets various needs, we're not dietary experts. To keep everyone safe and happy, we recommend checking with a dietary professional if you have any allergies or specific dietary restrictions. Thank you for understanding!

Min Spending Applies - Vegan Menu based on best of knowledge of vegan materials - Subject to 10% Service Charge and Prevailing GST



Halal Banquet Center Plated

(using restaurant cutlery or disposable cutlery)

*** Starters ***

Breaded Scallop with Citrus Mayo Brussels Sprouts with Turkey Ham

> *** Soup *** Mush Room Soup

*** Mains ***
Basque Chicken with Tomato
Beef Bourguignon
Slow Baked Salmon
Sauteed Pacific Prawns
Truffle Mushroom Pasta
Tumeric Rice

*** Sweets ***
Dessert of the Day

\$988++ (per table / 10pax)

Halal Private Buffet Line

*** Starters ***

Liang Ban Mala Tofu & Vermicelli Salad Steamed Chicken Siew Mai & Prawn Har Gow

> *** Mains *** Sichuan Chicken "La Zi Ji"

Suan Cai Halibut Fish
Oriental Tomato Braised Beef
San Bei Seafood
Steamed Broccoli
Steamed Yam Rice
Wok-Fried Hongkong Egg Noodle

*** Sweets ***

Assorted Eclair Fresh Fruit Tartlet Peach Gum Cheng Teng Soup Tropical Fruit Plattere

\$88++
(per pax)
(min 30pax & multiples of 5pax)

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Min Spending Applies - Menu subjected to change due to Halal partner availability - Subject to 10% Service Charge and Prevailing GST



INSTAGRAMMABLE PERANAKAN EVENT SPACE



CORPORATE AND TRAINING EVENT SPACE





















