

KEONG SAIK BAKERY

Dine-In Menu



Chip Bee Gardens

Stews, Mains & Pastas

Hearty mains made for satisfying meals



Beef Tenderloin Bowl

Beef tenderloin rice bowl with onsen egg and thick beef gravy.

25.9 MEMBER **24.9**



Juicy Chicken Breast

Super juicy chicken breasts (approx 100g) with choice of rendang or special curry sauce. Served with rice, achar & onsen egg.

16.9 MEMBER **15.9**



Tender Salmon Steak

Super tender salmon steak (approx 100g) with choice of rendang or special curry sauce. Served with rice, achar & onsen egg.

18.9 MEMBER **17.9**



Japanese Wagyu Beef Buah Keluak

limited edition Wagyu beef in buah keluak sauce

22.9 MEMBER **21.9**



Braised Chicken Midwings

Braised chicken mid wings in a collagen broth, infused with Taiwanese herbs and spices. Comes with quail eggs and premium Hua Gu mushroom.

14.9 MEMBER **13.9**



Red Wine Chicken

Boneless chicken drumstick cubes braised in homemade fermented red glutinous rice wine lees, topped with black fungus, mushrooms & quail's eggs.

15.9 MEMBER **14.9**

Stews, Mains & Pastas CONTINUED



"Rendang" Chicken Stew

An asian twist on a wet chicken "rendang" with braised potato, quail's egg & veggies

14.9 MEMBER **13.9**



Chicken Collagen Soup

60 hours collagen soup with chicken drumstick & veggies

14.9 MEMBER **13.9**



Nonya Curry Chicken

Nonya curry with chicken chunks and seared potatoes served with rice.

14.9 MEMBER **13.9**



Minestrone Stew (V)

14 different veggies (Vegetarian). Contains onions, may not be suitable for all vegetarians. Served with rice.

14.9 MEMBER **13.9**



Oxtail Stew

96 hours oxtail stew braised in excellent red wine & a medley of homemade stock. fall-off-the-bone meat with assorted vegetables.

28.9 MEMBER **27.9**



Lamb Shank

Bone-in lamb shank braised in a playful exploration of middle eastern spices & Asian aromatics, then infused with perfume distilled from select flowers, midd...

28.9 MEMBER **27.9**

Stews, Mains & Pastas CONTINUED



Rendang Cream Pasta

Rendang cream pasta with juicy chicken breasts, parmesan cheese and chilli flakes. Option to upgrade to beef tenderloin or tender salmon steak.

20.9 **MEMBER 19.9**



Tiger Prawn Lobster Bisque Pasta

Tiger prawns with seashell pasta in lobster bisque where prawn shells are crushed and blended into the sauce

24.9 **MEMBER 23.9**



Mushroom Alfredo Pasta

Mushroom alfredo pasta with sauteed mushrooms, parmesan cheese

16.9 **MEMBER 15.9**



Otak Mac & Cheese

Spicy otak, mozzarella cheese, sambal, macaroni

17.9 **MEMBER 16.9**



Curry Cream Pasta

Curry cream pasta with juicy chicken breasts, parmesan cheese and chilli flakes. Option to upgrade to beef tenderloin or tender salmon steak.

20.9 **MEMBER 19.9**



Ham & Cheese Baked Rice

White sauce, cooked rice, mozzarella cheese, smoked chicken ham

17.9 **MEMBER 16.9**

Stews, Mains & Pastas CONTINUED



Chilli Crab Pasta

Spaghetti crowned with chili crab sauce & fresh crab meat.

18.9 **MEMBER 17.9**



Juicy Chicken Breast w Chilli Crab Sauce

Super juicy chicken breast (approx 100g) with chilli crab sauce. Served with rice & mantou (2pc).

21.9 **MEMBER 20.9**



Tender Salmon Steak w Chilli Crab Sauce

Super tender salmon steak (approx 100g) with chilli crab sauce. Served with rice & mantou (2pc).

23.9 **MEMBER 22.9**

Sides & For Sharing

Small plates to round out the table



Chilli Crab Sauce w Mantou

Chilli crab sauce, shucked crab meat, mantou (5pc)

16.9 MEMBER **15.9**



Honey Butter Chicken Midwings (6pc)

Option to change to Aburi Mentaiko Sauce

13.9 MEMBER **12.9**



Aburi Mentaiko Potatoes

Flame torched mentaiko sauce over seasoned and deep fried potatoes

12.9 MEMBER **11.9**



Aburi Mentaiko Popcorn Chicken

Popcorn chicken with aburi mentaiko sauce. Mildly spicy. Option to change to Honey Butter Sauce

13.9 MEMBER **12.9**



Mushroom Soup

Truffle cream of mushrooms. Served with toasted sourdough

9.9 MEMBER **8.9**



Braised French Organic Savoy Cabbage

A slice of savoy cabbage first roasted, then braised in a special homemade sauce using vinegars coupled with essence of vegetables and fruits for many...

10.9 MEMBER **9.9**

Sides & For Sharing CONTINUED



Carrot & Old Cucumber Soup

NULL

11.9 MEMBER 10.9



Rice

NULL

1.5



Spinach & Eggs Soup

NULL

10.9 MEMBER 9.9

Prices shown are the walk-in price · **Members** pay the lower price — free to join, just ask any staff

Chip Bee Gardens

Sandwiches & Handhelds

Fresh-made, all day



Roasted Chicken Sandwich

Boneless chicken leg, lettuce, cheddar & jalapeño focaccia

13.9 MEMBER 12.9



Croque Monsieur

Chicken ham, gruyere cheese, cheddar sliced cheese, rye sourdough

13.9 MEMBER 12.9



Mushroom & Brie Sandwich

Sautéed brown button and shimeji mushrooms, brie, lettuce & sundried tomato focaccia

12.9 MEMBER 11.9



Truffle Egg Mayo Croissant

Black truffle oil, hard boiled egg, mayo & black pepper

7.8 MEMBER 7.5



Ham & Cheese Croissant

Smoked chicken ham, sliced cheese & mayo

6.8 MEMBER 6.5



Tuna Mayo Croissant

NULL

7.8 MEMBER 7.1

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Chip Bee Gardens

Sandwiches & Handhelds CONTINUED



Ham & Egg Muffin

Chicken ham, egg, english muffin

4.8 MEMBER **4.6**



Otak & Egg Muffin

Spicy otak, egg, english muffin

4.8 MEMBER **4.6**

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Chip Bee Gardens

Traditional Toasts

The classics, done right



Kaya Butter Toast

House-made kaya with our very own Multigrain toast

4.8 MEMBER 4.3



Peanut Toast

Peanut butter spread with our very own multigrain toast

4.8 MEMBER 4.3



Black Sesame Toast

Black sesame paste, mochi on a slice of shokupan

4.8 MEMBER 4.3



Soft Boiled Eggs

2 soft boiled eggs cooked to perfection at 63.5 Deg C.

2.7 MEMBER 2.5

Pastries

All-butter, baked fresh each morning



Mini Truffle Potato Clairssant

Truffle cheese filling, boiled potatoes, cheddar cheese, croissant shaped eclair

4.5 MEMBER 4.2



Mini Mentaiko Clairssant

Mentaiko mayo, cheese filling, croissant shaped eclair

4.5 MEMBER 4.2



Mini Otak Chicken Floss Clairssant

Spicy otak, chicken floss, mayo, croissant shaped eclair

4.5 MEMBER 4.2



Mini Lemon Pistachio Clairssant

Homemade pistachio praline, lemon icing, croissant shaped eclair

4.5 MEMBER 4.2



Mini Black Sesame Muah Chee Clairssant

Black sesame filling, mochi, black sesame frangipane

4.5 MEMBER 4.2



Mini Apple Earl Grey Clairssant

Earl grey custard, apple fruit chunk, croissant shaped eclair

4.5 MEMBER 4.2

Pastries CONTINUED



Mini Salted Caramel Chocolate Banana Clairssant

Chocolate salted caramel custard, caramelized banana, croissant shaped eclair

4.5 **MEMBER 4.2**



Dirty Dubai Chewy Croissant

Pistachio kunafa, mochi, croissant pastry

7.4 **MEMBER 7**



Box of 3 Dirty Dubai Chewy Croissant

Our rendition of the viral Dubai Chewy Cookie, with pistachio kunafa and mochi encased within croissant pastry!

21 **MEMBER 20.5**



Sor Hei

Our signature, a tribute to the majie of Keong Saik, A black & white danish pastry with dark choc chips

6.9 **MEMBER 6.5**



Croissant

Flaky laminated pastry made with Elle & Vire butter

4.6 **MEMBER 4.3**



Pain au Chocolat

Elle & Vire butter and dark chocolate couverture

5 **MEMBER 4.7**

Pastries CONTINUED



Almond Croissant

Roasted almond frangipane

6 MEMBER 5.7



Garlic Butter Croissant

Garlic butter on french butter croissant

6 MEMBER 5.7



Kouign-amann

Elle & Vire butter and caramelised sugar in a escargot shape

5 MEMBER 4.7



Otak Otak Danish

Otak, egg & mozzarella

5.6 MEMBER 5.3



Blueberry Danish

Blueberry compote, custard, danish pastry

5.2 MEMBER 4.9



Banana Danish

Ripened bananas (Ang Ba Jio), custard, caramelized sugar, danish pastry

5.2 MEMBER 4.9

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Chip Bee Gardens

Cakes & Tarts

Baked fresh daily



Black Sesame Tart

Black sesame paste, mochi, peanut whipped cream, black sesame sponge, black sesame mousse

10.4 MEMBER **9.9**



24K Magic Tart

Rich dark chocolate custard baked over salted caramel in a homemade tart shell

10 MEMBER **9.5**



Cactus

Matcha nama chocolate, matcha mousse, matcha cremeux, matcha sponge & chocolate crumble

10.4 MEMBER **9.9**



Burnt Cheesecake

Made with four types of cheese

9.3 MEMBER **8.8**



Seashore 2.0

Sea salt butterfly pea mousse, butterfly pea whipped ganache Earl grey cheesecake, earl grey shortbread cookie base

9.7 MEMBER **9.2**



Chocolate Indulgence

Belgian chocolate ganache & moist cocoa sponge

9 MEMBER **8.6**

Cakes & Tarts CONTINUED



Toffee Pecan

Coffee salted caramel, caramelised pecans & coffee sponge

9 MEMBER 8.6



Osmanthus Lychee

Osmanthus-infused mascarpone cream, lychee & osmanthus jelly

9.6 MEMBER 9.1



Taromisu

Ladyfinger sponge w/ Kahlúa coffee, yam paste & yam mascarpone cream

9.7 MEMBER 9.2



Milo Cube

Milo mousse, milo flan, dark chocolate feuilletine, milo sponge. By Chef Chun Xiang

10 MEMBER 9.5



Dubai Chewy Burnt Cheesecake

Pistachio kunafa, original burnt cheesecake wrap in mochi, dusted in cocoa powder

13.5 MEMBER 12.9