

# alleybar



WHEN THE ONG FAMILY ACQUIRED PERANAKAN PLACE COMPLEX IN 1988, THE FORMER HOME OF THE CITY-STATE'S WEALTHY PERANAKAN COMMUNITY WAS JUST CROWNED AS A CONSERVATION AREA BY THE GOVERNMENT.

CRAFTED FROM A PREVIOUSLY DERELICT SPACE, ALLEYBAR NOW PRIDES ITSELF AS A BESPOKE COCKTAIL BAR, OFFERING BOTH SELF-CREATED & CLASSIC COCKTAILS FOR YOUR ENJOYMENT.

PLEASE ASK US ABOUT ANY INGREDIENTS YOU MAY NOT BE FAMILIAR WITH.

HERE AT ALLEYBAR, WE PROVIDE BEAUTIFULLY BARMADE COCKTAILS AND SUPERIOR HOSPITALITY.



*ALLEYBAR PROUDLY PARTNERS WITH ECOSPIRITS TO REDUCE OUR CARBON IMPACT. OUR SELECTION OF PREMIUM HOUSE POUR SPIRITS IN EACH COCKTAIL SAVES 30 GRAMS OF EMISSIONS.*

CONTACTLESS PAYMENT OR CREDIT CARD PAYMENT ONLY

*All prices are subject to 10% service charge & prevailing GST.*

2 EMERALD HILL, SINGAPORE  
ALLEYBAR.SG

# DINE WITH US

## BITES

9

### HERITAGE CRISPS

*Bitter Crackers (V), Prawn Crackers, Fish Crackers, House Sambal Belachan*

18

### TRUFFLE FRIES (V)

*Sage, White Truffle Oil, Grana Padano*

15

### TAUHU GORENG (V)

*Crispy Silken Tofu, Cucumber, Homemade Peanut Sauce*

16

### KANG KONG KERAS (V)

*Crispy Morning Glory Fritter, Fresh Herbs, Mango Chili Sauce, Espelette Chili*

16

### BEETS & MURUKKU (V)

*Fire Roasted Beets, Greek Yogurt, Thin Murukku, Chaat Masala*

19

### SEAFOOD CARROT CAKE

*Homemade Carrot Cake, Freshly Picked Crabmeat, Dry Shrimp Relish*

16

### SAMBAL MUSHROOM (V)

*Medley of Local Farm Mushroom, House Sambal, Slow Cooked Egg*

17

### AYAM MERAH

*Crispy Boneless Chicken Leg, Red Sambal Sauce, Crème Fraîche*

18

### HOMEMADE CHICKEN SATAY

*Set of 3 Skewers, Marinated Anxin Boneless Chicken Skewers, Homemade Peanut Sauce, Traditional Condiments*

16

### PORK & WATERMELON SKEWERS

*24 Hour Braised Hokkaido Pork Belly, Black Peppered Watermelon, Sherry Caramel, Hazelnuts*

24

### HAR JEONG SOFT SHELL CRAB

*Local Farmed Mud Crab, House Sambal Belachan, Calamansi*

# KUEH PIE TEE

16

## MUSHROOM MEDLEY

*Wok Charred Spicy Mushroom Medley, Truffle Mash, Crispy Onions*

18

## TAMARIND PORK

*24 Hour Slow Cooked Black Pork Riblets, Tamarind Sauce, Chives*

20

## TRUFFLE DUCK

*Pulled Duck Legs, Truffle Mash, Dried Chili*

22

## SWEET PRAWN

*Ubun Prawns, Truffle Mash, Lemon Dressing, Trout Roe*

# MAINS

30

## SPICE ROUTE CHICKEN

*Inspired by the early spice trade merchants of Peranakan Place, featuring a blend of 18 spices used commonly in India, China, Burma, Thailand and the Javanese regions. Free range Anxin spring chickens are marinated with coarse 18 spices and herb rub, bringing a wonderful depth of flavour as the herbs are sliced up and pounded using a traditional stone mortar and pestle. The chickens are also roasted upon order so that it is tender and juicy.*

*Lemongrass, Garlic Chips, Homemade Sambal Belachan*

*Please allow 30 mins preparation time.*

28

## PAPER WRAPPED SEA BASS

*Steamed Ubun Sea Bass Fillet, Fermented Soy Beans, Fresh Coriander*

38

## TORCHED TIGER PRAWNS

*Pineapple & Ginger Flower Sauce, Okra, Cherry Tomato*

45

## BIBI'S RIBS FOR 2

*24 Hour Simmered Black Pork Ribs, Shaved Chilis, Homemade Kichap Manis*

68

## BIBI'S BEEF RIBS FOR 2

*24 Hour Simmered Scottish Highland Bone in Short Ribs, Shaved Chilis, Homemade Kichap Manis*

# RICE AND NOODLES

20

## OTAK OTAK FRIED RICE

*Handpicked Crabmeat, Peranakan Otak, Garlic Fried Rice, Chili Spiked Puffed Rice*

18

## RICKSHAW NOODLES

*Shaved Noodles, Braised Pork Belly with Mushroom, Slow Cooked Egg, Crispy White Bait, Shrimp Chili Oil*

24

## MEE ANGEL MUSHROOM

*Angel Hair Pasta, Mushroom Medley, Truffle Sambal, Hot Spring Egg, Grana Padano*

24

## MEE ANGEL GORENG

*Angel Hair Pasta, Chicken Crackling, Maotai Chicken Lap Cheong*

3

## STEAMED JASMINE RICE

*Royal Hom Mali*

# SWEETS

16

## JACKFRUIT PULUT HITAM

*Black Sticky Rice Pudding, Fresh Jackfruit, Coconut Ice Cream*

18

## PLUM WINE

*Plum Wine Jelly, Plum Wine Macerated Berries, Yuzu Calamansi Sorbet*

12

## HOMEMADE ICE CREAM

*Kaya Toast | Coconut | Gula Melaka | Teh Tarik  
2 Scoops of Potong Style Ice Cream, Served with Homemade Peanut Candy*