



RAFFLES COURTYARD

RAFFLES SINGAPORE

MENU



RAFFLES SINGAPORE • 1 BEACH ROAD • SINGAPORE

A KISMET MENU • RAFFLES SINGAPORE

MENU

LOCAL AND REGIONAL CUISINES REIMAGINED BY OUR CHEFS, CRAFTED TO DELIGHT YOUR TASTE BUDS

Red Curry Duck Confit <i>(GF)(LF)(SL)</i>	28
Duck confit in red curry, served with fragrant coconut kaffir lime leaf rice	
Chicken Fried Rice <i>(LF)(SL)</i>	26
Fried rice with poached chicken, egg and vegetables, served with pickled green chilli and sambal chilli	
Singapore Fried Noodles <i>(LF)(SL)</i>	26
Thin rice vermicelli fried with chicken, egg, carrot, cabbage, chives and beansprouts, served with pickled green chilli and sambal chilli	
Laksa Risotto <i>(LF)(N)</i>	38
Risotto in laksa sauce accompanied by charred octopus and garnished with coriander leaf and trout roe	
Butterfly Blue Pea Nasi Lemak <i>(LF)(N)</i>	36
Butterfly blue pea coconut rice with fried soft-shell crab, egg, spicy sambal, crispy anchovies and acar on the side	
Australian Beef Burger	38
Burger with homemade Angus beef patty and egg, served with french fries. Prepared well done unless requested otherwise	

WELLNESS CORNER

A SELECTION OF FRESH AND NOURISHING CHOICES

Courtyard Caesar Salad <i>(P)</i>	28
Romaine lettuce with bacon bits, egg, croûtons, Parmesan cheese, anchovies and classic Caesar dressing	
Grilled Chicken Breast <i>(A)(GF)(LF)</i>	36
Chicken breast served with zucchini, mushrooms, hummus, roasted baby carrots and chimichurri	
Honey Glazed Cod <i>(LF)</i>	48
Honey-glazed cod served with rice, green peas, bok choy, yellow squash, nori, red radish and sesame	

GE PLATES DESIGNED FOR ASSAM TAPAS WITH SMALL PLATES FOR 1-2 GUESTS AND LARGE PLATES FOR 3-4

Satay (6 or 12 Pieces) <i>(LF)(N)(SL)</i>	26/48
Grilled chicken and mutton skewers served with ketupat and classic peanut sauce	



VEGETARIAN



VEGAN



SIGNATURE

(A) Alcohol · (GF) Gluten Free · (LF) Lactose Free · (N) Nuts · (P) Pork · (SL) Sourced Locally
(VG) Vegan · (V) Vegetarian

Our colleagues will assist you with any dietary requirements. Selected dishes marked with an asterisk can be tailored to vegan preferences upon request.

All prices are in Singapore Dollars and subject to 10% service charge and prevailing 9% goods and services tax.

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SOUTHEAST ASIAN TAPAS • CONTINUED

“Har Cheong” Boneless Chicken Thigh <i>(LF)(SL)</i>	20/36
Fried boneless chicken thigh marinated in shrimp paste	
Spicy Tiger Prawns <i>(LF)</i>	26/48
Deep fried, battered tiger prawns drizzled with sweet and sour sauce, served with fresh green papaya salad	
Asian Prawn Toast <i>(LF)</i>	24/46
Crispy prawn toast topped with roasted sesame, served with sweet chilli sauce	
Fried Mantou Chips <i>(LF)(N)</i>	26/48
Golden fried mantou chips served with Singaporean chilli crab dipping sauce (sauce available for purchase at Raffles Boutique to enjoy at home)	
Fried Enoki Mushrooms <i>(LF)(SL)</i>	18/34
Crispy fried enoki mushrooms seasoned with curry powder, served with curry mayonnaise	
Tom Yum Prawn Ravioli	32/58
Prawn dumpling and crispy prawn heads served in a creamy tom yum sauce	

Sauce available for purchase at Raffles Boutique to enjoy at home.

ACCOMPANIMENTS

SIDES TO COMPLEMENT YOUR TAPAS DELIGHTS

French Fries <i>(V)(VG)</i>	10
Fragrant Egg Fried Rice <i>(LF)(SL)</i>	12
Fragrant Steamed White Rice <i>(GF)(LF)(V)(VG)</i>	8

PERANAKAN SIGNATURES CULINARY CRAFTED IN COLLABORATION WITH PRIVATE DINING CHEF, GRACE KEE

Dry Laksa Goreng <i>(LF)(N)</i>	26
Fried noodles tossed in traditional laksa spices with prawns, fish cake, fried tofu and egg	
Beef Cottage Pie	22
Braised beef cooked with rendang spices topped with mashed potato	



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PERANAKAN SIGNATURES • CONTINUED

Ngoh Hiang <i>(A)(LF)(P)(SL)</i>	18
Crispy tofu skin rolls filled with seasoned pork and water chestnut	
Kueh Pie Tee (6 Pieces) <i>(LF)(P)</i>	19
Crispy pastry shells filled with braised turnips, carrots, shrimp, bamboo shoots and preserved soy bean paste	
Sago Gula Melaka <i>(GF)(LF)(V)(VG)</i>	14
Coconut ice cream with soft sago pearls and gula Melaka syrup	

DESSERTS AN ASSORTMENT OF DESSERTS CRAFTED BY OUR PASSIONATE PASTRY TEAM

Chocolate Hazelnut Cake <i>(N)(V)</i>	16
Carrot Walnut Cake <i>(N)(V)</i>	14
Pandan & Gula Melaka Chendol Affogato <i>(GF)(V)</i>	16
Shaved Ice with Whole Lychees & Lychee Sorbet <i>(GF)(V)</i>	12
Topped with basil seeds	

COURTYARD BUNDLE PER BUNDLE 38

- Fried Mantou Chips *(LF)(N)*
- Asian Prawn Toast *(LF)*
- Spicy Tiger Prawns *(LF)*

HERITAGE BUNDLE PER BUNDLE 60

- Choice of one Southeast Asian delight: Fried Mantou Chips, Asian Prawn Toast, Spicy Tiger Prawns, Satay or Singapore Fried Noodles
- + The Original Singapore Sling



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SET LUNCH

PER GUEST 30

Choice of Main: Grilled Chicken Breast, Dry Laksa Goreng, Red Curry Duck Confit or Singapore Fried Noodles

Choice of Beverage or Dessert: Coffee, Tea, Juice, Soft Drinks or Ice Cream

+10 to elevate your beverage to a glass of housepour wine/beer

+10 for unlimited flow of iced Singapore Sling Tea

GRILL NIGHT

EVERY TUESDAY, 5PM TO 9PM

Relish seafood and barbecue favourites, grilled to perfection at our live grill station. From Sambal Tiger Prawns and Laksa Oysters Rockefeller to Otak-Otak and Marinated Snapper, every bite is one to savour.



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