

**THE COCONUT CLUB**  
**椰子俱樂部**  
**KELAB KELAPA**  
**தேங்காய் கிளப்**

## STARTERS

<b>Silver Bait and Pineapple Kerabu</b> Fried Silver Bait, pineapple, coriander, chilli lime dressing, bayam merah	7.8
<b>Gado Gado</b> <sup>v</sup> Fried tempeh, shredded cabbage, long beans, baby potatoes, hard boiled egg, peanut sauce	9.8
<b>Otah</b> Charcoal-grilled fish paste with chunks of batang fish and traditional herbs & spices, wrapped in banana leaf	10.8
<b>Fruit Rojak</b> A kaleidoscope of Asian fruits in a unique heritage sauce – rose apple, turnip, starfruit, cucumber, guava, pineapple, you tiao	7.8 / 12.8
<b>Sup Kambing (serves 2)</b> Tender Australian lamb shank soup with homemade lontong	16.8

## SHARING

### CHICKEN

<b>Ayam Goreng Berempah – Leg</b> Signature spiced fried organic French Poulet leg	14
<b>Ayam Goreng Berempah – Breast</b> Spiced fried chicken breast	12
<b>Ayam Lemak Chilli Padi</b> Chicken braised in chilli padi, sand ginger, fresh coconut milk, ginger flower, kaffir lime	12

### SEAFOOD

<b>Sambal Tumis Sotong</b> Stir-fried squid, cherry tomatoes in sambal tumis	16
<b>Assam Pedas</b> Braised Red Snapper in tangy and spicy assam broth with tomato, eggplant, lady's fingers	21
<b>Sambal Lala</b> Stir-fried white Venus clams with sambal tumis and kecap manis	16
<b>Sambal Udang Petai</b> Wok-fried prawns, petai beans, sambal tumis	18

## DESSERTS

<b>Chendol</b> Mung bean jellies, shaved ice, palm sugar, fresh coconut milk, evaporated milk add Adzuki red beans + 2	4.8
<b>Goreng Pisang with Kaya</b> Banana fritters served with homemade kaya	7
<b>Coconut Jelly</b> Refreshing jelly made with coconut water, coconut milk and fresh young coconut	4.8

## NASI LEMAK

All sets come with a serving of coconut rice, fried egg, anchovies, peanuts, cucumber, sambal

<b>Signature French Poulet Leg Set</b> Spiced fried organic French Poulet leg	16.8
<b>Chicken Breast Berempah Set</b> Spiced fried chicken breast	14.8
<b>Ayam Masak Lemak Leg Set</b> Chicken braised in chilli padi, sand ginger, fresh coconut milk, ginger flower, kaffir lime	14.8
<b>Homemade Otah Set</b> Charcoal-grilled fish paste with chunks of batang fish wrapped in banana leaf 8 min prep time	13.8
<b>Fried Kembung Fish Set</b> Indian Mackerel with a side of kecap manis 8 min prep time	16.8
<b>Basic Set</b> Coconut rice, fried egg, anchovies, peanuts, cucumber, sambal	5
<b>Kids Set (age 5 and under)</b> Coconut rice, fried egg & cucumber	ON THE HOUSE

### Add-ons

Coconut rice / Fried egg + 2

### BEEF

<b>Iga Bakar</b> Charcoal-grilled twice-cooked beef short rib in secret sauce, served with sambal hijau & sambal ulek	58
<b>Beef Rendang</b> Flavourful dry curry of tender beef cheek braised in spice mixture and fresh coconut milk	22

### VEGETABLES

<b>Tauhu Tempeh Sambal Belado</b> <sup>v</sup> Stir-fried beancurd and tempeh, West Sumatran sambal	9.8
<b>Terung Assam Manis</b> <sup>v</sup> Fried local eggplant in special homemade sauce of aromatic herbs, gula melaka and fresh coconut milk	9.8
<b>Stir-Fried Kangkong</b> Water spinach, red chilli, dried shrimps	8.8
<b>Wok-Fried Kacang Panjang</b> Long beans, hae bee hiam	7.8
<b>Wok-Fried Lady's Fingers</b> Lady's fingers, hae bee hiam	10.8

<b>Kueh Kosui</b> Steamed gula melaka kueh tossed in grated fresh coconut	5.8
<b>Kueh Salat</b> Glutinous rice and kaya cake made with fresh pandan juice and coconut milk	6
<b>Kueh Bingka</b> Warm baked tapioca cake served with homemade coconut ice cream	5.8
<b>Kueh Platter</b> Assortment of Malay & Nonya kueh, handmade fresh daily	6

## HAPPY HOUR

Asahi Beer Bucket (5) for \$35\*\*

ALL DAY, EVERY DAY

## ALCOHOLIC

### BOTTLED BEER

Asahi Super Dry Japan	13
Rye & Pint Sunday's Brew Pilsner Singapore	14
Rye & Pint Star Gazin' Session IPA Singapore	15
Brewlander Freedom Lager Singapore	17

### WHITE WINE

	GLS / BTL
Tyrrell's Old Winery Chardonnay New South Wales, Australia	65
Twin Islands Sauvignon Blanc Marlborough, New Zealand	16 / 80

### RED WINE

	GLS / BTL
Tyrrell's Old Winery Pinot Noir New South Wales, Australia	65
Meehan Shiraz Heathcote, Australia	16 / 80

### COCKTAILS

Ramona Grapefruit Spritz Lightly sparkling organic Sicilian wine made with Zibibbo grapes, organic ruby grapefruit juice	16
Aperol Gin Spritz Strawberry-infused gin, Aperol, kaffir lime	18
Passion Fruit Cucumber Sling Vodka, passion fruit, cucumber, lime, mint	18
Cold Brew Martini Vodka, rum, gula melaka, cold brew coffee	18
Old Fashioned Single malt whiskey, bitters, sugar, orange	18



## NON-ALCOHOLIC

Teh (hot / cold)	3	Bandung	4.8
Kopi (hot / cold)	3	Teh O Ice Limau	4.8
Milo (hot / cold)	4	Iced Calamansi with Sour Plum	4.8
Barley (hot / cold)	4	Soft Drinks Coke / Coke Zero / Sprite / 100PLUS	3.8
Lemongrass (hot / cold)	4.8		

## NASI LEMAK, CHENDOL & EVERYTHING IN BETWEEN

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ALL PRICES ARE SUBJECT TO GST & SERVICE CHARGE