

### BREAKFAST & DRINKS

CHICKEN CONGEE \$7.5
STIR FRIED SOY NOODLE \$7
COMBO \$12
congee, noodle, tea

#### SIGNATURE TEA

HOT / ICED
TEH-O-LIMAU lemon tea \$4
TEH-TARIK milk tea \$4
TEH-O black tea \$4
CAN/BOTTLE DRINKS \$3.5







#### CHAR KWAY TEOW

VEG	\$13
CHICKEN/BEEF	\$14
SEAFOOD	\$15
COMBINATION	\$16

#### MEE GORENG

VEG	\$13
CHICKEN/BEEF	\$14
SEAFOOD	\$15
COMBINATION	\$16





#### HAINANESE CHICKEN

WITH RICE

\$13.5

#### NASI LEMAK

**CURRY CHICKEN** 

\$13.5

**BEEF REDANG** 

\$13.5

FRIED CHICKEN

\$13.5

#### CURRY CHICKEN

WITH RICE OR ROTI

\$12.5

#### BEEF REDANG

WITH RICE

\$12.5





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With a mash of influences, at Ever Laksa, you will find our mouthwatering signature soup base bowl of Laksa made from crushed and fermented shrimp with the deep, warm heat of dried chillies balanced by creamy coconut milk. This is known in southeast Asia as the Curry Laksa or Nyonya Laksa. This concoction is a "marriage made in heaven"

FROM \$12

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Curry chicken varies around the world.

At Ever Laksa, our Chicken Curry recipe was handed down from our grandma from West Malaysia. We can only reveal that the formula consists of a splash of coconut milk making it creamy and delicious.

WITH RICE OR ROTI \$12.5





Hainanese chicken rice is one of Singapore's national dishes. It is not found in Hainan in its current form as the recipe and techniques came to Singapore through a mix of Hainanese and Cantonese cultures influencing the evolution of the chicken rice. At Ever Laksa, you will find the poached chicken coated with a layer of oil, served with rice that is cooked in the stock used to boil the chicken. Most importantly combining the whole ensemble of accompanying condiments of homemade chilli sauce, ginger and a garlic-infused sauce to bring this dish to life.

WITH RICE \$13.5