



SEASONAL SPECIALS

Experience the best of The Coconut Club with our seasonal menu featuring local and traditional favourites. Perfectly paired with our signature coconut rice featuring our premium blend of "White Sutura" coconut milk.

Sambal Goreng Lidah Sapi

Stir fried beef tongue with tofu, tempeh, french beans in sambal belado

26

Laksa Mussels

Stuffed mussels with Otah paste in laksa broth with fish noodle

28

Bebek Goreng

Crispy duck leg confit served with sambal hijau

26

Sambal Ubi-Keledek

Sambal sweet potato leaves with chilli shrimp floss

14

Lunch Set

includes individual servings of Kerabu, Sambal Goreng Lidah Sapi, Laksa Mussels, Bebek Goreng, Sambal Ubi-Keledek, coconut rice and condiments.

38++

À la carte menu is available for both lunch and dinner

THE COCONUT CLUB
椰子俱乐部
KELAB KELAPA
தேங்காய் கிளப்

THECOCONUTCLUB.SG | @THECOCONUTCLUBSG

ALL PRICES ARE SUBJECT TO GST. 10% SERVICE CHARGE IS APPLICABLE FOR DINE-IN.

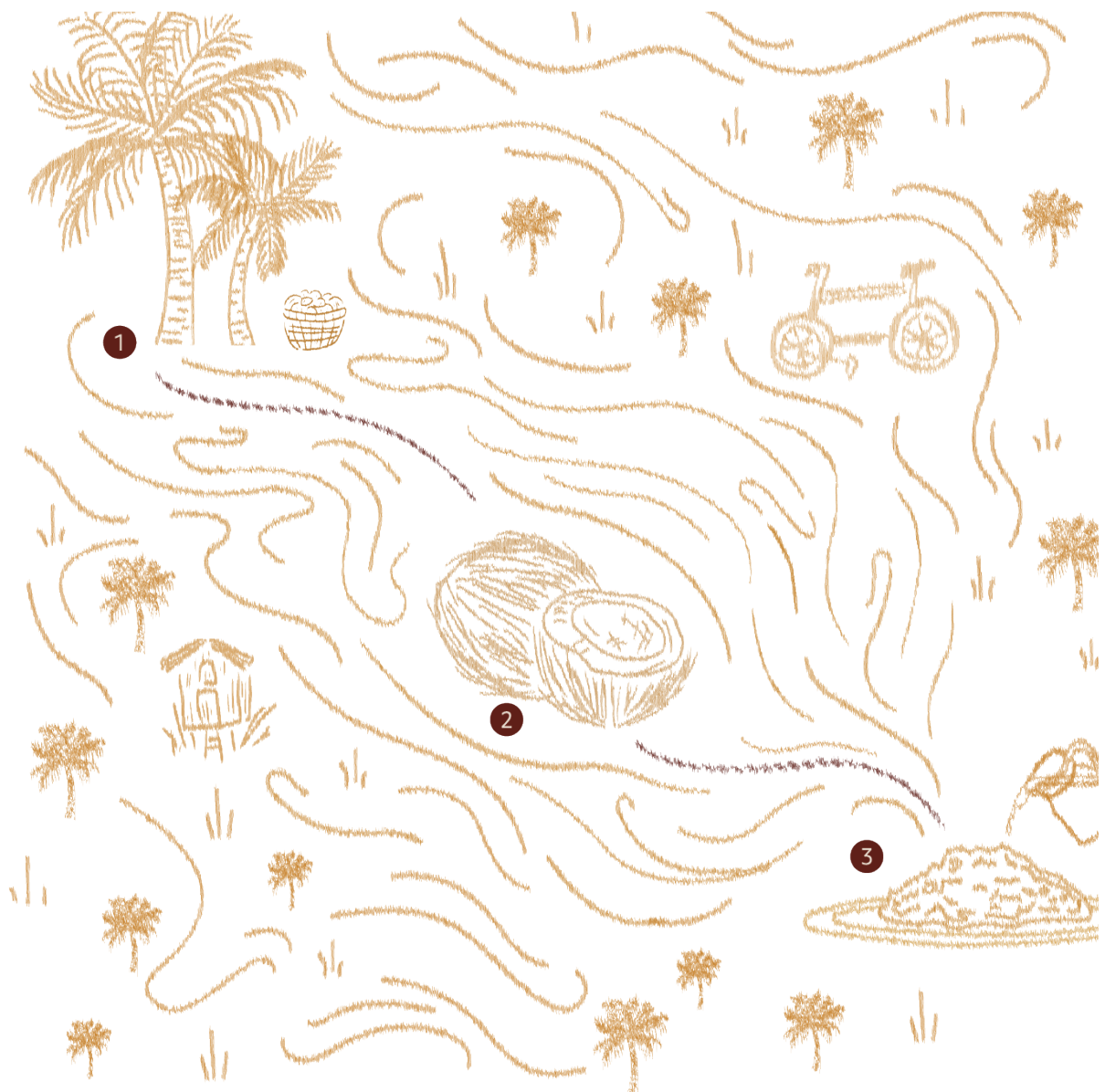
Flavourful coconut milk, our lifeblood.
Milk that perfumes the grains we eat, that perfect morsel of Nasi.
That dances with the spices that we smell through our neighbour's window,
that is now in every kitchen around the world.

And if you peel back these layers, you'll find a web of textures, flavours and patterns.
You'll find a medley of stories.
Tales of bubbling pots of curried stews, of greasy fingers used in place of spoons,
of spirited yelling across the dinner table.
You'll find that every mouthful of Lemak! shares a different chapter.

And behind each chapter is a voice.
The voices of uncles and aunties fussing in the kitchen,
their tender smiles—what can I get you, Sayang?
A kindred Kampong.
Voices that we'll recognise no matter which metropolitan city we settle into.

Then at the end of the day, behind these voices;
a single thread that binds us together,
the Lemak, in all its simplicity, and all its complexity.
Without shortcuts, without cutting corners, because family always deserves the best.

To our People
With Heart
For all things Coconut



OUR WHITE SUTERA

Our blend of coconut milk has taken us years of research and meddling to perfect

1

Fresh coconut milk is harvested daily on-site, using a blend of exclusively sourced Kampong and premium Mawa coconuts.

2

We then take the coconuts to the cold press—and it has to be our very own proprietary temperature-controlled machine (built with the precision of a Formula 1 engineer, literally).

3

All this just for silky, flavourful milk, unpasteurised and free of preservatives and additives; our very own 'White Sutera' milk.

STARTERS

Gohu Ikan

Diced cured Yellowfin tuna with shallots, chilli padi, coconut milk dressing, pomelo, kemangi oil, fish crackers

Prawn & Green Bean Kerabu 🌿

French bean, snow pea, wing bean, prawn, shredded chicken, peanut brittle, sambal belacan, lime

Kueh Pie Ti 🌿

Make it yourself crispy top hat shells, jicama, cabbage, dried cuttlefish and shrimps, baby lobsters

5 pieces

Bakwan Jagung ♡

Corn fritters with tomato sambal

6 pieces

Chicken Satay 🌿

Charcoal-grilled chicken skewers, red onions, cucumber, peanut sauce

4 pieces

Gado Gado ♡

Salad with fried tempeh, cabbage, french beans, potatoes, hard boiled eggs, belinjau crackers, peanut sauce

SEAFOOD

16 **Homemade Otah 🌿** 12

Charcoal-grilled fish cake with barramundi chunks, traditional herbs and spices, wrapped in banana leaf
2 pieces

18 **Asam Pedas Ikan Tenggiri** 26

Mackerel in spicy sour gravy, okra, eggplant, tomatoes

18 **Sotong Sumbat Telur Asin** 28

Lemak Chilli Padi

Stuffed squid with salted egg in spicy turmeric and coconut gravy

12 **Sambal Skate Wing with Sambal** 26

Tumis 🌿

Grilled skate wing with spicy sambal served with chinchalok salad

18

14



T'LUR Caviar Kaluga Amur

Harvested from the Kaluga Amur Sturgeon, a cross breed between Kaluga sturgeon and Amur sturgeon, also native to Amur River. Caviar from the hybrid sturgeons are truly unique as they embody the qualities of both Kaluga and Amur.

98

Served with Coconut Apom pancakes, chopped eggs, shallots and chives

MEAT

Ayam Goreng Berempah 🌿

Spiced and fried organic chicken, specialty hot sauce

half-chicken

34

Kambing Percik 🌿

Charcoal-grilled Australian lamb short ribs marinated in coconut milk and tamarind, housemade acar, sorghum puff

15 min wait time

38

Iga Bakar 🌿

Charcoal-grilled 48 hours cooked 200-days grain fed Australian Angus short rib, fried shallots, sambal hijau matah

15 min wait time, 550g

88

Rendang Sapi

Dry curry of Australian beef cheek, braised in spices and coconut milk

34

Sup Kambing 🌿

Australian lamb shank, cumin, coconut milk with fried shallots

serves 2-3

36

Meatless Rendang 🌿

Dry curry of plant-based protein, braised in spices and coconut milk served with roti jala

28

VEGETABLES

Terung Asam Manis 🌿 v

Fried local eggplant in The Coconut Club's special sauce with aromatic herbs, gula melaka, coconut milk

12

Chap Chye Masak Titek

Braised cabbage, bean curd skin mushrooms, fungus, prawn stock, sambal tikek

14

Sayur Lodeh Lontong 🌿 v

Vegetable stew with rice cakes, jicama, carrot, beancurd, french beans, sweet corn, tempeh chips, coconut milk and housemade coconut serundeng

18

ESSENTIALS

Coconut Rice
with accompanying condiments 9

Sambal Sampler 5

In our pursuit of all things lemak, we've sown trusted and lasting relationships with producers and suppliers—each of them pioneers and masters of their craft.

To find out more about our partners, visit thecoconutclub.sg or follow us @thecoconutclubsg

DESSERTS

Kueh Sampler 🌿

Assortment of Malay & Nonya kueh, handmade fresh daily

3 types / 4 types

16 / 21

Kek Kurma

Sticky date cake, gula melaka caramel sauce, pecans, vanilla ice cream

16

Pisang Goreng 🌿

Crispy battered bananas, coconut, sesame, homemade kaya, jackfruit ice cream

14

Sago Gula Melaka with Seasonal Fruits ▼

Sago pudding, pandan, gula melaka, coconut cream,
fresh coconut strips, seasonal fruits

serves 3

21

Chendol 🌿

Mung bean jelly, gula melaka, coconut milk, evaporated milk,
attap seed, azuki beans, shaved ice

9

add on Mao Shan Wang durian +5

Gula Melaka Chiffon Cake

Gula melaka, coconut milk, eggs, coconut sugar

single slice

5

