






SOUTH & EAST

WEEKDAY LUNCH MENU



Available on Mondays to Fridays, from 11:00am to 3:00pm

SIGNATURE SET LUNCH

All orders come with **Choice of Rice** (refer below) and **2 Accompaniments of the Day**


 BBQ Chicken Thigh with Tamarind Hot Sauce	14.9	 Grilled Cauliflower with 'Jagung Bakar' Sauce	10.9
 Grilled Squid with Ulam Sauce	15.9	 Grilled Fish with with 'Garang Asem'	15.9
BBQ Wagyu Beef Skewers with Marmite Glaze and Spring Onion	16.9	 Charred Australian Pumpkin with Pineapple and Peanut Curry	13.9




CHOICE OF RICE

 Steamed Jasmine Rice	Included
 Rice of the Day	+3.0
(Check QR Code for more info)	

SIDES

A variety of Sides to enhance your dining experience

BBQ Wagyu Beef Skewers with Marmite Glaze and Spring Onion	12
Babi Guling Spring Rolls (2 pcs)	8
Watermelon Salad with Mint	7
 Grilled Corn with Black Garlic Butter	9
French Fries with Housemade Curry Spice Seasoning	8

 Must Try  Vegetarian  Vegan

Prices are subject to 10% service charge. No GST. A takeaway surcharge of \$0.30 per dish applies.

SOUTH & EAST

DINNER & WEEKEND MENU

At South & East, we're all about rustic communal dining in a laid-back space for friends and family to bond over unpretentious food. We welcome you to enjoy the moment and have a good time!

ORDERING TIPS

We'd recommend sharing 3 small bites, 4 mains, 3 sides, and a dessert to finish, for four hungry people.


SMALL BITES

BBQ Wagyu Beef Skewers 12
Marmite Glaze, Spring Onion




 **Crabmeat Perkedel (3pcs)** 10
Green Chilli Tartare

 **French Fries** 8
Housemade Curry Spice Seasoning

Babi Guling Spring Rolls (2pcs) 8
Babi Guling Sauce

 **Grilled Tiger Prawns with Kueh Pancong (2pcs)** 11
Coconut and Cauliflower Cream

Sambal Dabu 11
Cured Tuna and Clams, Green Mango, Burnt Grated Coconut

 Must Try  Vegetarian  Vegan

SIGNATURE MAINS



BBQ Chicken Leg 17
with Tamarind Hot Sauce
Burnt Chilli Honey



Grilled Whole Squid 20
with Ulam Sauce
Garlic and Shallot Crumble




Black Garlic Beef Steak (200g) 31
Chincalok Chimichurri


MAINS


Grilled Fish Fillet 25
with 'Garang Asem'
Coconut Water, Lime, Tomatoes

 **Charred Australian Pumpkin** 15
Pineapple and Peanut Curry,
Poached Egg

 **Grilled Cauliflower** 14
'Jagung Bakar' Sauce


SIDES

 **Roasted Ebi Potato Salad** 9

 **Watermelon Salad with Mint** 7

 **Asian Herb Pesto Slaw with Chilli Lime Dressing** 7


 **Grilled Corn with Black Garlic Butter** 9

 **Charred Australian Pumpkin with Pineapple and Peanut Curry** 8
(+\$7 to upgrade to Main Plate with Poached Egg)

Fried Mantou (6pcs) 4

DESSERTS



 **Pandan Panna Cotta, Coconut Rum and Smoked Gula Melaka Sago** 8
(Contains Alcohol)

Pulut Hitam Cake with Coconut Jackruit Dip 7
(+\$4 to add Madagascar Vanilla Bean Gelato)

CRAFT BEERS ON TAP BY BREWLANDER

'Freedom' Lager 4.7% ABV
1 Pint for 11
2 Pints for 20
4 Pints for 36

'Love' Wild IPA 6.0% ABV
1 Pint 13
2 Pints 24
4 Pints 44

NATURAL WINES


Please check with our service team for more information

BEVERAGES

San Pellegrino Sparkling Water 7
Fresh Coconut 7
Coca Cola/Coca Cola Zero 3
Bottled Mineral Water 2

Housemade Drinks
Iced Tea (Unsweetened) 3.5
Iced Lemon Tea (Sweetened) 4.5
Iced Milo 4
Iced Bandung 4
Hot English Breakfast Tea 4
Hot Green Tea 4

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  @southandeastsg