



THE FLAVOURS OF SINGAPORE
BY PARK HYATT CHENNAI

Nothing quite says Singapore like the sights, sounds and smells of the famous hawker centers that dot the island. And no one can tell the tale of this culinary experience quite like our beloved Mr. Ong.

Born and raised in Singapore, he would often spend hours animatedly sharing his experience of hunting for the island's best Laksa or how to flavour the perfect Sambal.

A frequent visitor to Park Hyatt Chennai, Mr. Ong's longing for the flavours of home on his extended visits, inspired our chefs to make him feel at home.

His passion for food soon brought him into our kitchens, carting the most authentic ingredients from across the bay and passionately teaching us the nuances of this unique cuisine.

Inspired by his passion and the amalgamation of flavours that make Singaporean street food so unique, we dedicate our latest culinary experience to him.

TO START

- MALACCA LAKSA** INR 590
Deliciously spiced curry noodle soup with chicken, prawn, coconut milk and selection of condiments 221Kcal (P) (C) (F) (N) (E) (S) 330gms
- SEAFOOD LUMPIA** INR 625
Crispy fried savory spring rolls with crab meat, prawns, bean sprouts, carrots and selection of condiments 245Kcal (S) (C) (F) (N) (E) 120gms
- ROTI PRATA WITH CHICKEN CURRY** INR 590
Singaporean coconut curry with shallots, fresh turmeric and chilli. Served with layered crispy bread 319Kcal (P) (C) (F) (N) (E) 181gms
- MALACCA LAKSA SANTRI** INR 490
Deliciously spiced curry noodle soup with coconut milk and selection of condiments 144Kcal (C) (F) (N) (E) 332gms
- ROJAK** INR 490
Fruit salad with tangy soy dressing, sprouts, crushed peanuts and selection of condiments 95Kcal (P) (C) (F) (N) (E) 275gms
- LUMPIA** INR 525
Crispy fried savory spring rolls with bean sprouts and carrots 260Kcal (C) (F) (N) (E) 120gms
- ROTI PRATA WITH VEGETABLE CURRY** INR 490
Singaporean coconut curry with shallots, fresh turmeric and chilli. Served with layered crispy bread 285Kcal (P) (C) (F) (N) (E) 174gms

FROM THE CHARCOAL
SATAY GRILL

- SATAY AYAM** INR 550
Marinated chicken skewers with roasted peanut sauce 165Kcal (P) (C) (F) (N) (E) 156gms
- SATAY KAMBING** INR 625
Lamb skewers marinated with kecap manis, shallots, tamarind, red chilli, cumin and coriander 321Kcal (P) (C) (F) (N) (E) 161gms
- SATAY LILIT** INR 625
Sugar cane skewered minced seafood with lemongrass and kaffir lime leaves 134Kcal (P) (C) (F) (N) (E) 175gms
- NON VEGETARIAN SATAY COMBO (6 PCS)** INR 690
199Kcal (P) (C) (F) (N) (E) 165gms
- SATAY TOFU** INR 425
Peanut sauce, red chilli, ginger, lemon juice and palm sugar 140Kcal (P) (C) (F) (N) (E) 210gms
- SATAY BABY CORN** INR 425
Tamarind, fresh turmeric, shallot, cumin and coriander 126Kcal (P) (C) (F) (N) (E) 120gms
- SATAY MUSHROOM & BABY POTATO** INR 425
Red chilli, ginger, roasted peanut sauce and kecap manis 177Kcal (P) (C) (F) (N) (E) 275gms
- VEGETARIAN SATAY COMBO (6 PCS)** INR 525
178Kcal (P) (C) (F) (N) (E) 160gms

MR. ONG RECOMMENDS

- GHILLI MUD CRAB** | INR 1950
Singaporean chilli sauce, served with fried and steamed mantou 220kcal (G)(S)(F)(D) 400gms
- BLACK PEPPER MUD CRAB** | INR 1950
Black pepper sauce, served with fried and steamed mantou 220kcal (G)(S)(F)(D) 400gms
- SAMBAL FISH** || INR 825
Sambal belacan sauce, served with jasmine rice 180kcal (G)(S)(F)(D) 280gms
- SICHUAN GHICKEN** | INR 690
Sichuan chilli sauce, served with fried and steamed mantou 184kcal (G)(S)(F)(D) 240gms
- GHILLI PRAWN** | INR 1250
Singaporean chilli sauce, served with fried and steamed mantou 190kcal (G)(S)(F)(D) 240gms
- BLACK PEPPER LAMB** | INR 990
Black pepper sauce, served with fried and steamed mantou 230kcal (G)(S)(F)(D) 240gms
- SICHUAN TOFU** | INR 625
Sichuan chilli sauce, served with fried and steamed mantou 160kcal (G)(S)(F)(D) 220gms
- BLACK PEPPER TOFU** | INR 625
Black pepper sauce, served with fried and steamed mantou 160kcal (G)(S)(F)(D) 220gms
- CRISPY FRIED SICHUAN EGGPLANT** | INR 590
Sichuan chilli sauce, served with fried and steamed mantou 140kcal (G)(S)(F)(D) 210gms
- SAMBAL SAYUR** | INR 690
Lotus stem, baby corn, mushrooms in veg sambal sauce, served with jasmine rice 110kcal (G)(S)(F)(D) 220gms

MAKE YOUR OWN WOK

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|-----------------------|----------------------|
| NON VEGETARIAN | VEGETARIAN |
| GHICKEN INR 720 | EGGPLANT INR 590 |
| FISH INR 790 | TOFU INR 625 |
| LAMB INR 990 | LOTUS STEM, INR 625 |
| PRAWN INR 1950 | BABY CORN & MUSHROOM |
| MUD CRAB INR 1250 | |
- Tossed with your choice of
 • Sambal belacan (G)(S)(F)(D) • Black pepper (G)(S)(F)(D) • Sichuan chilli (G)(S)(F)(D)
 • Singaporean chilli (G)(S)(F)(D) • Veg sambal (G)(S)(F)(D)
- All wok dishes are served with jasmine rice or mantou

SIDE PLATES

- MR. ONG'S SEAFOOD TRUFFLED FRIED RICE** | INR 725
Truffle scented jasmine rice with crab meat, prawn and crunchy vegetable 210kcal (G)(S)(F)(D) 275gms
- GHICKEN FLAVORED RICE** | INR 325
38kcal (G)(S)(F)(D) 170gms
- STIR FRIED BOK GHUY WITH GINGER SOY** | INR 325
88kcal (G)(S)(F)(D) 160gms
- SAMBAL COCONUT LONG BEANS** | INR 325
75kcal (G)(S)(F)(D) 130gms
- WOK TOSSED BROCCOLI WITH GARLIC SAUCE** | INR 325
75kcal (G)(S)(F)(D) 130gms
- HARICOT BEANS AND MUSHROOMS TOSSED IN SICHUAN GHILLI** | INR 325
153kcal (G)(S)(F)(D) 175gms
- JASMINE RICE** | INR 325
170kcal (G)(S)(F)(D) 180gms
- MANTOU STEAMED** 310Kcal/**FRIED** 370Kcal (6 PIECES) (G) 80gms | INR 325
- MR ONG'S TRUFFLED FRIED RICE** | INR 325
Truffle scented jasmine rice with crunchy asparagus 113kcal (G)(S)(F)(D) 190gms

RICE & NOODLES

- MEE GORENG** | INR 790
Yellow fried noodles with chicken, prawn, egg and fresh vegetables 284kcal (G)(S)(F)(D) 300gms
- GHAR KWAY TEOW** | INR 790
Flat rice noodles, gently tossed with chicken, prawn, tofu and crunchy green vegetables 239kcal (G)(S)(F)(D) 280gms
- NASI GORENG** | INR 790
Flavored, spicy fried rice with chicken, prawn, eggs, tossed with vegetables, sweet soy and homemade chilli sambal 284kcal (G)(S)(F)(D) 300gms
- MEE GORENG SAYUR** | INR 625
Yellow fried noodles with fresh vegetables 200kcal (G)(S)(F)(D) 210gms
- GHAR KWAY TEOW SAYUR** | INR 625
Flat rice noodles, gently tossed with tofu and crunchy green vegetables 225kcal (G)(S)(F)(D) 220gms
- NASI GORENG SAYUR** | INR 690
Flavored, spicy fried rice tossed with vegetables, sweet soy and homemade chilli sambal 220kcal (G)(S)(F)(D) 250gms

FROM MUMMA ONG'S KITCHEN

- LAMB RENDANG WITH JASMINE RICE** | INR 1050
Aromatic cinnamon shallot curry with desiccated coconut 260kcal (G)(S) 220gms
- HAINANESE GHICKEN RICE** | INR 890
Poached chicken, chicken broth served with seasoned chicken rice and bok choy 240kcal (G)(S)(F)(D) 300gms
- PLANTAIN LEAF WRAPPED CATCH OF THE DAY FISH, SAMBAL BELACAN** || INR 900
Served with jasmine rice 220kcal (G)(S)(F)(D) 260gms
- JACKFRUIT RENDANG WITH JASMINE RICE** | INR 790
Aromatic cinnamon shallot curry with roasted coconut 110kcal (G)(S) 200gms
- KARI SAYUR** | INR 790
Lemongrass flavored coconut curry with red chilli, turmeric, shallot and garlic 300kcal (G)(S)(F)(D) 280gms

TO FINISH

- PISANG GORENG** | INR 390
Crispy fried banana fritters, served with homemade pandan coconut ice cream 223kcal (G)(S)(F)(D) 100gms
- CHILLI CHOCOLATE DACQUOISE** | INR 390
Rich chocolate ganache, scented with chilli and served with Milo ice cream 340kcal (G)(S)(F)(D) 130gms
- BURBUR GHAGHA** | INR 390
Tapioca jelly with coconut milk soup, steamed sweet potato, seasonal fruits and pearl sago 402kcal (G)(S)(F)(D) 200gms

ICE CREAM CART

- PANDAN COCONUT** 168kcal (G)(S)(F)(D) 125gms | INR 390
 - MANGO LEMONGRASS** 120kcal (G)(S)(F)(D) 125gms | INR 390
 - SALTED GULA MELAKA** 154kcal (G)(S)(F)(D) 125gms | INR 390
 - MATCHA** 125kcal (G)(S)(F)(D) 125gms | INR 390
 - JASMINE TEA** 132kcal (G)(S)(F)(D) 125gms | INR 390
 - MILK** 135kcal (G)(S)(F)(D) 125gms | INR 390
- TOPPINGS 3gms
 Mango candy (G)(S)(F)(D) Roasted cashewnuts (N) Coconut roll (D)(F)(S)(D) Tapioca pearls (G) Passion fruit coulis (G)(S) Sesame brittle (G)(S) Gula melaka (G)(S) Seasonal fruits (G)

COCKTAILS

- CHERRY BLOSSOM MARTINI** | INR 750
Gin, dry vermouth and cherry blossom liqueur
- CUCUMBER LEMONADE** | INR 750
Gin, fresh lemon juice, palm sugar syrup, soda water and cucumber slices
- WATERMELON SHOGHU** | INR 750
Watermelon pulp, soju, ginger extract, palm sugar syrup and fresh lime juice
- KOPI MARTINI** | INR 750
Vodka, slow-drip cold brewed coffee and palm sugar syrup
- ALOE VERA MARGARITA** | INR 750
Aloe vera extract, tequila, runny honey, lime juice and sea salt
- LEMONGRASS MOJITO** | INR 750
Rum, lemongrass, lemon, mint, palm sugar syrup and club soda
- PANDAN FASHIONED** | INR 750
Whisky, pandan syrup and angostura bitters
- GREEN TEA COSMO** | INR 750
Vodka, green tea, orange juice, cranberry juice and lime juice

BUBBLE TEAS

- STRAWBERRY MANGO** | INR 390
Fresh strawberry, mango puree, cold brew tea, tapioca pearls, milk and palm sugar syrup
- COCONUT** | INR 390
Coconut milk, cold brew tea, tapioca pearls, milk and palm sugar syrup
- MATCHA** | INR 390
Matcha cold brew tea, tapioca pearls, milk and palm sugar syrup
- TARO** | INR 390
Loose leaf jasmine tea, taro powder, honey, tapioca pearls, milk and palm sugar syrup

FLAVORED ICE TEA

- LITCHI** | INR 390
Cold brew tea, litchi juice
- GUAVA** | INR 390
Cold brew tea, guava juice
- PASSION FRUIT** | INR 390
Green tea cold brew, passion fruit
- MANGO & MINT** | INR 390
Cold brew tea, fresh mango, lime & mint