



YOUR APPETITE.

SNACKS

Cold Rendang Custard	9	Mid Wings with Spicy Glaze / Lime Leaf Soy Glaze (6pc)	14
Charcoal egg custard topped with umami rendang prawns and tobiko		Deep-fried crunchy mid-wings with sweet and spicy sauce or a milder lime leaf soy glaze	
Curried Cornflake Crispy Fish	7	Spiced Seafood & Corn Fritters	14
Crispy mermaid fish deep fried with corn flakes and coated in curry powder		A spicy take on takoyaki - Fresh sotong paste with pearl corn sitting on a bed of house chilli sauce, topped with Bonito flakes	
Chye Poh Fries	12	Slake Crab Cakes	19
Straight cut fries topped with aged black vinegar mayo and sweet-salty preserved radish		Thick and creamy English -style lemongrass infused crab cakes served with Nonya tartar sauce	
Battered Pig Ears	14	Fresh Burrata	29
Deep fried in batter and dusted with mala powder		Burrata served on a tomato coconut chutney, topped with tobiko, chilli oil, fried laksa leaves and crispy rice paper	

Prices are subject to service charge and prevailing GST



YOUR APPETITE.

MEATS

Charcoal Grilled Seafood	38	Salmon & Chips	26
Lightly grilled shellfish with charcoal roasted medley of seasonal vegetables <i>Choice of sauce: Chilli Crab / Black Pepper / Nonya</i>		Sous-vide sashimi grade salmon deep fried in batter, served with straight cut fries	
Charcoal Grilled Lobster	72	Pork Collar Katsu	24
Charcoal grilled lobster served with charcoal roasted medley of seasonal vegetables <i>Choice of sauce: Chilli Crab / Black Pepper / Nonya</i>		Slow-cooked thick-cut pork collar, crumbled with panko, fried and served with spicy green chilli nam jim sauce	
Crispy Silkie	26	Orange Glazed Pork Brisket Ribs	24
Deep fried black chicken bathed in a reduction of chicken jus with a dash of fish sauce served with sous vide and oven-roasted carrots and a som tam slaw		Pork ribs charred and glazed with a zesty orange-glazed topped with orange zest, pomelo pulp, and sesame seeds	
		Charcoal Grilled US Striploin	48
		300g US striploin on a bed of shiok rice, pickled jambu and gula melaka mustard	

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YOUR APPETITE.

STAPLES

Vegetable Linguine Aglio Olio (V)	19	Shiok & Spicy Rice	9
Wok kissed linguine served with charcoal roasted medley of seasonal vegetables		Brown rice fried in our special mix of spices, with rendered beef fat and a hint of chilli padi	
Smoked Duck Linguine Carbonara	19	Slake Nasi Kerabu	19
Wok kissed linguine served with silky carbonara sauce and sliced smoked duck breast		Signature shiok rice tossed with pearl corn, cherry tomato, onions, herbs, poached chicken breast and an orange juice dressing, served at room temperature	
Seafood Laksa Linguine	22		
Wok kissed linguine pasta bathed in laksa sauce made with rempah and served with prawns, mussels and clams			

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YOUR APPETITE.

GREENS

Charred Gula Melaka 14

Brussel Sprouts

Crispy roasted brussel sprouts and sweet potato cooked with gula melaka and tamarind for a sweet and sour flavour bomb

Slake Ceasar Salad 18

Romain lettuce, charred corn, cherry tomatoes, croutons, tossed in a black bean dace dressing

Charcoal Grilled 18

Vegetable Platter

Premium vegetables roasted over charcoal then tossed in orange juice dressing and sambal mayo

ADD-ONS

To zhng your aglio olio, salads, or anything else really

Chicken Breast 5

Turkey 6

Duck Breast 7

Prawns 7

Onsen Egg 2.5

Hard Boiled Egg 2.5

Crab Cake (1pc) 7

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YOUR APPETITE.

DESSERT

Sour Fruit Slump	12
Rhubarb, raspberry and hawthorn with an almond biscuit topping and vanilla bean ice cream for a nostalgic twist	
Sticky Date Huat Kueh	12
Steamed sticky date pudding with almond crumble and peanut butter crunch ice cream	
Kopi Gao with Ice Cream	12
Our house blend coffee jelly with milk, chocolate soil and vanilla bean ice cream	
Häagen-Dazs Ice Cream	6
Vanilla Bean / Peanut Butter Crunch / Belgian Chocolate	

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BAR SNACKS.

(Fridays and Saturdays, 9.30PM - 10.30PM)

BAR SNACKS

Curried Cornflake Crispy Fish	7	Seafood Bacon Roll	14
Crispy mermaid fish deep fried with corn flakes and coated in curry powder		Fresh seafood paste wrapped in savoury bacon strips and layered with a dollop of salad cream	
Chye Poh Fries	12	Mid Wings with Spicy Glaze / Lime Leaf Soy Glaze (6pc)	14
Straight cut fries topped with aged black vinegar mayo and sweet-salty preserved radish		Deep fried crunchy mid-wings with sweet and spicy sauce or a milder lime leaf soy glaze	
Battered Pig Ears	14	Slake Crabcakes	19
Deep fried in batter and dusted with mala powder		Thick and creamy English -style lemongrass infused crabcakes served with Nonya tartar sauce	
Spam Fries with Spicy Mayo	14		
Savoury, crispy and flavourful Spam fries with our very own spicy mayo that packs a punch			

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BAR SNACKS.

(Fridays and Saturdays, 9.30PM - 10.30PM)

DESSERT

Sticky Date Huat Kueh 12

Steamed sticky date pudding with almond crumble and peanut butter crunch ice cream

Kopi Gao with Ice Cream 12

House blend coffee jelly with milk, chocolate soil and vanilla bean ice cream

Häagen-Dazs Ice Cream 6

Vanilla Bean / Peanut Butter Crunch / Belgian Chocolate

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11:30AM - 2PM
Mondays - Fridays
(excl. Public Holidays)

Slake.
SET LUNCH.

TWO COURSES FOR \$19

Appetizer + Main

OR Main + Dessert

THREE COURSES FOR \$25

STARTERS - PICK ONE

Cold Prawn Rendang Custard

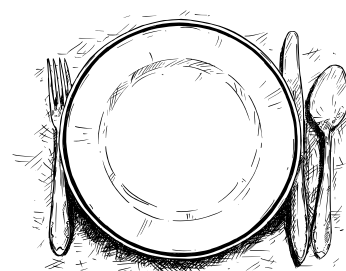
Charcoal egg custard topped with umami rendang prawns and tobiko

Slake Crab Cake

Thick and creamy English-style lemongrass infused crab cakes served with Nonya tartar sauce

Slake Caesar Salad

Romain lettuce, charred corn, cherry tomatoes, croutons, tossed in a black bean dace dressing



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Slake

SET LUNCH.

11:30AM - 2PM

Mondays - Fridays

(excl. Public Holidays)

MAINS - PICK ONE

Salmon and Chips (+\$7)

Sous-vide sashimi grade salmon deep fried in batter, served with straight cut fries

Smoked Duck Linguine Carbonara

Wok kissed linguine served with silky carbonara sauce and sliced smoked duck breast

Seafood Laksa Linguine (+\$3)

Wok kissed linguine pasta bathed in laksa sauce made with rempah with prawns, mussels and clams

Slake Nasi Kerabu

Signature shiok rice tossed with pearl corn, cherry tomato, onions, herbs, poached chicken breast and an orange juice dressing, served at room temperature

Charcoal Grilled US Striploin (+\$22)

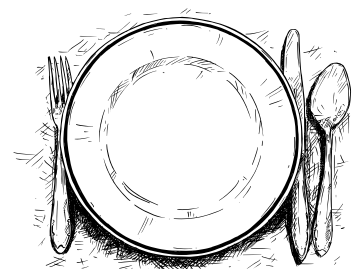
300g US striploin on a bed of shiok rice, pickled jambu and gula melaka mustard

Vegetable Linguine Aglio Olio (V)

Wok kissed linguine served with charcoal roasted medley of seasonal vegetables

Pork Collar Katsu

Slow-cooked thick-cut pork collar, crumbled with panko, fried and served with spicy green chilli nam jim sauce



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Slake.

SET LUNCH.

11:30AM - 2PM

Mondays - Fridays

(excl. Public Holidays)

DESSERT

Sour Fruit Slump (+\$3)

Rhubarb, raspberry and hawthorn with an almond biscuit topping and vanilla bean ice cream

Sticky Date Huat Kueh (+\$3)

Steamed sticky date pudding with almond crumble and peanut butter crunch ice cream

Kopi Gao with Ice Cream (+\$3)

Our house blend coffee jelly with milk, chocolate soil and vanilla bean ice cream

Häagen-Dazs Ice Cream

Vanilla Bean / Peanut Butter Crunch / Belgian Chocolate

DRINKS (ADD ON)

Hot Coffee	3
Iced Coffee	4
Pot of Tea	4
House Wines	12

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