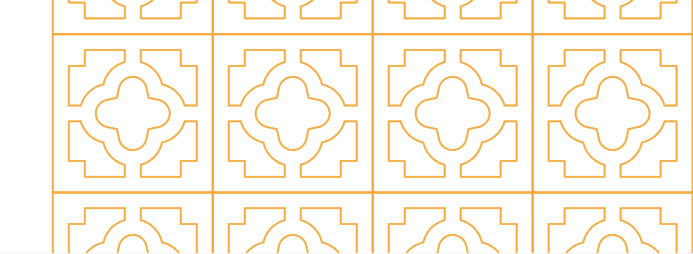


Nana Dolly's

Welcome to **Nana Dolly's**, a casual cafe in Little India serving up Peranakan-inspired homestyle dishes, desserts and drinks.

Signature

Mengkabo Pork Belly Nana Dolly's Signature Peranakan dish of pork belly braised in spicy, sweet and tangy tamarind sauce.	17.9	Babi Pongteh Classic Peranakan dish of pork braised in fermented soy bean paste with sweet and salty flavours.	17.9
Assam Fish Served with barramundi fillet, ladies finger, tomatoes in spicy and tangy tamarind sauce.	24	Rendang Chicken Tender pieces of chicken slowcooked in aromatic spice and coconut milk.	17.9
Nonya Chap Chye Classic Peranakan dish of mixed vegetables cooked in sweet and tangy sauce.	9	Nonya Chicken Curry Peranakan-style chicken curry cooked in coconut milk and aromatic spices.	17.9
Sambal Brinjal Brinjal stir fried in spicy sambal sauce.	9	Sambal Ladies Fingers Ladies fingers stir fried in spicy sambal sauce.	9



Pasta & Noodles

Prawn Aglio Olio Prawns sautéed with garlic and tossed in pasta.	17.9	Bacon Carbonara Pasta served in creamy sauce mixed with bacon and cheese.	17.9
Rendang Pasta A fusion dish that combines the flavours of rendang curry.	17.9	Dry Laksa Served with thick bee hoon and tossed in a thick, aromatic and flavourful sauce.	17.9
Laksa Pasta A fusion dish that combines the flavours of laksa with prawn, tofu puff and hard boiled egg.	17.9	Dry Mee Siam Stir-fried bee hoon (rice vermicelli) with prawn, tofu puff, egg, chives in a unique spicy, sweet and tangy gravy.	17.9

Don

Mengkabo Don Mengkabo Pork Belly Achar Sambal Egg Keropok Ikan Blue Pea Rice	17.9	Chicken Rendang Don Chicken Rendang Achar Sambal Egg Keropok Ikan Blue Pea Rice	17.9
Babi Pongteh Don Babi Pongteh Achar Sambal Egg Keropok Ikan Blue Pea Rice	17.9	Nonya Curry Chicken Don Curry Chicken Achar Sambal Egg Keropok Ikan Blue Pea Rice	17.9



Sides

Prawn Paste Chicken Wings Nana Dolly's special deep fried chicken midjoints marinated in flavourful shrimp paste and special seasoning.	13.5	Prawn Balls Deep fried handmade prawn balls.	16
Prawn Paste Pork Belly Deep fried pork belly marinated in flavourful shrimp paste and special seasoning.	13.5	Otak Bao (2pcs) Otak sandwiched with steamed buns.	14
Kueh Pie Tee Crispy tart filled with shredded vegetables and topped with prawn.	13.5	Kong Ba Bao (2pcs) Tender, aromatic and savoury braised pork belly served with steamed buns.	11
Otak Otak Mildly spicy fish cake made of ground fish mixed with fragrant spices.	13	Achar Bao (2pcs) Spicy pickled vegetables sandwiched with steamed buns.	8
Homemade Ngoh Hiang Homestyle five-spice pork and prawn rolls wrapped in beancurd skin with sweet sauce on the side	11	Achar Spicy Pickled Vegetables	4.5
		Keropok Ikan Fish crackers.	4



Nana Dolly's

Welcome to **Nana Dolly's**, a casual cafe in Little India serving up Peranakan-inspired homestyle dishes, desserts and drinks.

Coffee & Choc

Ondeh Ondeh Latte Nana Dolly's signature beverage is a modern spin of the regular latte, infused with a fragrant flavour of gula melaka.	7	Coconut Mocha Latte Combines the tropical notes of coconut with rich and chocolatey flavour of mocha.	7
Dirty Uji Matcha Combines the rich, earthy flavor of matcha with milk and espresso to create a visually appealing "dirty" layered effect.	7	Chocolate Indulge in 'Grounded Pleasures' Drinking Chocolate, crafted from rich Forastero and Trinitario cocoa. Enjoy intense dark chocolate with notes of plum and cherry, blended to a velvety texture. Gluten-free and vegan.	7
Black A shot of espresso poured over hot water.	5	White A shot of espresso topped with steamed milk.	6
Espresso Double Shot	4	Mocha Combines the flavours of espresso, chocolate and steamed milk.	6.5



Dessert
Traditional Nonya Kueh

Dessert

Classic Croffle Served with maple syrup and a slice of butter	10.9	Pulut Hitam Soft Serve Coconut soft serve served with pulut hitam and coconut cream.	10.9
Pandan Kaya Croffle Served with pandan kaya jam, gula melaka sauce and coconut flakes.	12.9	Chendol Soft Serve Coconut soft serve served with chendol, red beans and gula melaka drizzle.	10.9
Matcha Azuki Croffle Served with Azuki beans, coconut soft serve and matcha drizzle.	15.9	Traditional Nonya Kueh 1pc - 1.7 5pcs - 8	
Berries Croffle Served with berries and maple syrup.	14.9		

ADD ONS +\$1



Iced



Oat Milk



Shots

Tea

Lavender Yuzu Houjicha Delicate balance of roastiness, zestiness and floral finish.	6.5
Blue Pea Lemonade (Iced) Refreshing drink made using blue pea flower and lemon juice.	7
Lemongrass Blue Pea Combines the beautiful, vibrant color of butterfly pea flower with the refreshing, citrusy flavor of lemongrass.	6.5
Genmaicha Brown rice green tea consisting of green tea mixed with roasted popped brown rice.	6.5
Pandan Uji Matcha Latte A delicious spin on a regular matcha latte with a sweet pandan aromatic fragrant.	6.5



Cocktails & Mocktails

Mocktail

Raspberry Honey A delightful and refreshing drink that offers a balance of sweet raspberry, floral honey and earl grey tea flavour.	8	Lychee Rose A delicate floral drink that combines sweet and fragrant flavours of lychee and rose.	8
Aromatico Dreamy combination of elderflower and passionfruit essence with soda.	8	Virgin Mojito Refreshing minty soda.	8
Virgin Magarita Choose your flavours; Strawberry / Kiwi / Peach	8		

Cocktails & Beer

Mojito A refreshing cocktail with white rum, tequila, fresh mint, lime, sugar, and soda water, served over ice.	12	Espresso Martini A smooth and bold blend of vodka, fresh espresso, and coffee liqueur, shaken to perfection.	12
Magarita combines the bright and zesty flavors of lime juice with the smoothness of tequila and the subtle sweetness of orange liqueur.	12	Heineken (Bottle) Guinness (Can)	10 10

Build
a Meal



Step 1
Choose ONE



Don



Pasta/Noodles



Step 2
Choose ONE



Coffee/Choc/Tea



Mocktail



Cocktail

Prices are subject to 9% GST*

@nanadollyscafe