

Tuesdays, 9 & 23 September | 14 & 28 October 2025 6pm — 10pm | The Oval & Verandah

PASEMBUR ROJAK

Malaysian Indian style rojak with shredded jicama and cucumbers, prawn & vegetables fritters, fried bean curd & marinated jelly fish, tossed in sweet potato sauce & sesame seeds

(Vegetarian option available)

\$10.80

SCC POPIAH

Thin pancake wrap stuffed with braised turnip filling with prawns, eggs and lettuce, with chili & sweet sauce (Vegetarian option available)

\$6.80

APPAM WITH CHICKEN KORMA

Appam pancake made with fermented rice batter & coconut milk \$14.20

SCC FRAGRANT CHICKEN, MUTTON & PORK SATAY

With traditional condiments & chunky peanut sauce

Half Dozen \$10.80

One Dozen \$16.20

SAMBAL ONION STINGRAY (300gm)

With cincalok, calamansi & pickled onions

\$18.80

SATAY BEE HOON

Thin vermicelli noodles, cuttlefish, cockles, sliced pork, bean sprouts & kangkong with satay sauce

Vegetarian option available:

Thin vermicelli noodles, bean curd, mock meat, bean sprouts & kangkong with satay sauce

\$14.00

CHICKEN MURTABAK

Roti prata stuffed with minced chicken, chili, onions & egg, served with mutton curry \$11.20

PRATA (CHOICE OF PLAIN, EGG OR ONIONS)

Served with choice of fish curry, chicken curry or dhal & pickled onions

\$8.80

CHENG TENG (V) (SERVED HOT OR COLD)

Sweet, dried longan soup with red dates, white fungus, barley beans, ginkgo nuts & lotus seeds

\$6.80

BUBUR CHA-CHA (V)

Medley of sweet potatoes, taro & tapioca jelly cooked in pandan coconut milk

\$6.80