



THE 50 CENTS FEST 2018 - Food Items and Pricing List

<u>Featured Food Item</u>	<u>Description</u>	<u>Price</u>
Oyster Sauce Shredded Chicken Hor Fun 蚝油鸡丝河粉	This dish was originally created by Woh Hup Food Industries in the 1930s, when it was operating as a noodle stall in Chinatown. The star of this dish is definitely the oyster sauce, which was a rare condiment back in the day.	\$0.50
Gula Melaka Ice Ball 椰糖冰球	Gula Melaka is made from palm sugar which was widely used in Singapore before cane sugar was introduced by Europeans. Over the years, Gula Melaka continues to be one of Singapore's favourite ingredient in many traditional desserts.	\$0.50
Kopi Gu You 牛油咖啡	This was believed to be introduced by Hainanese coffee shops in the 1930s by adding butter to black coffee, giving it a caramelised flavour. This traditional variation of Kopi was rumoured to be a beverage choice for opium smokers back in the 1930s as a remedy for their scratchy throats.	\$0.50
Kerabu Bee Hoon 娘惹炒米粉	Made with Chinese rice vermicelli tossed in Peranakan-influenced marinade of shallots, belacan, lime juice, ginger and toasted grated coconut, this old-time favourite Peranakan dish that used to be commonly sold in 1930s can occasionally be spotted in the kitchen of traditional Peranakan homes.	\$0.50
Lontong 蔬菜咖喱米糕	In Singapore, Lontong refers to a compressed rice cake in vegetable stew with coconut milk, which is called Lontong Sayur Lodeh in other countries. Back in the 1930s, this dish was often consumed during breakfast or festive season such as weddings and Hari Raya Puasa.	\$0.50
Enche Kabin 娘惹炸鸡和伍斯特蘸酱	Believed to gain its name when a British sailor (or "Encik", which means Captain in Malay), called for a meal in the cabin ("Kabin"). This deep fried chicken marinated in a paste of coconut milk and rempah with the western Worcester sauce was created to suit the Western palate - making it a Malay British fusion dish in olden Singapore.	\$0.50 per portion
Walnut Cookie 小合桃	Introduced at Tong Heng since its establishment back in 1935, this Walnut cookie is a pastry that survived the test of time. Through the years, Tong Heng stayed true to the pastry's traditional recipe which does not actually contain any walnut! It is actually the pastry's walnut-looking appearance that gave it its name.	\$0.50 x 2 (2 pcs)



Fish Molee 传统印度咖喱鱼	Lightly spiced creamy fish curry dish with Indian and Portuguese origins that was introduced to Singapore in the 30s. It is believed that the originally strong-flavoured Kerela cuisine is modified to cater to the Portuguese taste and is well received by the British and South East Asian palates.	\$0.50 x 2
Kong Bak Pau 扣肉包	Singapore's oldest restaurant Spring Court - then known as Wing Choon Yuen, presents their original Kong Bak Pau recipe that has been on sale since its inception in 1929! Serving only authentic Singaporean Chinese cuisine, it has been the venue of choice for many grand celebrations including weddings back in the day.	\$0.50 x 2
Black Pepper Crab 黑胡椒螃蟹	Pepper was an important source of income for Singapore in 1930s. This accessible spice was then used by Long Beach Seafood in their creation of this dish, that has become one of Singapore's most iconic dish today.	\$0.50 x 4

<u>Food Item</u>	<u>Price</u>
Char Kway Teow 炒粿条	\$0.50
Sweet Potato Soup 番薯汤	\$0.50
Soon Kueh 笋粿	\$0.50
Lei Cha 雷茶	\$0.50
Kacang Goreng 炒花生	\$0.50
Kueh Lopis	\$0.50
Kaya Bun 咖椰面包	\$0.50
Mee Siam 米暹	\$0.50
Putu Piring	\$0.50 (1 pc)



Epok Epok	\$0.50
Roti John 印度漢堡	\$0.50
Uttapam	\$0.50
Chicken Satay 鸡肉沙爹	\$0.50 (1 stick)
Banana Ball 香蕉球	\$0.50
Belacan Fried Rice 峇拉煎炒饭	\$0.50
Samosa 咖喱角	\$0.50 (1 piece) \$0.50 x 2 (3 pieces)
Oyster Omelette 蚝煎	\$0.50 x 2
Braised Duck Noodle (Dry) 卤鸭面 (干)	\$0.50 x 2
Bak Chor Mee Pok 肉脞面	\$0.50 x 2
Sweet Sour Pork Rice 酸甜猪肉饭	\$0.50 x 2
Teochew Beef Kway Teow 潮州牛肉河粉	\$0.50 x 2
Kway Chap 粿汁	\$0.50 x 2
Hainanese Fish Maw Soup 海南鱼漂汤	\$0.50 x 2
Steamed Pork and Cabbage Dumpling 蒸菜肉饺	\$0.50 x 2 (3 pieces)



Popiah 薄饼	\$0.50 x 2
Pig Stomach Soup 猪肚汤	\$0.50 x 2
Egg Cookie 鸡蛋饼	\$0.50 x 2 (2 pieces)
Curry Chicken with Bread 咖喱鸡 + 面包	\$0.50 x 2
Indian Rojak 印度囉嗒	\$0.50 x 2
Hokkien Mee 福建面	\$0.50 x 3
White Pepper Prawn 白胡椒虾	\$0.50 x 4
Bird's Nest Drink 燕窝水	\$0.50
Teh Tarik 印度拉茶	\$0.50
Magnolia Raspberry Ripple	\$0.50
Coke 可乐	\$0.50 - \$0.50 x 4
Fanta Orange Fanta 橙	\$0.50
Tiger Beer	\$0.50 x 4 - \$0.50 x 6
Milo 美祿	\$0.50
Spices 香料	\$0.50 - \$0.50 x 4