

---

---

# REGIONAL FAVOURITES

---

---

## SALAD

---

**GF** **PRAWN THAI PAPAYA AND MANGO SALAD | 30**  
*grilled prawn, coriander, nampla dressing, dried shrimp, side of spiced peanut*

## SOUP

---

*all accompanied with a side of steamed rice*

**BAK KUT TEH | 28**  
*pork rib, shiitake, choy sum, pork peppery broth*

**THAI GREEN CURRY | 28**  
*thai vegetable, fragrant sweet basil, shallot, lime, red chilli, coconut*

**SOTO AYAM | 26**  
*spiced Indonesian chicken broth, rice vermicelli, quail egg, shredded chicken*

## MAIN COURSE

---

**HAINANESE CHICKEN RICE | 36**  
*chicken breast or drumstick, fragrant rice, rich chicken broth*

**NASI GORENG | 38**  
*seafood rice, fried egg, marinated chicken thigh and satay*

**CHAR KWAY TEOW | 28**  
*flat rice and yellow noodle, chinese chicken sausage, shrimp, chives*

**OUR SINGAPORE LAKSA | 32**  
*rice noodle, prawn, chicken, quail egg, fish cake, fragrant laksa coconut broth*

**GF** Gluten-free

 Vegetarian

 Contains Pork

*Please inform our restaurant staff of any food allergies or restrictions that you may have.*

*All prices are subject to 10% service charge and 7% GST*

*Capella Singapore supports sustainable products and uses them for the preparation of this menu*

---

#CapellaSingapore #TheKnolls

Visit us on  @capellasingapore.sentosa  @capellasingapore  @CapellaSIN