

**STRAITS**  
cafe & lounge

# THE STRAITS CAFE & LOUNGE

AT STRAITS, EVERY DISH REFLECTS THE UNIQUE KEY INGREDIENTS AND COOKING STYLE OF THE REGION,  
CREATES THE COMPREHENSIVE AND DELICIOUS COMTEMPORARY CULINARY EXPERIENCE





## FROM OUR SOUP KETTLE

### LIGHT BITES

**FISH FINGERS PICK** 14  
CRUNCHY FISH FINGERS SERVED WITH TARTAR MAYONNAISE

**SAVOURY POTATO WEDGES** 14  
SPRINKLED WITH PARMESAN CHEESE, ACCOMPANIED BY AROMATIC DIP

**CHICKEN SATAY (1/2 DOZEN)** 18  
**(1 DOZEN)** 35  
SERVED WITH PEANUTS SAUCE, CUCUMBERS, ONIONS AND RICE CAKES

**VEGETABLE SOUP** 🌱 15

**MUSHROOM CULTIVATION** 15

 **VEGETARIAN**



CHICKEN SATAY





NASI GORENG ISTIMEWA

# “ASIAN” FEAST FIESTA

**VEGETARIAN FRIED RICE**  **20**

ORIENTAL STYLE OF FRIED RICE WITH MIXED BEANS, ASSORTED MUSHROOMS, ACCOMPANIED WITH MANGO CHUTNEY AND VEGETARIAN SPRING ROLLS

**CHAR KOAY TEOW**  **26**

WOK-FRIED SPICY RICE NOODLES WITH PRAWNS, BEAN SPROUTS, MUSSELS, CHIVES AND EGG

**MEE MAMAK**  **26**

WITH SEAFOOD, HARD BEAN CURD, POTATOES, TOMATOES CUBES, PRAWN FRITTER, BEAN SPROUTS AND EGG

**SEAFOOD HOR FUN** **24**

WOK-FRIED FLAT RICE NOODLES BRAISED WITH SEAFOOD AND VEGETABLES IN SUPERIOR OYSTER GRAVY

**NASI GORENG ISTIMEWA**   **28**


ACCOMPANIED WITH AUTHENTIC CHICKEN RENDANG, PICKLES AND CRACKERS, TOPPED WITH FRIED EGG

**CHICKEN CURRY KAPITAN**  **24**

AROMATIC BRAISED CHICKEN SERVED WITH STEAM RICE

**SINGAPORE FRIED BEE HOON** **24**

STIR-FRIED VERMICELLI RICE NOODLES ACCOMPANIED WITH PRAWNS, CHIVE, BEANSPOUTS, BLACK MUSHROOM SLICE AND JULIENNE VEGETABLES

 **CHEF SPECIAL**

 **SPICY**

 **VEGETARIAN**

ALL PRICES ARE SUBJECT TO 6% SERVICE TAX





# WESTERN ITEMS

## CHOICE OF PASTA


SPAGHETTI  
SPINACH FETTUCCINI  
PENNE  
MACARONI


## DELECTABLE CHOICE OF SAUCE

CHICKEN BOLOGNESE SAUCE 26

CARBONARA SAUCE 26

WITH MUSHROOM & BEEF BACON

AGLIO – OLIO  28

SEAFOOD MARINARA SAUCE  28



SPAGHETTI SEAFOOD  
MARINARA SAUCE



AUTHENTIC PAN-SEARED SALMON

**ORIENTAL CHICKEN CHOP** 28

SERVED WITH HOMEMADE BBQ SAUCE, WEDGES AND SALSA

**AUTHENTIC PAN-SEARED SALMON**  44

WITH TANGY ORANGE BLACK PEPPER SAUCE ACCOMPANIED  
WITH FRAGRANT VEGETABLES

**GRILLED NZ LAMB CHOP** 54

SERVED WITH PUFFY MASHED POTATOES, STIR FRIED VEGETABLES  
AND BLACK PEPPER MINT SAUCE


**NZ TENDERLION STEAK** 65

WITH BLACK PEPPER SAUCE ACCOMPANIED WITH FRAGRANT VEGETABLES

**CRISPY BATTERED FISH 'N' CHIPS** 28

SERVED WITH TOSSED SALAD, CRUNCHY FRIES AND  
HOMEMADE GREEN BEAN SAUCE

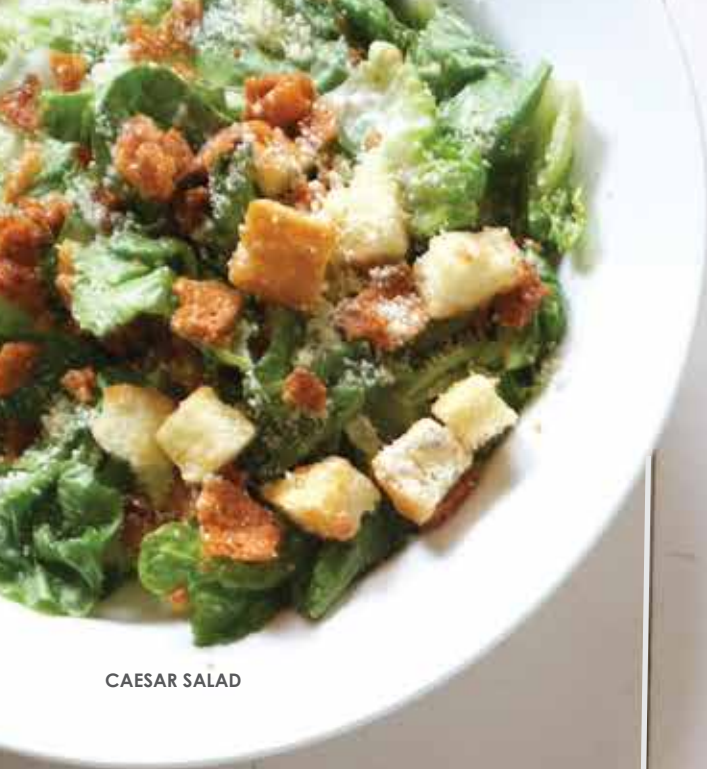


 CHEF SPECIAL

 SPICY

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CAESAR SALAD

## ALL DAY DINING 11AM - 11PM

### SALAD

#### CAESAR SALAD

19

ROMAINE LETTUCE PERFECTLY TOSSED WITH CAESAR DRESSING

#### IXORA CHEF SALAD

21

JULIENNE TURKEY, CHEESE, CHICKEN ON THE BED OF CRISP LETTUCE

• HONEY MUSTARD

## SANDWICH BOARD

#### GARDEN GREEN SANDWICH

19

TOASTED WHOLEMEAL OR WHITE BREAD WITH MASHED GREEN FILLING SERVED WITH FRENCH FRIES AND GARDEN SALAD

#### TOMATO & CHEESE IN PANINI BREAD

20

CHERRY TOMATOES, CAPERS AND GARLIC, MOZZARELLA CHEESE AND FRESH BASIL, DRIZZLE WITH OLIVE OIL

#### THE STRAITS CLUB SPECIAL

25

TOASTED TRIPLE-LAYERS WHOLEMEAL BREAD WITH CHICKEN SLICE, CHEESE SLICE AND EGG SERVED WITH FRENCH FRIES

#### BEEF FILLET BURGER

34

TENDER MINCED BEEF FILLET WITH GHERKINS, CHEESE, CARAMEL ONION, ACCOMPANIED WITH FRENCH FRIES & FRESH GARDEN VEGETABLES

#### CHICKEN FILLET BURGER

28

GRILLED TASTY MINCED CHICKEN PATE CHEESE, FRIED EGG, GHERKINS, ACCOMPANIED WITH FRENCH FRIES & FRESH GARDEN VEGETABLES

#### CHUNKY TUNA IN CIABATTA SANDWICH 26

MARINATED TUNA ACCOMPANIED WITH FRENCH FRIES & GARDEN VEGETABLES

 CHEF SPECIAL

 VEGETARIAN

BEEF FILLET BURGER





DARK CHOCOLATE MOUSSE

## SWEET TEMPTATIONS

### DARK CHOCOLATE MOUSSE 14

HOMEMADE RICH CHOCOLATE WHIPPED CREAM SERVED WITH MARINATED FRUITS COMPOTES

### PANNA COTTA 16

AN ITALIAN SENSATION SERVED ON STRAWBERRY AND CHOCOLATE SAUCE

### FRESHLY CUT FRUITS 16

SEASONAL FRUITS

### FRUIT FANTASY 15

THREE SCOOP OF ICE CREAM WITH ASSORTED FRESH FRUITS

### DAILY GOURMET CAKE CORNER

PLEASE ASK OUR WAITER FOR THE LATEST CAKE CHOICE AND PRICING

# BEVERAGE

## PREMIUM COFFEE

FRESHLY BREWED COFFEE	12
ESPRESSO	12
CAPPUCCINO	14
CAFÉ LATTE	14
MOCHA	18
HOT CHOCOLATE	16
ICED COFFEE	15
ICED CAPPUCCINO	16
ICED MOCHA	20
ICED CHOCOLATE WITH CREAM	18

TEA	HOT	COLD
ENGLISH BREAKFAST, EARL GREY	12	13
GREEN TEA, JASMINE GREEN		
PEPPERMINT, CHAMOMILE		
LEMON TEA	12	13
TEH TARIK	12	

## MILK

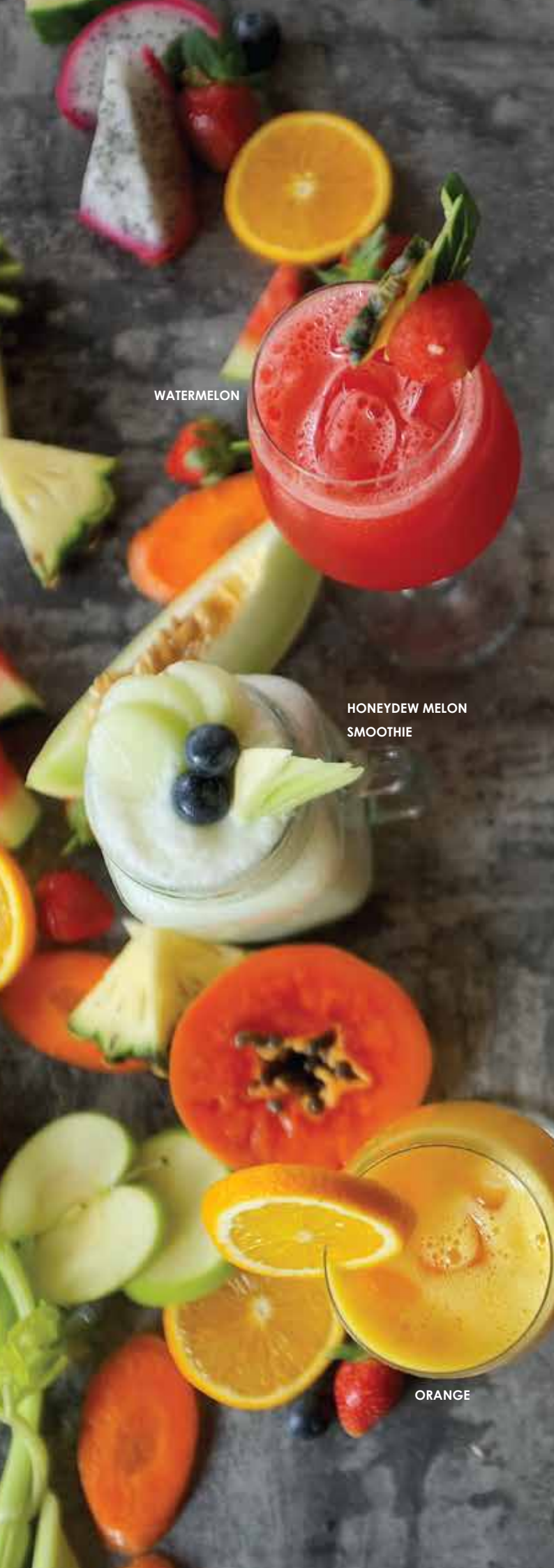
WHOLE	12
SOYMILK	12



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WATERMELON

HONEYDEW MELON  
SMOOTHIE

ORANGE

## FRESHLY SQUEEZED JUICES

APPLE	14
WATERMELON	12
CELERY	14
ORANGE	14
PINEAPPLE	12
PAPAYA	16
WATERMELON PUNCH	16

## MOCKTAIL & SMOOTHIES

NESCAFE FLAPPE CHIPS	14
HONEYDEW MELON SMOOTHIE	14
COOKIE CREAM SHAKES	14
MANGO LASSI	16
PAPAYA POWER SHOT	16
MOOD SWING	16

## SOFT DRINK

COKE, LIGHT COKE, SPRITE, 100 PLUS	11
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STILL WATER	500 ML	1000 ML
ACQUA PANNA	22	30
SPARKLING WATER	500 ML	1000 ML
SAN PELLEGRINO	22	30

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