

indigo blue kitchen

“A Peranakan culinary journey
back to the days of my
grandmother in the 1960s;
recreating and perpetuating
authentic Peranakan dishes
of a bygone era.”



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specials



Cold squid kerabu	24
refreshing and slightly spicy salad, with tender squid and fresh local vegetables and herbs	
Itek tim - half duck for 4pax	48
whole duck simmered for 2 hours in a salted vegetable and plum broth. finished off with brandy.	
Grilled spanish duroc pork ribs sioh	38
sweet, sour, savoury and smoky tender ribs, perfumed with coriander seeds	
Pan fried assam king prawns	28
marinated and glazed in a sweet and acidic tamarind sauce	
Live Boston Lobster	78
<i>cooking style</i>	<i>Jantan sauce</i> <i>Chilli garam</i>
Wok-fried kai lan with hee peow	16
leafy greens and tender fish maw, in a light superior stock	
Nonya kueh platter - 3 types	14
rotating selection of traditional kueh depending on the mood of our kueh master to-be - Gwendolyn! Please check for today's option!	

Starters

IBK's Nonya Popiah		16
Kueh Pie Tee	4 cups	12.50
Ngoh Hiang		14
Otah Otah		14
Chicken Satay	4 sticks	16
IBK's Platter for 2		22
a mixed platter of our popular starters – ngoh hiang, otah-otah & kueh pie tee		

Soup

Bakwan Kepiting		18
Hee Peow Tng		12

Mains

Chicken Buah Keluak		26
Beef Rendang		24
Pork Belly Pongteh with Chinese Mushroom and Pata' Green Chilli		22
Otah Otah Jantan		24
fishballs, taupok and vegetables stuffed with fish paste, simmered in a rich mildly spiced turmeric curry with finely shredded turmeric leaves		
Crispy King Prawns with Chilli Garam		28
Kuhlbarra Barramundi		28
<i>cooking style</i>	<i>Nonya assam curry - eggplants, ladyfingers & tomatoes</i>	
	<i>IBK's house sauce - sweet soy sauce with shallots, garlic and chillies</i>	

Vegetables & Eggs

Nonya Chap Chye		16
Eggplant		14
<i>cooking style</i>	<i>Chilli garam</i>	
	<i>IBK's house sauce - sweet soy sauce with shallots, garlic and chillies</i>	
Luffa with Prawns on Scrambled Eggs		16
Crab Meat Omelette		25
Prawn & Ginger Omelette		16

Rice

Jasmine Rice		2
Coconut Rice		3

Snacks

Prawn & belinjo keropok		4
Nonya Achar		4

 indigo blue kitchen
classic set

\$100++ per couple | ALL DAY

Snacks

Prawn and belinjo keropok
Nonya achar

Starters

Kueh pie tee
Otah otah

Soup

Hee peow soup
supp. \$4 for Bakwan kepiting

Main

Beef rendang
Chicken buah keluak
Otah otah jantan
Nonya chap chye
Crab meat omelette

Jasmine rice

Dessert

Classic chendol
supp. \$2 for msw durian

{ prices are subject to gst & service charge }

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LUNCH SETS

executive set lunch

\$22++ to \$28++

all sets includes a small serving
of achar and jasmine rice

Starters

Hee peow soup
supp. \$4 for bakwan kepiting

Mains choose 1

Otah otah jantan | \$22++

Pork belly pongteh | \$24++

Chicken buah keluak | \$24++

Beef rendang | \$25++

Barramundi assam curry | \$28++

Vegetables choose 1

Nonya chap chye

Eggplant chilli garam

Luffa on scrambled eggs

Dessert choose 1

Apom with banana pengat
supp. \$2 for chendol

popiah set

\$36++ per pax

“A “rolled to order” popiah,
made to my grandma’s
traditional recipe with
all the standard condiments,
prawns and freshly picked
mud crab meat.”

Prawn and belinjo keropok

Nonya achar

Kueh pie tee

Ngoh hiang

Otah otah

Hee peow soup
supp. \$8 for Bakwan Kepiting

1 roll of popiah with prawns
supp. \$5 for crab meat

Classic chendol
supp. \$2 for MSW durian

{ prices are subject to gst & service charge }




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DINNER SETS

special set

\$78++ per pax

A selection of our current house favourites served to the entire table.



Snacks

3 Starters

Soup

5 Mains

served with jasmine rice


2 Desserts

Choice of coffee or tea




popiah set

\$48++ per pax



“A “rolled to order” popiah, made to my grandma’s traditional recipe with all the standard condiments, prawns and freshly picked mud crab meat.”



Prawn and belinjo keropok

Nonya achar

Kueh pie tee

Ngoh hiang

Otah otah

Bakwan kepitng

1 roll of popiah with fresh crab meat and prawns

Classic chendol
supp. \$2 for MSW durian

{ prices are subject to gst & service charge }

Desserts

Apom with 2 Pengats	6 pcs	16
Nonya Chendol		
~ Classic		9
~ MSW Durian		12
Coconut Jelly		10
Nonya Flavors Inspired Ice Creams		6
~ Tasting plate of 3		10

Drinks

White Fungus and Snow Pear with Wolfberry		8
Longan and Red Date		6
Blue Pea & Ginger with Lemongrass Ice Jelly		6
Calamansi		6
Soft Drinks		4
~ Coke, Coke zero		
Fresh Coconut		7.50
Coffee		
~ Espresso		4.50
~ Double Espresso, Cafe Latte, Cappuccino, Americano		6
Tea Selection	per pot	5
please approach our staff for today's selection		
Beer		
~ Tiger	330ml	11
~ Heineken	330ml	12
Water	750ml	8
~ Still or sparkling		

Wines

	gls	btl
Housepours		
NV Adami, Prosecco <i>{sparkling}</i> Extra Dry 'Dei Casel'	13	60
2018 Pighin, Pinot Grigio <i>{white}</i> D.O.C. Friuli Grave	13	60
2016 Vincent Girardin <i>{red}</i> Bourgogne Cuvée Saint-Vincent Rouge	15	70
Champagne		
MV Bruno Paillard Brut Premiere Cuvee		115
Whites		
2017 Fritz Haag, Riesling		70
2017 Clos Henri, Petit Clos Sauvignon Blanc		70
2016 Louis Moreau Chablis 1ER CRU Fourneaux		85
2018 Egon Muller, Scharzhof Riesling QBA		135
2018 Egon Muller, Scharzhofberger Riesling Kabinett		265
Rosé		
2017 Chateau Sarrins		70
Red		
2016 Rasteau 'Les Banquettes Escarpées'		70
2018 Clos Henri Petit Clos Pinot Noir		85
2015 Chateau Puy Blanquet		85