

菜单 FOOD MENU



Name: 石叻坡 Strait Place 1819

By: d'Good Café

Location: VivoCity

Salads & Soups

Origin

Rojak means “diverse mix” in colloquial Malay and this traditional fruit and vegetable salad certainly represents the cultural diversity of Singapore. The Chinese version is tossed and served with dark sauce of haekor (fermented shrimp sauce), belacan (fermented shrimp paste), tamarind, chilli, lime, sugar, and peanuts.

Rojak Salad



12.0

Our version includes a myriad of apples, pineapples, Thai Mango, local turnip, cucumber, crispy bean curd puff, Japanese cod fish crisps, youtiao, and hazelnut crust tied harmoniously in our house-made sweet and savoury rojak sauce.



SALADS & SOUPS

Cured Salmon Salad 12.0

Cured salmon with tangy yuzu vinaigrette for a refreshing punch.

Fruit Salad 10.0

A potpourri of fruits dressed in tangy yuzu vinaigrette

Wild Forest Mushroom Soup 8.0

Warm your heart with a bowl of creamy mixed mushrooms served with youtiao (fried dough)

Soup Of The Day 10.0 to 12.0

SIDES

Sautéed Wild Mushrooms GF 6.0

Mixed mushrooms sprinkled with chives.

Homemade Onion Rings 8.0

Crispy battered rings are made from freshly cut sweet onions and served with barbecue sauce and garlic aioli.

Extra waiting time may be required as they are prepared from scratch upon order

Fried Nuggets (6/12 pcs) 5.0 / 8.0

Chicken nuggets with barbecue sauce.

Homemade Mashed Potatoes GF 6.0

Made from scratch with fresh potatoes and served with roasted jus, this is both creamy and full of flavour.

Shoestring Truffle Fries 8.0

Golden fries served with house-made black truffle mustard and chives

Shoestring Fries 6.0

Golden fries served with garlic aioli

Chicken Karaage 8.0

Bite-sized chicken with choice of mayonnaise or homemade chilli remoulade .

Buttermilk Fried Chicken Wings (4pc/8pc) 8.0/14.0

Mid wings with smoked barbecue sauce

Creamed Corn GF 6.0

Corn kernels simmered in sweet cream sauce. We don't recommend sharing this as one bowl may not be enough.

SHARING PLATES



Origin

Originating from Malaysia, it's a dish that gained popularity in Singapore and is commonly sold by Chinese hawkers. Typically slathered with spicy, aromatic sambal chili paste, wrapped in banana leaf and grilled, this dish is a well loved by Singaporeans.

Sambal Stingray with Chinchalok SG 15.0

Pull apart rows of juicy grilled fish meat in spicy house-made sambal and umami chinchalok.

Add White Rice: \$1.50

Nasi Lemak Sushi SG 10.0

We deconstructed the nasi lemak and rolled it up into a quartet of sushi. Chilli crab, otah, konbu egg, and ikan bilis with sambal are stacked atop fragrant rice infused with coconut and fresh pandan leaves. Be ready for plate-stacking with this Singapore-style sushi.

ALL-DAY BREAKFAST



Straits Place Carrot Cake 10.0

Our rendition of this hawker favourite offers a contrast in textures. Radish cake is fried with egg in dark soy sauce to a fragrant heap before it is sandwiched between two crispy white radish cakes and topped with cucumber and carrot spaghetti.



Mama's Fried Bee Hoon 10.0

Available till 12pm daily

Fried bee hoon is one of Singapore's home-cooked staples. Like how mama would cook it, vermicelli noodles flavoured with our secret stock is piled with pan-seared fresh sea prawns, cabbage, egg, buttermilk fried chicken wings, and crispy shallots. Pair this comfort food with our house-made sambal chilli for an extra fragrant spice kick.

Origin

Unlike the dessert carrot cake, Singapore Fried Carrot Cake has no carrot. Instead, the core ingredients are white radish (also known locally as white carrot) and rice flour. The mixture is steamed, then cut into cubes and fried with garlic, eggs and preserved radish called 'chai poh'. Served black (fried with sweet dark soya sauce) or white (original), this local favourite is brought to Singapore by Teochew immigrants. Teochew hawker Ng Soik Theng claims to be the first to have called this dish 'chai tow kway' in the 1960s when she added white radish to it. Another hawker, Lau Goh, is said to have popularised the white version.

Singapore Chilli Crab Benedict 16.0

Poached eggs balancing on chilli crab and toasted English muffins, savour every mouthful of the crustacean with lava egg yolk, sprinkles of basil oil, and caviar topping.

Portobello Egg Benedict 14.5

Enjoy double poached eggs on large and juicy Portobello mushrooms with house-made Hollandaise sauce running generously over them.

Homemade English Breakfast 16.5

A full breakfast with Cumberland sausage, baked beans, sautéed forest mushrooms, baked tomato, smoked bacon, egg, and brioche.

Tomato Crab Benedict 15.0

Poached eggs on tomato-drenched Dungeness crab meat and toasted English muffins with sprinkles of basil oil and caviar topping.

MAINS



Origin

As its name suggests, Hokkien Mee is a dish created by Hokkiens. However, its origins are a little uncertain. Some say Hokkien sailors who had worked at noodle factories in post-war Singapore would gather at Rochor Road in the evenings to fry the excess noodles from the factories over charcoal stoves. Others suggest that a stall beside the 7th Storey Hotel near Rochor Road first created this dish.

Thick yellow noodles are fried with bean sprouts, prawns, eggs, squid and slices of cooked pork. Rich prawn and pork broth is poured over the mix several times. Each time, a lid is placed over the wok so that the flavours seep into the noodles and the sauce thickens. The dish is served with a dash of sambal (chilli paste) and lime on the side.

Lobster & Crab Hokkien Mee

21.0

We redefined this humble dish by piling stir fried yellow noodles and vermicelli with soft shell crab, lobster, squids, egg, bean sprouts and pork lard. Enjoy this crustacean-soaked noodles with our house-made sambal and fresh lime juice.



Origin

Originally a Chinese creation from the southern island of Hainan, chicken rice involves poached chicken and rice cooked in fragrant, fatty chicken stock. This staple travelled south to Singapore with the wave of Hainanese immigrants and became one of Singapore's national dishes. Apart from its Hainanese root, Singapore's Chicken Rice has Cantonese adaptation of dipping freshly boiled meat in ice water for a jelly-like skin.

Hainanese Chicken Roulade with Foie Gras

17.5

Tender poached chicken thighs shaped into rolls are accompanied by aromatic and addictive rice, luxurious foie gras, and marinated Japanese cucumber spaghetti. Our house-made garlicky chilli and ginger sauce are no afterthought either as they not only complete the dish but give it a solid kick in flavours.

Options: Fried Chicken or Fried Mid Wings

Fried Chicken



Fried Mid Wings





Healthier Choice



Origin

Nasi lemak is a dish that comprises rice made fragrant with coconut cream and pandan leaves. A light meal that is believed to be Malay in origin, it is traditionally accompanied by fried anchovies, sliced cucumbers, fried fish, and a sweet chili sauce. Since the 1980s, the dish has gradually evolved to include a greater variety of accompaniments.

Straits Place Nasi Lemak 16.0

Anchored by fragrant rice infused with coconut and fresh pandan leaves, our version is loaded with fried fish, buttermilk fried chicken wings, otah, konbu egg, ikan bilis with peanuts, and Japanese cucumber slices. We give this one the extra zing with our house-made sweet and spicy sambal chilli.

Gluten-free Option: Replace buttermilk chicken wings with grilled chicken and fried with grilled fish

Lobster Roll 26.0

A perennial favourite among our diners, our lobster roll is prepared with the claws and tail of fresh Boston Lobster stuffed in buttery brioche and accompanied by a side of golden fries.

Grilled Steak 30.0

Grilled juicy beef with veal jus on a bed of pommes puree and served with seasonal vegetables.

Cut: 200g ribeye

Origin

The Singapore Hor Fun is a classic hawker centre dish of Chinese origin. Soft and flat rice noodles are served on a bed of gloriously silky and thick sauce.

Ribeye & Fish Hor Fun 21.0

Our version showcases slippery rice noodles with nicely marbled ribeye, toman fish, poached egg, and chye sim dressed in flavourful sauce on a skillet.

Straits Place Fried Rice 14.0

Generously filled with fresh prawns, bacon, and golden egg before it is finished off with a crown of pickled green papaya, this humble Asian staple will make your taste buds tingle with satisfaction.

Fish & Chips

Fish remains moist while it is wrapped with a golden and crispy batter. Served with malt vinegar and zesty tartar sauce, the way we prepare our Fish & Chips is influenced by the owner's years spent in England.

Ling Cod 22.0

Dory 15.0



Origin

Bak Kut Teh is literally translated into “Meat Bone Tea” in Hokkien. It features a pork rib soup that is eaten with a side of rice and chopped red chilli in dark soy sauce. Tea is traditionally served to counter the richness of the dish. Chinese immigrants from the Chaoshan region of China’s Guangdong province claimed they brought the recipe to Singapore while some argued it was the Hokkiens from the Fujian province in the 19th century.

The Singapore River was one of the busiest districts back in the day where coolies would toil for days on end loading and unloading sacks of rice and other goods. It was said that Bak Kut Teh was invented as a dish to provide an early morning energy boost for these coolies.

There are two main variants in Singapore. Teochew’s version of bak kut teh is seasoned only with garlic, soy sauce and pepper, with the soup simmered and skimmed. The result is a fine, light brown consommé that is garlicky and peppery. As the Hokkiens prefer soups that are robust, their version is strongly scented with a wide variety of herbs and spices.

Black Garlic Bak Kut Teh 🇸🇬 🌿 🍳 ❤️ 19.0

We prepared this time-honoured dish in the Teochew way and inject it with modernity. Sous vide pork ribs with black garlic puree is accompanied by a bowl of creamy and peppery consommé.

Fresh Norwegian Salmon Grenobloise 🍷 GF 17.0

One whole salmon is filleted before it is pan-roasted for a light crusty skin. Paired with asparagus, baby potatoes, herbs, and a touch of extra virgin olive oil, we give this one a refreshing yet briny taste by finishing it off with fresh shallots, capers, and lemon juice.



Origin

Char kway teow (炒粿条) is a dish of rice noodles stir-fried in dark soya sauce and lard. Of Teochew origin, the dish was originally perceived as poor man’s dish and was popular amongst the labourers, farmers and fishermen after a gruelling day’s work. It eventually became a hawker staple with other ingredients added such as egg, Chinese sausage, fishcake, beansprouts, and cockles. Skilled control of the fire lends the dish its trademark smoky (wok-hei) fragrance.

Unagi & Salmon Fried Kway Teow 🇸🇬 🌿 🍳 21.0

Our rendition is indulgent with cured salmon and unagi in a perfect balance with the wok-hei noodles. For lower calories, we replaced some of the rice noodles with shirataki noodles.



Origin

Fish soup bee hoon has been available since at least the 1920s. It is viewed as a healthy food in Singapore. Catherine Ling of CNN listed fish soup bee hoon as one of the “40 Singapore foods we can’t live without”.

Sliced Fish Bee Hoon Soup 🇸🇬 ☆ 15.0

We served ours with slippery rice noodles along with plump slices of toman fish boiled or fried.

Choice of fish: Non-Fried or Fried

Choice of soup: Clear Fish Broth or Milky Fish Broth



Origin

Roti Prata is a South-Indian flat bread made by frying stretched and tossed dough. Typically eaten with curry, it makes a satisfying meal for any hour of the day.

Singapore Curry Chicken Prata Wrap

12.0 🇸🇬 ☆ 🌶️

We serve the roti prata wrapped over chicken with a bowl of piping hot curry.



Origin

Singapore curry chicken is shaped by the Peranakan Chinese (descendants of Chinese immigrants who built up their lives and heritage on the Malay Archipelago). It is cooked with coconut milk, potatoes and chicken with herbs and spices to produce a scrumptious stew. This iconic curry is creamy, yet not too strong and thick - a perfect curry to eat over rice, or with bread.

Singapore Curry Chicken Loaf

12.0

Served with whole loaf of traditional local bread to mop up the spicy goodness.

PASTAS

Choice of pasta: Linguine, Capellini or Spaghettoni

Gluten-free option is available for selected pastas



Origin

Bak Chor Mee is translated into Minced Meat Noodles. The origins of this dish can be traced back to early immigrants from the province of Teochew.

It can be enjoyed dry or in soup. Regardless of the version, you can either have it with mee kia (thin egg noodles) or mee pok (flat egg noodles). The dry version is tossed with minced meat, meat balls, pork slices, stewed sliced mushrooms, and bits of pork lard – along with a mixture of chilli paste, vinegar, soy sauce, and oil.

BCM Capellini



16.0

We have taken apart the Bak Chor Mee and reassembled it with scallops, caviar, prawns, poached egg, minced pork, mushrooms, and crispy wonton skin. It's finished off with the right amount of vinegary goodness and house-made chilli.

Laksa Seafood



16.0

Slurp up this Singapore's go-to dish. We serve our version with pasta drenched in savoury and spicy laksa broth, fresh sea prawns, cockle meat, quail eggs, and pinches of shrimp floss.

Bacon Carbonara



16.0

A classic with streaky bacon, freshly grated parmesan cheese, and a poached egg

GF option is available

Prawn Aglio Olio



16.0

Packed with deveined sea prawns, slurp up the al dente pasta coated with flavours of white wine, finely minced garlic, and chilli padi.

GF option is available



Signature



Popular



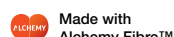
SG special



Gluten Free



Chef's Recommendation

Made with
Alchemy Fibre™**Truffle Shrimp Capellini** ☆**16.0**

Capellini and sweet shrimps tossed with aromatic truffle oil and savoury konbu pack an umami punch.

Crab & Homemade Tomato**16.0**

Soft crab meat is sautéed in beurre monte, freshly prepared tomato sauce, and basil. This appetising pasta is good to the last strand.

GF option is available

Truffle Woodland Mushroom **16.0**

A trio of mushrooms are sautéed in butter, chicken stock, and truffle paste. Mushroom lovers will revel in this earthy flavour of shimeiji, portobello and button mushrooms finished off with roasted macadamia nuts, truffle oil, and chopped herbs.

Vegetarian option is available

GF option is available

DEUTSCH SKILLET PANCAKES

*Made from scratch. Please allow 30 minutes for preparation

**Singapore Chendol****Classic** ☆ **Classic** ☆ **8.0**

Lemon juice, maple syrup, and cream cheese on the side.

Apple Crumble ☆ **12.0**

Caramelised apples, crunchy crumbles and melted marshmallows.

Berries & Yoghurt **12.0**

Berries compote, greek yoghurt, crumbles, and vanilla ice cream.

Durian & Coconut ☆ **13.0**

Catch a whiff of the sweet and bold aroma of the king of fruits before you sink your teeth into the creamy D24 durian flesh. Accompanied by a scoop of vanilla ice cream and our crunchy house-made coconut sablés, this warm pancake is finished off with palm sugar syrup drizzles. We call it indulgence on a skillet.

Singapore Chendol **13.0****16.0 (with durian)**

Enjoy Singapore's favourite dessert on a warm pancake topped with vanilla bean ice cream, D24 durian flesh, soft azuki beans, chewy pandan jelly and crunchy house-made coconut sablé drizzled with palm sugar syrup.

Ice Cream (per scoop) 3.0

Choice of flavour: Triple chocolate, vanilla bean or vintage strawberry.

Choice of drizzle: Maple syrup, chocolate, or strawberry sauce.

**Durian & Coconut****Apple Crumble** ☆ **Berries & Yoghurt**



Personalised
Birthday Message

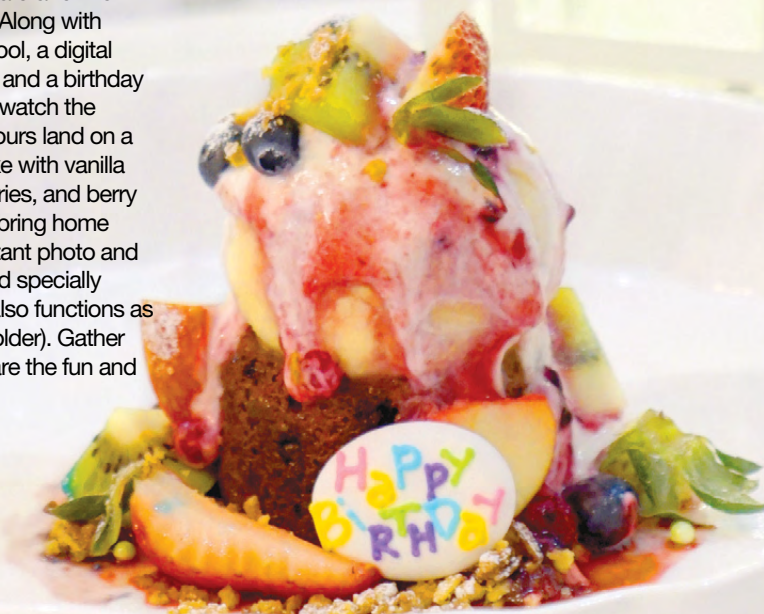


Birthday Song via
Mini Speaker



EDIBLE BIRTHDAY PIÑATA! \$12*

Birthdays are very special and we would like to throw you a smashing one, literally! Smash and crack open a personal and edible piñata that is both fun and delicious. A chocolate ball filled with sugar crystals, sprinkles, and fruity rice cereal is suspended over a crane-like stand constructed by us. Along with it comes your smashing tool, a digital personalised birthday tag and a birthday song. Swing the tool and watch the release of a myriad of colours land on a bed of chocolate lava cake with vanilla bean ice cream, fresh berries, and berry compote. On top of that, bring home little gifts from us – an instant photo and our very own birthday card specially designed for you (which also functions as a photo frame and pen holder). Gather your closed ones and share the fun and joy at our café!



**Piñata dessert is valid at \$12 during birthday month with a minimum spend of \$50 in a single receipt. Please present proof of date of birth for verification.*

THE STRAIT *Afternoon Tea*

Prepared Fresh Daily from 2:30pm to 5:30pm

**\$42
FOR
TWO**

Menu changes seasonally.

Set is accompanied by choice of **Coffee or Tea.**

Choice of Coffee – Espresso Coffee (excluding add-ons and milk replacement) or Filtered Coffee (excluding rare & experimental processed)

Choice of Tea – Up to \$10



SWEET ENDINGS

End your meal on sweet notes with fresh bakes straight from our oven



Little Nyonya

8.0

Concocted with authentic gula melaka from Melaka, coconut gula melaka mousse is layered with sweet pulut hitam (sticky black glutinous rice) and wrapped between fragrant pandan sponge to give it a perfect balance and bite. To top it all off, roasted desiccated coconut is sprinkled over gula melaka sauce – elevating its exquisite flavours and leaves you wanting more.



d'Good Triplet Cheesecake

8.5

This three-layer cake is skilfully and tenderly crafted, beginning with a rich and luscious chocolate top, followed by a creamy Philadelphia cheese center and finished off with a crunchy oreo base.



d'Good New York Cheesecake

8.5

Smooth, creamy and bold, this classic ends off with a layer of digestive base for an added crunch.



Rose Lychee Jelly Mousse Cake 8.0

A lovely harmony between delicate rose mousse, fragrant vanilla sponge and lychee jelly layers, this light and floral cake is finished off with white chocolate spray and a lychee fruit



d'Good Maple Sea Salt Cheesecake

9.0

This best seller is our very own signature that was created first (and only) by us. It is baked from a God-given recipe with Philadelphia cream cheese and is uniquely tied together with dashes of maple syrup and Maldon sea salt.



Singapore Kaya Pandan 8.0

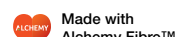
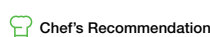
Timeless and made with fresh pandan juice, this Singapore's favourite has alternating layers of smooth kaya mousse and pillowy pandan sponge. It is finished off with a spread of kaya jam and generous sprinkles of house-made coconut crumbles for the caramelly aroma and crunch.



Lava Cake

5.0

Delicious chocolate cake with a melted soft center. A simple yet satisfying note to end on!



KIDS' MEAL

Fish Fingers 8.0

Pasta in Tangy Tomato Sauce 6.0

Cheesy Sandwich 6.0

Fried Chicken Nuggets (6-pc) 6.0

Choose a side: Creamed corn, fresh salad or fries

GLUTEN FREE

STARTERS

Homemade Mashed Potatoes 6.0

Made from scratch with fresh potatoes and served with roasted jus, this is both creamy and full of flavour.

Sautéed Wild Mushrooms 6.0

Mixed mushrooms sprinkled with chives

Creamed Corn 6.0

Corn kernels simmered in sweet cream sauce. We don't recommend sharing this as one bowl may not be enough.

Nasi Lemak Sushi 10.0

We deconstructed the nasi lemak and rolled it up into a trio of sushi. Chilli crab, otah, konbu egg, and ikan bilis with sambal are stacked atop fragrant rice infused with coconut and fresh pandan leaves. Be ready for plate-stacking with this Singapore-style sushi.

MAINS

Grilled Steak 30.0

Grilled juicy beef with veal jus on a bed of pommes puree and served with seasonal vegetables.

Cut: 200g ribeye

Strait Place Fried Rice 14.0

Generously filled with fresh prawns, bacon, and golden egg before it is finished off with a crown of pickled green papaya, this humble Asian staple will make your taste buds tingle with satisfaction.

Portobello Egg Benedict 14.5

Enjoy double poached eggs on large and juicy Portobello mushrooms with house-made Hollandaise sauce running generously over them.

Strait Place Nasi Lemak 16.0

Anchored by fragrant rice infused with coconut and fresh pandan leaves, this Malay staple is loaded with grilled fish, grilled chicken, otah, konbu egg, ikan bilis with peanuts, and Japanese cucumber slices. We give this one the extra zing with our house-made sweet and spicy sambal chilli.

Gluten-free Option: Replace buttermilk chicken wings with grilled chicken and fried fish with grilled fish

Hainanese Chicken Roulade with Foie Gras 17.5

Tender poached chicken thighs shaped into rolls are accompanied by aromatic and addictive rice, luxurious foie gras, and marinated Japanese cucumber spaghetti. Our house-made garlicky chilli and ginger sauce are no afterthought either as they not only complete the dish but give it a solid kick in flavours.

PASTA

Bacon Carbonara 16.0

A classic with streaky bacon, freshly grated parmesan cheese, and a poached egg

Prawn Aglio Olio 16.0

Packed with deveined sea prawns, slurp up the al dente pasta coated with flavours of white wine, finely minced garlic, and chilli padi.

Truffle Shrimp Capellini 16.0

Capellini and sweet shrimps tossed with aromatic truffle oil and savoury konbu pack an umami punch.

Truffle Woodland Mushroom 16.0

A trio of mushrooms are sautéed in butter, chicken stock, and truffle paste. Mushroom lovers will revel in this earthy flavour of shimeiji, portobello and button mushrooms finished off with roasted macadamia nuts, truffle oil, and chopped herbs.

Vegetarian option is available

Crab & Homemade Tomato 16.0

Soft crab meat is sautéed in beurre monte, freshly prepared tomato sauce, and basil. This appetising pasta is good to the last strand.

Laksa Seafood 16.0

Slurp up this Singapore's go-to dish. We serve our version with pasta drenched in savoury and spicy laksa broth, fresh sea prawns, cockle meat, quail eggs, and pinches of shrimp floss.




As good as
brown rice

ENJOY THE TASTE YOU LOVE WITH THE NUTRITION YOUR BODY NEEDS.


We use *Alchemy Fibre™ as an ingredient in the items marked with 

Alchemy Fibre™ is a patented blend of plant-based ingredients and is a slow-release carbohydrate that is high in dietary fibre and contains prebiotics. Slow-release carbs release glucose gradually into the bloodstream during digestion, resulting in more steady blood glucose levels. Prebiotic fibre helps to promote gut health and supports the natural functions of the immune system. Adding Alchemy Fibre™ to white rice makes white rice digest as slowly as brown rice, contain 3x more fibre than brown rice, yet taste as good as the soft and fluffy white rice you love.


SLOW
Release
Carbohydrate


*Slower rise
in blood
glucose levels*


100%
Plant-based
Ingredient


*5 times more
fibre than 1 serving
of boiled broccoli*


HIGH
In Fibre &
Prebiotics


*Promote gut health &
support natural functions
of immune system*