



APPETISERS



Verandah's Indo Rojak \$8.90

An eclectic mix of fruits served with a tangy paste made from a blend of tamarind, chilli and prawn paste in a thick palm sugar syrup



Chicken Satay (7 sticks) \$9.80

Well-marinated tender and succulent chicken satay cooked to perfection and accompanied by traditional peanut sauce



Otah \$9.80

Specially crafted with a blend of Batang fish and Verandah's special Rempah



Kueh Pie Tee (4 pieces) \$9.80

Bite-sized crispy tart shells filled with a sweet mixture of vegetables, topped with fresh shrimp and homemade chilli



SOUP



Pong Tauhu Soup (per serving)

\$6.90

Juicy meatballs served in a delightful pork and prawn broth



LIGHT BITES



Nonya Achar

\$3.80

Mildly spiced and sourish with a tantalizing flavour, this pickled vegetable serves as a perfect condiment to the main dishes



VEGETABLES



Nonya Chap Chai **\$13.90**

Shiitake mushrooms and cabbage cooked in a rich broth, tossed with crispy beancurd strips and broth-soaked tang hoon



Curry Chap Chai **\$14.90**

A mix of cabbage, carrots, long beans and tang hoon simmered in an aromatic curry gravy, topped with shredded crispy beancurd skin



Sambal Long Beans **\$12.90**

Spicy, fragrant and packed with flavour, the long beans are stir-fried with our special sambal sauce



Specialty Sambal Brinjal **\$13.90**

Wok-fried brinjal topped with house specialty tangy sambal



VEGETARIAN



Vegetarian Chap Chai \$14.90

Cabbage, mushrooms and black fungus cooked with umami fermented soybean paste, tossed with broth-soaked tang hoon and tau kwa

Vegetarian Crispy Golden Tofu \$10.80

Juicy tofu topped with a delightful sweet chilli sauce, shredded cucumber and crunchy peanuts





MAIN DISHES



Chicken Buah Keluak \$19.90

Braised chicken in a tangy tamarind gravy, decadent mix of spices and pork-stuffed buah keluak



Curry Chicken \$19.90

Tender chicken cooked in rich, fragrant curry gravy flavoured by ground herbs and spices, with a tinge of lemongrass



Babi Pongteh \$19.90

A sweet, savoury stew of pork belly and turnips, slow-cooked in a thick fermented soybean sauce with a peppery hint



Tau Yu Bak \$19.90

Savory with a hint of sweetness, the tender and succulent pork is braised in caramelised soy sauce with spices



Nonya Ngoh Hiang **\$18.90**

Mouthwatering crispy deep-fried rolls filled with flavourful minced pork and prawns with the sweetness of water chestnut in dried beancurd skin



Honey Pork **\$19.90**

Crispy stir-fried pork drizzled with fragrant honey black sauce



Signature Indo Chilli Beef **\$22.90**

Succulent beef stewed in a rich gravy made from chilli, candlenuts and aromatic spices

Grilled Sotong with Kicap Manis \$20.90

Grilled squid with a sweet and piquant soy sauce



Grilled Sotong with Sambal \$20.90

Fresh and tender grilled squid cooked with our specialty sambal



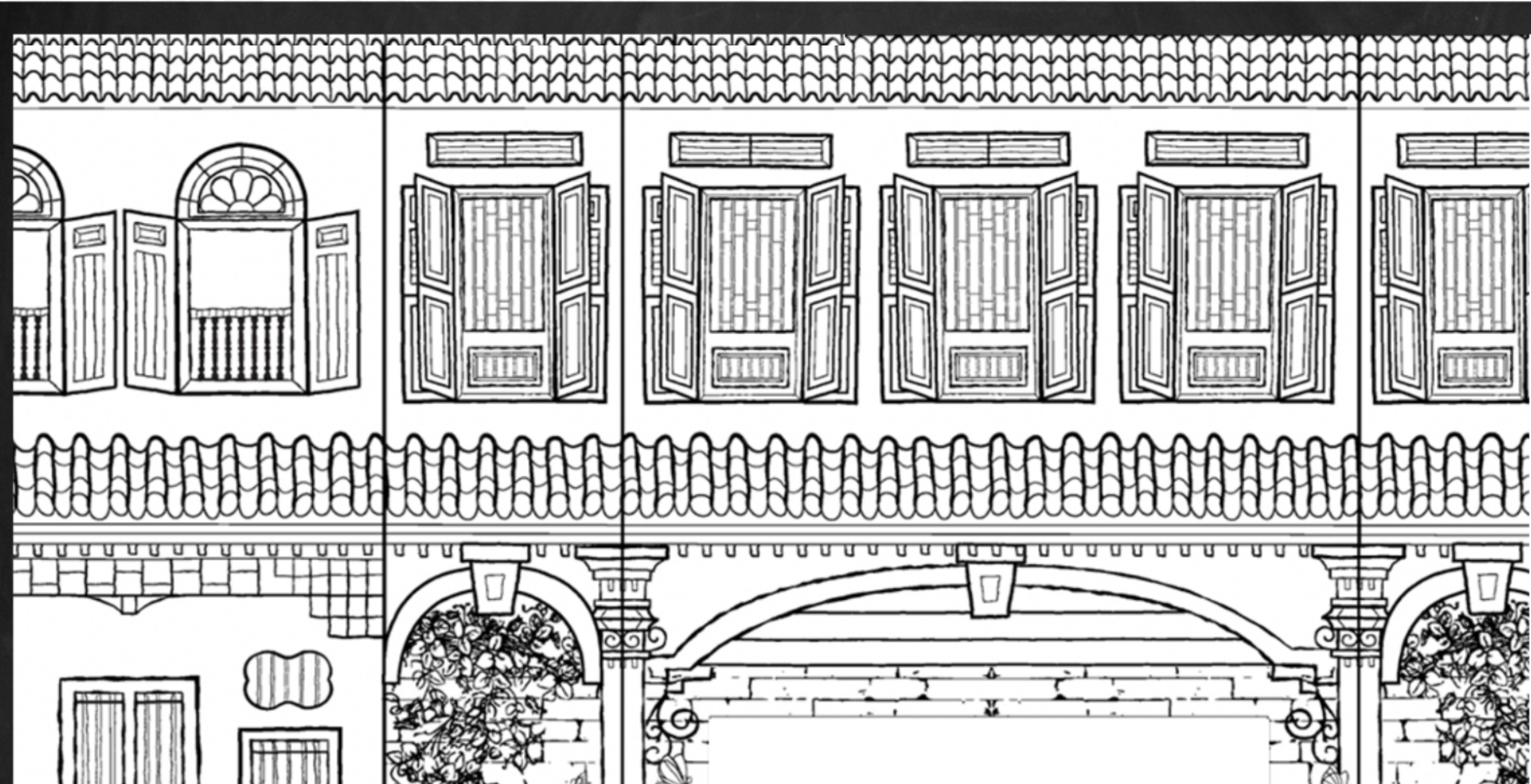
Assam Fish \$22.90

Fish fillet simmered in mouthwatering assam gravy



Sambal Tiger Prawns \$23.90

Fiery balance of spicy, savory, tangy tiger prawns that are finger licking good





DESSERTS



Panna Cotta with Pulut Hitam \$8.90

Silky, creamy Panna Cotta Topped with black glutinous rice served with rich coconut milk



Sago Gula Meleka \$8.90

Creamy sago pudding drenched with creamy coconut milk and delectable palm sugar



SIGNATURE DRINKS

Calamansi Juice

\$5.90



Freshly Brewed Lemongrass \$5.90

Freshly Brewed Ginger Tea \$5.90



Prices are subject to GST and service charge.