



INDOCAFE

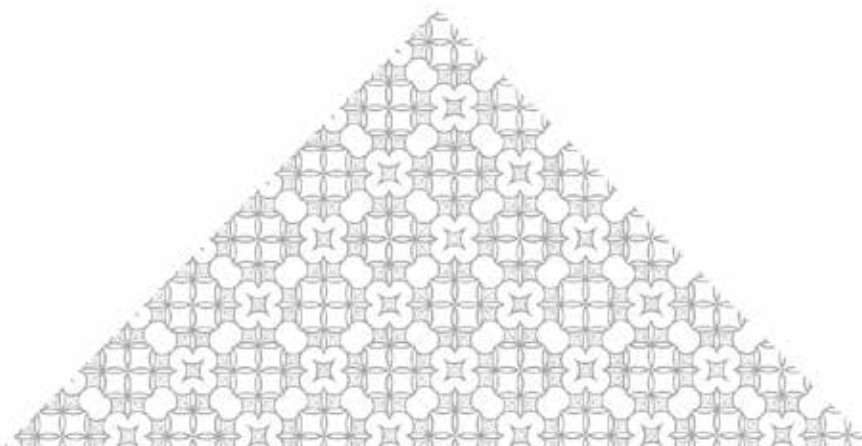


the white house



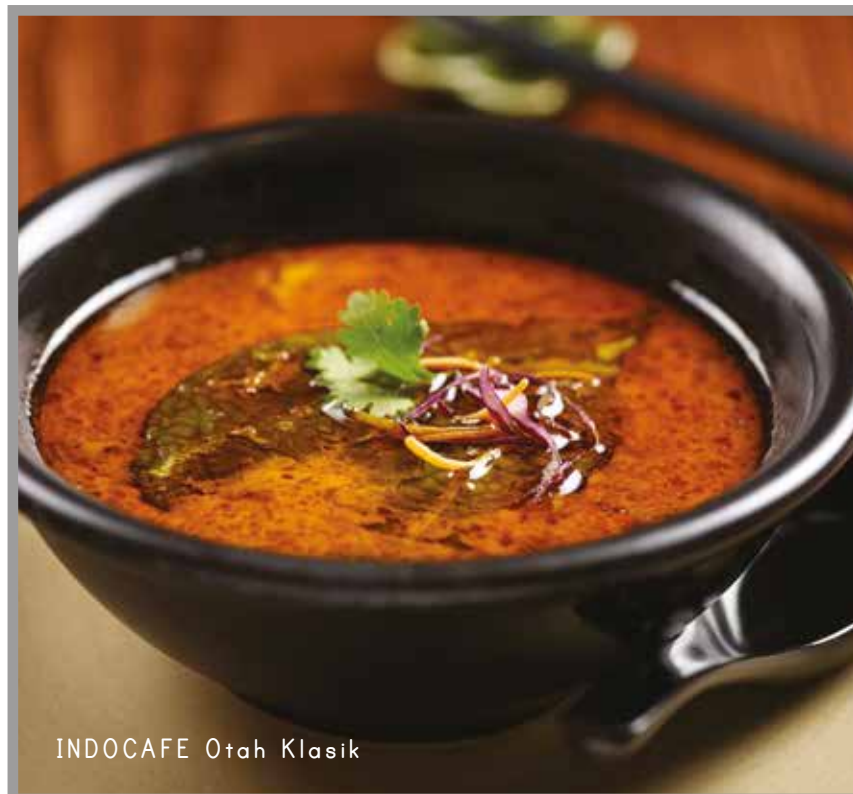
Welcome to INDOCAFE – the white house.

Experience a dining experience steeped in Straits Peranakan culture, showcasing modern Peranakan cuisine and fine coffee appreciation amidst the lush quiet of Scotts Road. Embrace the culinary and cultural delights to your heart's content with INDOCAFE – the white house, a delightfully unique gem in the heart of Singapore.

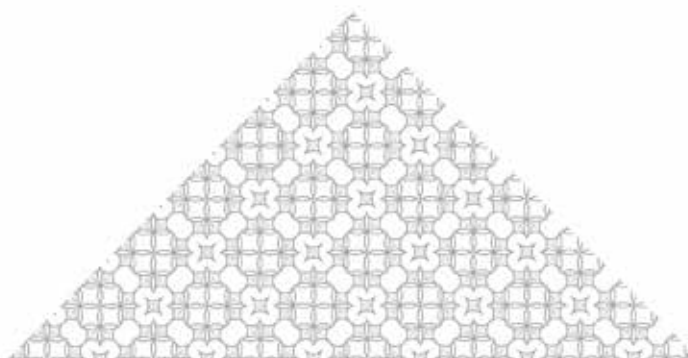




INDOCAFE Signature Kueh Pie Tee



INDOCAFE Otah Klasik



STARTER



INDOCAFE SIGNATURE KUEH PIE TEE

Crispy 'Top Hat' pastry cups filled with shredded turnip, served with prawns, crabmeat and homemade chili dip

18

NGOH HIANG

Crispy homemade five-spiced pork meat roll wrapped in soy bean curd skin and deep fried

16



INDOCAFE OTAH KLASIK

Delicately steamed 'Chawanmushi' egg custard with fish fillet, seasoned with coconut milk and our special blend of herb and spices

12

KIAM HU TAO POK

Soft tofu stuffed with salted fish, minced pork and topped with tobiko roe

9



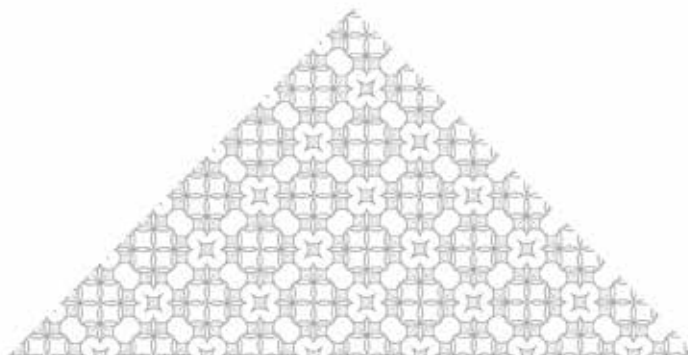
Noh Hiang



Kiam Hu Tao Pok



Organic Ayam Buah Keluak



SOUP

HEE PEOW TNG

Fish maw soup with homemade prawn balls, pig tripe and cabbage
(Serves 1-2 Persons)

12

CHYE BUEY TNG

Salted vegetable soup with roasted pork belly and green mustard
(Serves 1-2 Persons)

12

POULTRY



ORGANIC AYAM BUAH KELUAK
All-time Peranakan favourite braised organic chicken with
black nut and exotic spices

24

KARI KAPITAN

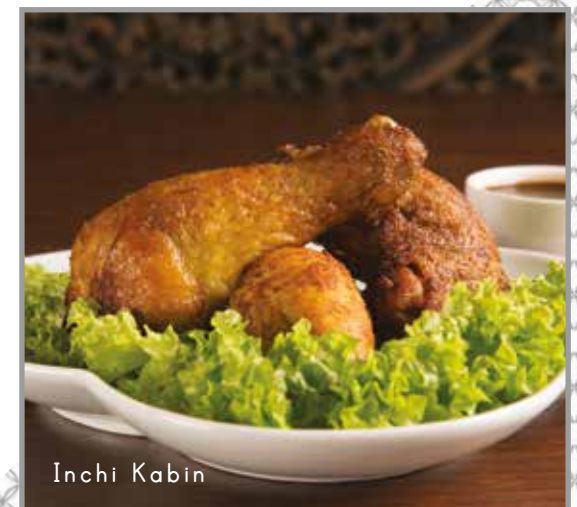
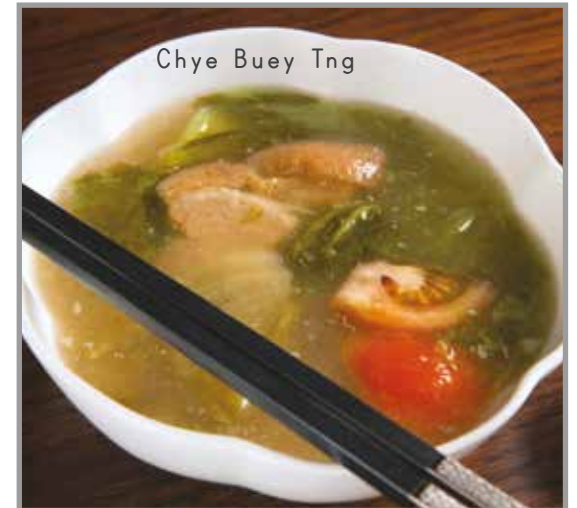
Organic chicken braised in authentic Nyonya curry

21

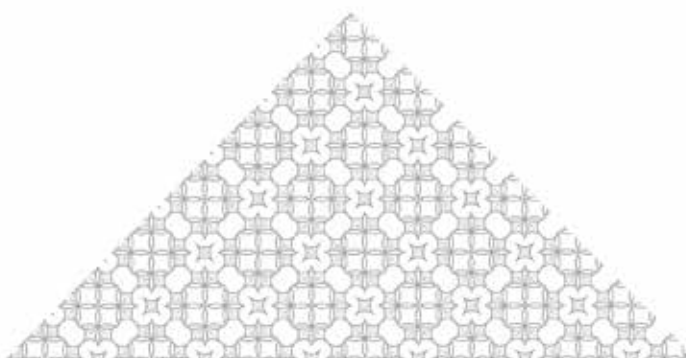
INCHI KABIN

Deep fried Organic chicken marinated in blue ginger and lemongrass
rempah paste

14



Wagyu Beef Rendang



MEAT



WAGYU BEEF RENDANG

Slow cooked Wagyu beef cheeks in INDOCAFE's special blend of spices

28

BABI PONGTEH

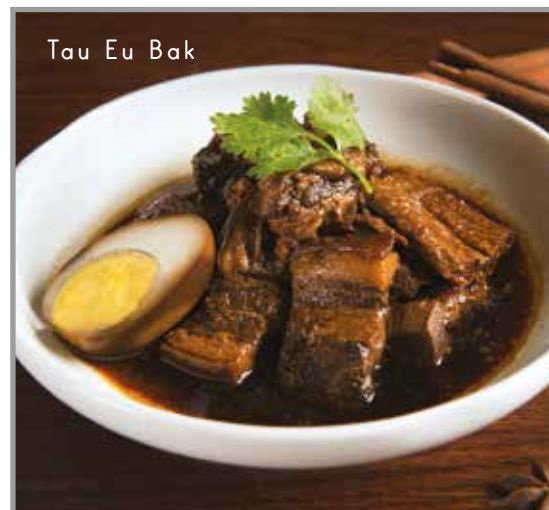
Pork belly braised in fragrant soya bean paste and aromatic spices

18

TAU EU BAK

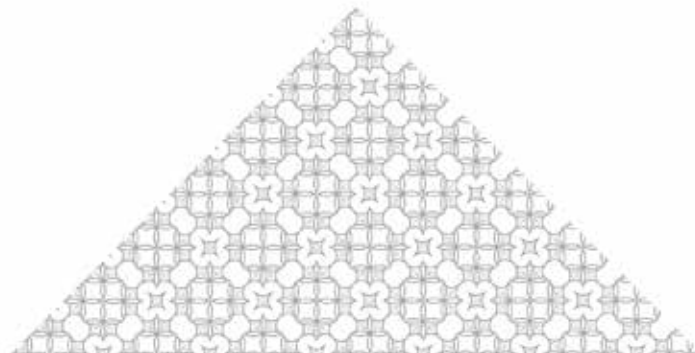
Garlic and pepper braised Kurobuta pork with premium dark soya sauce

18





Kari Kepala Ikan



SEAFOOD

IKAN MASAK MERAH

Pan roasted fish fillet served with homemade sweet sauce

28

UDANG ASSAM PEDAS

Stewed tiger prawns sautéed in spicy pineapple gravy and served with tomatoes and ladyfingers

24

SAMBAL SOTONG

Stir fried fresh squid with INDOCAFE's sambal spice blend

18



KARI KEPALA IKAN

Red garoupa fish head cooked in assam gravy with ladyfingers and tomatoes

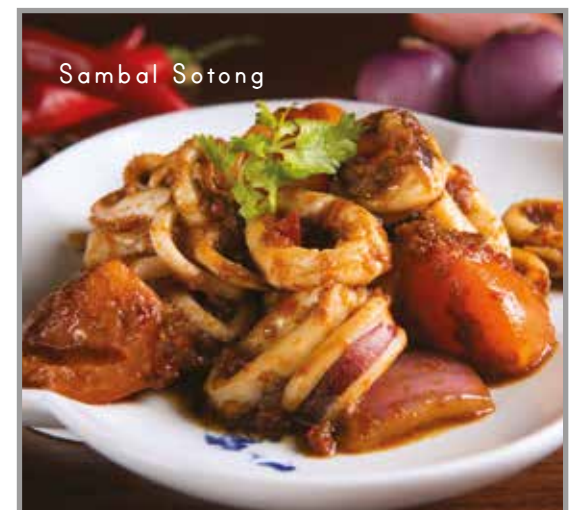
28 (half) | 48 (whole)



Ikan Masak Merah



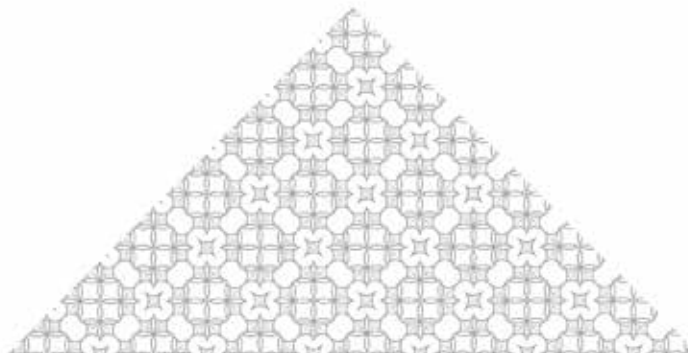
Udang Assam Pedas



Sambal Sotong



Sayur Lodeh



VEGETABLES

CHAP CHYE

Penang style braised mixed vegetables with pork skin and prawns in fermented bean curd sauce

14

SAMBAL KANG KONG

Fragrant sautéed water spinach with spicy sambal chili
(Add prawns - \$8)

9

SAYUR LODEH

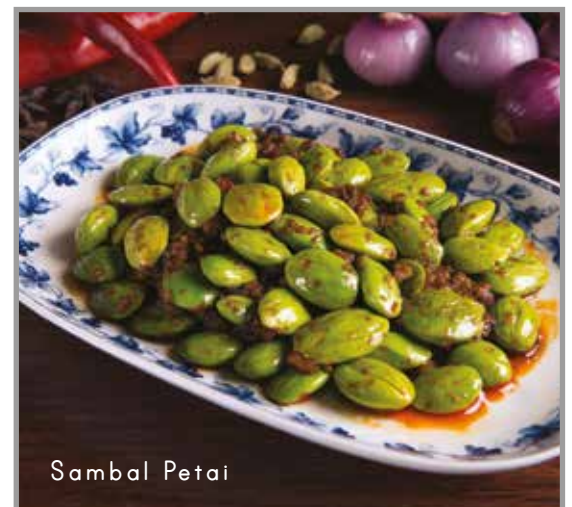
Stewed mixed vegetables in coconut gravy

12

SAMBAL PETAI

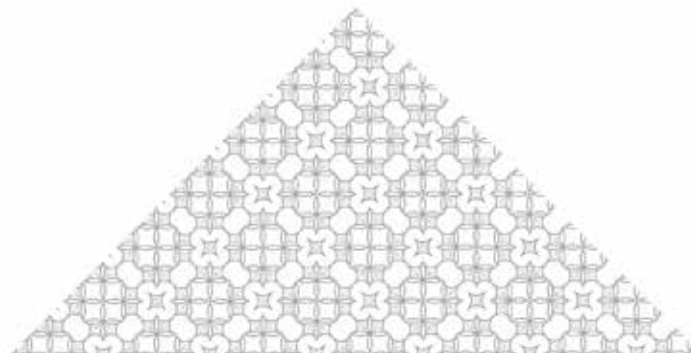
Stir fried twisted cluster bean in spicy sambal chili
(Add prawns - \$8)

10





Assam Laksa



RICE & NOODLES

BUAH KELUAK FRIED RICE

Fragrant fried rice with black nut paste, served with prawns and peanuts

13

LAKSA LEMAK UDANG

Noodles in coconut milk and fish broth, served with tiger prawn

16

ASSAM LAKSA

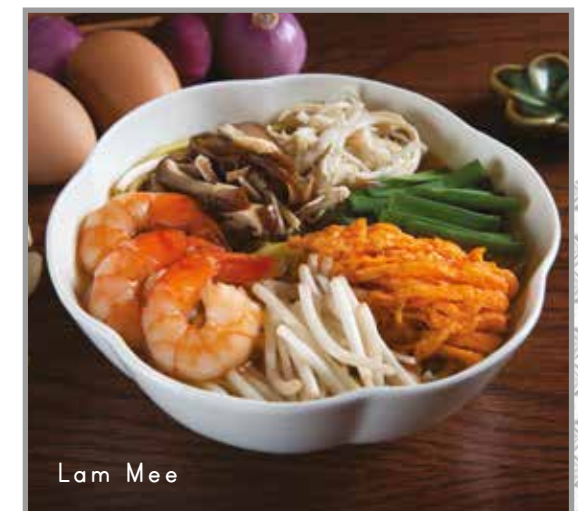
Noodles in tangy spicy fish soup, served with traditional accompaniments

9

LAM MEE

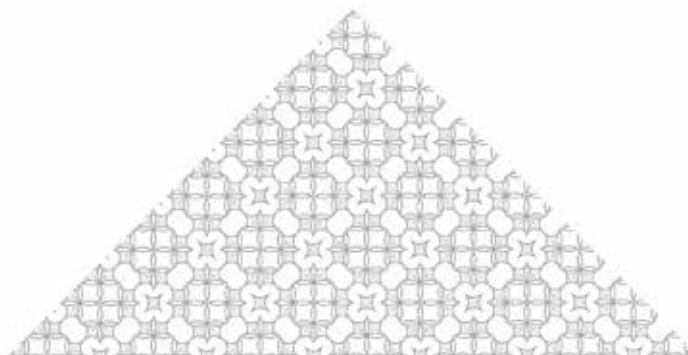
Traditional nyonya birthday noodles with shrimp and pork

13





Chendol Panna Cotta



DESSERT

BUBUR CHA CHA

Traditional nyonya dessert soup of yam, sweet potatoes and banana in rich coconut milk

10

PULUT HITAM

Sweetened black glutinous rice porridge served with salted coconut milk

9



CHENDOL PANNA COTTA

Coconut pudding with chendol, atap chee, red bean and gula Melaka

12

HOMEMADE ICE CREAM (2 SCOOPS)

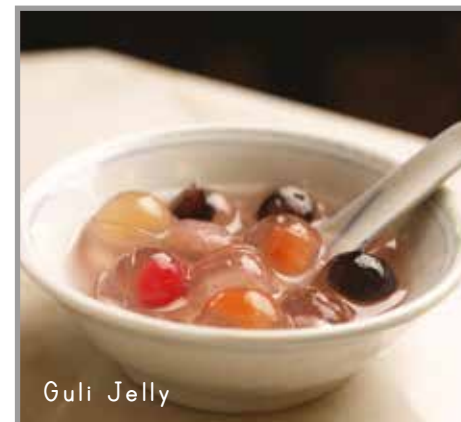
Ice cream of the day

8

GULI JELLY

Fresh fruit marble in homemade lemongrass syrup

9





INDONESIAN SINGLE ORIGIN COFFEE

Indonesian single origin coffee beans are generally grown on a single farm, which might range in size from a few acres to large plantations occupying many square miles, or a collection of farms which all process their coffee at the same mill.

Kopi Luwak - These are the coffee beans gathered from the droppings of the Indonesian mammal called Luwak or Civet Cat after they have eaten the ripe coffee cherries, digested the fruit, and excreted the seeds. Owing to its obvious limitations on volume production, the Kopi Luwak coffee bean is now one of the most expensive in the world.

Bali Kintamani - Special selection of finest quality Arabica coffee beans, which are shade grown, hand-picked and sun dried in the fertile volcanic highlands of the Kintamani area. The coffee has unique characteristics that derives from their natural processing which, makes them slightly sweeter. This procedure also intensifies the sweet fruit tones and produces a coffee with moderately low acidity.

Java - Low acidity. This makes it a great coffee for those who are sensitive to the higher acidity found in some other regions. The roasted beans have the most wonderful smell of vanilla. The cup is sweet notes of cinnamon, graham cracker, and a slight smokey flavor. This coffee has a great buttery feel in the mouth with a long and lingering finish where some notes of earth and melon peek through. Great coffee.

Sumatra Sinabung - The coffee is sourced from the mountain of Mt. Sinabung, an active volcano near the market and tourist town of Berastagi. The coffee is processed in a similar fashion to how wet-hulls are done in Sulawesi. They are wet hulled, though the hulling of parchment to green happens once the coffee is dried more fully.

Simalungun - Simalungun is one of the largest regions in the coffee highlands of North Sumatra. Home to the many Batak clans with generations of coffee farming expertise, Simalungun is the ideal place for growing superb Sumatran Coffee.

SINGLE ORIGIN COFFEE

KOPI LUWAK

Carefully selected 100% kopi luwak, highly aromatic, rich and very smooth

48

BALI KINTAMANI ARABICA

From the highland plateau of Kintamani, typical flavours of coffee include lemon and citrus notes, with a sweet soft consistency

8

JAVA BLAWAN ARABICA

Harvested from Ijen Plateau in East Java, this coffee has sweet aroma with a well-balanced and smooth finish

8

PAPANDAYAN WEST JAVA

Rich aroma and flavour with medium body and acidity

10

SINABUNG MOUNTAIN ARABICA

Strong body, aromatic with notes of citrus, herbal and a smooth aftertaste

10

SIMALUNGUN HIGHLAND

Smooth aroma and body, medium acidity with herbal notes

12

JAVA BLAWAN ESTATE PEABERRY

Sweet aroma, medium acidity and body, well-balanced with a smooth finish

13



COFFEE

ESPRESSO

7

LATTE

8

CAPPUCCINO

8

MOCHA

9

GOURMET TEA

SPECIAL BREAKFAST

Special blend of Assam, Kenyan and Ceylon black tea to create the malty, flowery and robust characters

12

IMPERIAL PU ERH

3-year Pu Erh with gentle, soothing 'aged' aroma

12

LOTUS GREEN

Green tea scented with delicate lotus flower

12

BAEL, PANDAN & LEMONGRASS

Refreshing lemongrass with rounded Pandan leaves

12

ROMAN CHAMOMILE

Handpicked Chamomile buds, fragrant and calming

12





COOLERS

KALAMANSI ESPECIAL

Kalamansi juice with salted plum and diced aloe vera

11

PASSION FRUIT COOLER

Muddled fresh passion fruit and mint leaves with cucumber water

12

LYCHEE NIRVANA

Lychee cooler spiced with ginger and basil seed

9

CLASSIC ICED LEMON TEA

Homemade refreshing lemon tea

7

LEMONGRASS (HOT or COLD)

Comforting home-brewed lemongrass

7



FRESH JUICES

ORANGE JUICE

10

GREEN / RED APPLE JUICE

10

CARROT JUICE

10

BEER

TIGER 330ml

13

HEINEKEN 330ml

13

