

# MAKAN INDUL-JENS

## CONTEMPORARY LOCAL

WEEKDAY LUNCH (MONDAY TO FRIDAY)	\$28++ PER PERSON
WEEKDAY DINNER (MONDAY TO THURSDAY & SUNDAY)	\$32++ PER PERSON
WEEKEND LUNCH (SATURDAY, SUNDAY & PUBLIC HOLIDAYS)	\$48++ PER PERSON
WEEKEND DINNER (FRIDAY, SATURDAY & EVE OF PUBLIC HOLIDAYS)	\$48++ PER PERSON

*INCLUSIVE OF A MAIN AND DESSERT*

### HEALTHY BOWL

3 TYPES DAILY

MESCLUN GREENS / WILD ROCKET /  
YOUNG SPINACH / BABY ROMAINE / LOLLO ROSSO /  
ICEBERG LETTUCE / BUTTERHEAD / GREEN CORAL /  
ENDIVE / FRISEE / CHICORY

served with

#### CONDIMENTS

Sunflower Seed / Pumpkin Seed / Raisin / Sultana / Chickpea /  
Kidney Bean / Edamame / Sweet Corn Kernel / Parmesan /  
Black Olive / Cherry Tomato / Cornichon / Beetroot / Fava Bean

#### DRESSINGS

Balsamic Vinaigrette / Red Wine Vinegar / White Wine Vinegar  
/ Extra Virgin Olive Oil / Thousand Island / Citrus / Goma /  
Honey Mustard

### CAESAR SALAD

ROMAINE LETTUCE / SOUS-VIDE EGG / CROUTONS  
/ PARMIGIANO / ANCHOVIES / CAESAR DRESSING

served with - 1 TYPE DAILY

Smoked Salmon / Herbs Roasted Chicken Strips /  
Grilled Cajun Prawn

### SELECTION OF CHEESE, BREADS AND LOAVES

#### CHEESE - 3 TYPES DAILY

Port Salut / Brie / Camembert / Feta  
Cheddar / Gruyere / Roquefort / Edam  
Boursin / Emmental / Reblochon

#### BREADS AND LOAVES - 3 TYPES DAILY

Stone Oven Olive Bread / Walnut Wholemeal /  
French Baguette / Oatmeal Loaf Multigrain Loaf /  
Rye Bread / Brioche / Hard Rolls

served with

Table Cracker / Ritz Biscuit / Whole Grain Cracker /  
Strawberry Jam / Orange Marmalade / Apricot Jam / Almond /  
Walnut / Apricot / Prune

### SOUP OF THE DAY

1 TYPE DAILY

MINISTRONE / TRUFFLE MUSHROOM /  
CREAMY PUMPKIN / LEEK & POTATO /  
FRENCH ONION

### FUN D.I.Y. TWIST

1 TYPE DAILY

KUEH PIE TEE / POPIAH /  
ROJAK / TAUHU GORENG

### CHEF'S SPECIALTIES

APPLICABLE FOR WEEKEND LUNCH AND DINNER  
CHEF'S CHOICE OF ONE FOR WEEKDAY DINNER

#### FLAME-TORCHED SCALLOPS

Sambal, Cheese, Cream, Curry Leaves

#### KONRO GRILLED RIVER PRAWNS

X.O Sauce, Evaporated Milk, Spring Onion

#### STEAMED CANADIAN OYSTERS

Bacon Bits, Garlic, Chili, Rice Vermicelli

#### OMAKASE FISH

served Deep-fried, Grilled, Soup or Steamed



Vegetarian Option



Contains Pork



Mild Spicy



Spicy

**MAINS**

**PLT BURGER** 

Plant-based Meat | Criolla | Pickles | Thick-cut Fries



**SALTED EGG SPAGHETTI** 

Soft Shell Crab | Black Tobiko | Burned Leek



**JEN'S HEALTHY** 

Assorted Vegetables | Taro Ring | Truffle Oil | Sweet & Sour Sauce



**RICE BOWL** 

Norwegian Salmon | Sous Vide Egg | Roasted Broccoli | Tomato Chutney



**CLAYPOT IRISH DUCK CONFIT** 

Spiced Duck | Air-Dried Pork | Kailan | Yam

 Vegetarian Option  Contains Pork  Mild Spicy  Spicy

All prices stated are in Singapore Dollars and subjected to 10% service charge and prevailing government taxes. Photos are for illustration purposes only.

24 HOURS MARINATED  
SATAY

Char-grilled Pork Belly | Homemade Pickles |  
Butterfly Pea Rice | Peanut Sauce

72C SOUS VIDE VEAL  
SHANK

Beef Shank | Root Vegetables |  
Grilled Brioche | Herbal Broth

DRIED "BEEF KUT TEH"

180gm Meltic Sirloin | Cuttlefish | Okra

SEAFOOD LEMAK

Crab | Prawn | Hokkaido Scallop |  
Fried Grouper Fillet | Crispy Rice Puffs

1/2 SPRING  
AYAM PENYET

1/2 Chicken | Bean Curd | Asian Slaw |  
Minty Tomato Sambal



Vegetarian Option



Contains Pork



Mild Spicy



Spicy

DESSERTS



32% WHITE CHOCOLATE  
MOUSSE

Ginger Flower | Mirabelle Jelly |  
Lime Meringue



MANGO PARFAIT

Coconut Dacquoise | Kaya Nametaka |  
Streusel | Passionfruit Macarons



GUANAJA JACKFRUIT

Chocolate Almond | Compote | Crispy Cookies



CENDOL ICE CREAM

Caramelised Banana | Berries | Crumble