

Dessert

Roti Tisu 17

Crisp roti tower, kaya dip, condensed milk and ice cream

Kaya w. Sticky Rice 12

Coconut pandan jam with sticky rice

Strawberry Panna Cotta with Crysanthemum tea foam 14

Roti ELvis 18

Indian pancake stuffed with peanut, butter, banana, milo, condensed milk

Beverages

Fresh Young Coconut 12

Sparkling Water 10

Still Water 10

Teh Tarik (Sweetened Pulled Tea) 6.5

Soda 5

Coke / Sarsi / 100 Plus / Diet Coke

Milo Dinosaur 8

Malted milk topped with more Milo

Butterfly Lychee Lemonade 8

Color changing lemonade

About Us

At Singapura the focus is on the wonderful melange of Indian, Malay, Java and Chinese flavors coming together in one port city. The spices are bold and reflective of the UNESCO heritage hawker culture from the region.

From the legendary Hainanese Chicken Rice to the Iconic Chili Crab, the story continues to be told in NYC, through our chef Salil Mehta.

Food is the story around your dining table but who you eat with is the BIGGER story, there is no better representation of a culture than the dishes its represented by. Our dishes are meant to be shared and through sharing your food you share your love.

Looking forward to serving you.

Let's Makan

Please inform your server if you have any allergies
Gratuity may be added to parties of 6 or more

@Singapura.nyc



Home of the Iconic Chili Crab

Chili Crab MP

Signature sweet and spicy chili sauce and velvety egg

Singapore Black Pepper Crab MP

Crab with curry leaves, fresh cracked black pepper, garlic, and shallots and butter

* served with a choice of Steamed Bun or Fried Bun

Our Signature dishes are encouraged to be eaten with your hands
to complete a five sensory experience

Starters

Spiral Curry Puffs : Pastry shaped as spiral, stuffed with spiced potato and curry leaves 15

Satay Ayam : Chicken skewers, hawker spice blend, grilled, served with peanut sauce 16

Calamari Singapura : Crisp calamari tossed in sambal and rice crispies 18

Spice Dust Wings : Chicken wings fried to perfection and dusted with house blend of spices 17

Tahu Goreng : Firm tofu served with bean sprouts, fresh cucumber, crispy potato ribbons and carrot topped with peanut sauce and ABC 15

Salted Egg Prawns : Jumbo Prawns with salted egg emulsion infused with curry leaves and chili 34 🍤

Ikan Pangang (Grill Fish): Marinated fillet of pompano with kecap sambal 19

Summer Salad: Lychee, jackfruit, onion, cucumber, pineapple, sweet chili, mixed green 17

Roti's from beloved hawkers of Singapore (Indian style pancake bread)

Roti Prata : served with curry dipping sauce 10.50

Roti Telur: stuffed with egg, bell pepper, jalapeno, onion 16

Roti Murtabak : stuffed with minced beef, onion, jalapeno, egg 18

Roti Hawaii : stuffed with sausage, pineapple, peppers, egg, mayo 19

Roti Bom : compressed roti dough, thick and chewy topped with dhal and curry 14

Roti NYC : stuffed with sausage, egg, american cheese with ketchup and mayo 19

Roti Cobra : topped with sunnyside egg and curry ayam 27

Jantan (Man) : topped with 2 eggs, curry dip, dhal, sambal 17

Api Api : stuffed with chillies and onion, served with dhal, curry and sambal 16

Hawker Noodles

Number One Spicy Noodle 20

The spiciest and best noodle in NYC, thin rice noodle, onion, chive
Veg & Tofu | Chicken | Shrimp +3 | Seafood +3

Mamak Mee Goreng 19

Egg noodles sauteed with tomato sambal, chives, beansprout, egg and crispy potato
Veg & Tofu | Chicken | Beef +3 | Shrimp +3 | Seafood +3

Char Kway Teow 20 (The most iconic noodle dish of Singapore)

Dragon's breath noodles, flat rice noodles in dark soy sauce, chili, bean sprouts, egg and chives
Veg & Tofu | Chicken | Beef +3 | Shrimp +3 | Seafood +3 | Chinese Sausage +2

Singapura Noodles 19

Thin rice noodle cooked in curry paste, an iconic Singapore dish with beansprout, chive, onion, carrot and egg
Veg Tofu | Beef +3 | Seafood +3 | Shrimp +3 | Chinese Sausage +2

Hokkien Mee 29

Lomein and laifan noodle braised in a seafood egg gravy with shrimp, fishball, squid, lime and sambal

Singapura Laksa 22

Egg & thin rice noodle in spicy coconut milk broth, laksa leaves, cucumber, tofu puff bean sprouts
Veg & Tofu | Chicken | Shrimp +3 | Seafood +3

Singapore's Pride

Hainanese Chicken Rice (Singapore's National Dish) 26

A Singaporean staple poached chicken served with rice steeped in chicken stock, soy, ginger, chili

Nasi Lemak 28 🍴

Coconut rice, served with curry beef, sambal anchovies, sunny side eggs, fresh cucumber, achar, salted peanuts with sambal shrimps and shrimp cracker

Chili Crisp Fried Rice 19

Chili oil sautéed fried rice with onions, scallions, egg and crisp garlic.

Chicken | Beef +3 | Veg Tofu | Seafood +3 | Shrimp +3 | Chinese Sausage +2

Banana Leaf Rice 27 🍴

Coconut rice, chicken rice, sambal potato, boiled fried egg, beansprouts and chive, curry chicken, fresh cucumber, shrimp cracker

Rendang Beef 28

Caramelized beef curry, slow cooked braised in spices and coconut milk

Curry Assam 25

Sour & spicy, coconut milk curry infused with pineapple, torch ginger, laksa leaves
Veg Tofu | Shrimp +8 | Fish +13

Black Pepper Wok Hei Steak MP

Wok seared Pat LaFrieda steak with black and white pepper sauce

Ayam Goreng (crispy skin chicken) 29

Dry-aged chicken fried to a crisp and showered with garlic infused maggi soy, bed of egg tofu

Tamil Fish 42

Chilli and curry leaf infused coconut milk, grill seasoned pompano fish

Uncle Kam's Tofu Special 22

Egg white soft tofu, peas and bok choy in a wine sauce

Singapore Bak Kut Teh 25

Pork rib tea with fresh cracked white pepper, whole garlic, served with chili infused, chinese donut

Kang Kung 25

Stir fried morning glory with fresh garlic sauce

Nyonya Omelette 19

Hawker style chive, preserved radish, birds eye chili