



Bumbu

Thai-Indo Peranakan Cuisine. Antique Decor.

Feast your senses.





O U R S T O R Y

Bumbu's first outlet opened in 2001 along Kandahar Street, nestled within the historic Kampong Glam. It was at this outlet where our founders, an Indo-Chinese and a local Peranakan, worked closely with Thai chefs to craft dishes that bring out the richness of Thai, Indonesian and Peranakan flavours.

Over the past two decades, our signature Bumbu Salad, Beef Rendang, Ayam Buah Keluak, Tahu Telur, Fried Mee Sua and Olive Fried Rice remain bestsellers.

Besides our main city outlet, we also operate in the quaint yet charming surroundings along Queens Road in the Bukit Timah area.

As antique enthusiasts, our founders thoughtfully curated the interior décor of all of our outlets. The varied lived experiences and cultural backgrounds of the Bumbu team and guests translate beautifully into the Bumbu experience as a whole - one that is sensorial, sincere and meaningful; and one that is harmonious, well-balanced and very much coinciding with what "Bumbu" means in Bahasa Indonesia: "a spice blend".

Today, we continue to host multiple communities as a halal-certified establishment and offer our original dishes of local flavours with meatless and vegetarian options.



H O M E M A D E
C H I C K E N
N G O H H I A N G



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S T A R T E R S

Serves 2 to 4 pax.

  **BUMBU SALAD 13.9**

A palette-opener with century egg as its main ingredient. Contains prawns and nuts.

  **CRISPY KANG KONG SALAD 13.9**

Crisp-fried Morning Glory vegetables in a tangy Thai-style salad dressing. Contains prawns and minced chicken.

 **THAI PRAWN CAKES 13.9**

A crowd favourite. Portion size: 4 pieces. Add-on available at 3.5 per piece.

 **HOMEMADE CHICKEN
NGOH HIANG 13.9**

Lovingly made from scratch, contains crunchy water chestnut bits and prawns.

 Signature

 Spicy

 Seafood

F I S H M A W S O U P



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S O U P S

Serves 2 to 4 pax.

  **TOM YUM SOUP**
(ORIGINAL / CLEAR) 17.9

Cooked to order; savour sweet, spicy and savoury with every sip. Contains two succulent jumbo prawns per portion. Select from original milk-based style or light, non-dairy clear style. Option to be vegetarian-friendly.

 **HOMEMADE TOFU**
MEATBALL SOUP 14.9

Made-in-house using minced chicken, prawns and tofu. Clear, savoury soup.

  **FISH MAW SOUP** 16.9

A heartwarming classic. Served with vinegar and ground pepper. Contains crabmeat.

 **STUFFED BITTERGOURD**
SOUP 15.9

Fillings include minced chicken and vermicelli. Clear soup with a distinctive, bitter aftertaste.

 Signature

 Spicy

 Seafood

CHILLI PRAWNS



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S H E L L F I S H

Serves 2 to 5 pax.

BUTTER OAT SOFT SHELL CRABS 21.9

Crisp-fried and engulfed within luscious golden, buttery flakes. Two to three soft shell crabs per portion.

CHILLI PRAWNS 23.9

Imagine the Chilli Crab dish but with succulent jumbo prawns instead. Served with fried Mantous for dipping. Five succulent jumbo prawns per portion.

ASSAM PRAWNS 23.9

Pronounced charred tamarind flavour with crisp ends. Five succulent jumbo prawns per portion.

SALTED EGG YOLK PRAWNS 23.9

Five succulent jumbo prawns tossed in salted egg yolk paste.


Signature


Spicy


Seafood

B E E F R E N D A N G



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B E E F

Serves 2 to 4 pax.

  BEEF RENDANG 15.9

Tender beef shank slow-cooked to perfection with our original Bumbu (spice blend).

   BLACK PEPPER BEEF 15.9

Tender sliced beef stir-fried in black pepper sauce made from scratch; warm, bold and robust flavours.

 STIR-FRY BEEF WITH BROCCOLI 15.9

Umami in your mouth. You know you need that little extra crunch and fibre in your diet.

 THAI CHILLI BASIL BEEF 15.9

Minced beef wok-fried with Thai basil leaves and chilli padi. A must-try for spicy food lovers! Add-on a sunny side-up egg at 2.0 each. Option to change to minced chicken.

 Signature

 Spicy

 Seafood



*May contain trace amounts of gluten

BUAH KELUAK CHICKEN



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POULTRY

Serves 2 to 4 pax.

  **AYAM BUAH KELUAK 17.9**

Buah Keluak is a black nut that contains cyanide when uncooked. It is a popular ingredient used in Peranakan cuisine. Each portion contains two nuts. Add-on is subjected to availability, at 2.9 per nut.

 **COFFEE CHICKEN 15.9**

Tender chicken thigh meets rich coffee aroma. A coffee lover's awakening.

 **AYAM PONGTEH 17.9**

Rustic homestyle braised chicken stew simmered with potatoes, mushroom, etc. to enhance its flavours. A core memory worthy Peranakan favourite that is savoury and endearing.

THAI GREEN CURRY CHICKEN 14.9

Full-bodied; rich coconut aroma. Non-spicy delight with a sweet fragrance. Vegetarian option available.

SWEET AND SOUR CHICKEN 14.9

Succulent crisp-fried chicken pops tossed in housemade sweet and sour sauce. Non-spicy.

 Signature

 Spicy

 Seafood



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S E A F O O D

Serves 2 to 5 pax.

 S O T O N G M A S A K H I T A M 17.9

Squid stir-fried with squid ink and aromatics till fragrant.



S T E A M E D S E A B A S S
W I T H S P I C Y L I M E S A U C E 33.9

Vibrant, zesty and refreshing with a spicy kick.

S T E A M E D S E A B A S S W I T H
S U P E R I O R S O Y A S A U C E 33.9

Cantonese style. Light yet tasty.

  F R I E D S E A B A S S W I T H
H O U S E C H I L L I 33.9

Served with our semi-spicy housemade chilli paste.

F R A G R A N T G A R L I C
F R I E D S E A B A S S 33.9

A must-try for garlic lovers! Great for sharing.




Signature


Spicy


Seafood



**May contain trace amounts of gluten*

VEGETABLES

Serves 2 to 3 pax.

NONYA CHAPCHYE 12.9

Peranakan-style stew of cabbage with vermicelli and assorted vegetables slow-cooked over low heat.

SAMBAL KANG KONG / BRINJAL 12.9

Stir-fried with spicy shrimp paste. Option to be vegan and vegetarian-friendly. Add-on 2.0 to upgrade to Eurasian-style Salted Fish Pickle Sambal!

STIR-FRY THAI-STYLE KANG KONG 12.9

Crunchy, savoury Morning Glory vegetables stir-fried with bean paste and chilli padi. Option to be less spicy.

STIR-FRY SEASONAL VEGETABLES 12.9

Power up with simple greens stir-fried with garlic. Option to be vegetarian and vegan-friendly.



Signature



Spicy



Seafood



Vegetarian



Vegan

T A H U T E L U R



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E G G & T O F U

Serves 2 to 3 pax.

TAHU TELUR 12.9

An Indonesian classic. Crisp-fried tofu and egg floss tossed in Kecap Manis. Contains peanuts.

CHILLI BASIL TOFU 14.9

Stir-fried tofu with Thai basil leaves and chilli padi. Option to be less spicy. Option to be vegetarian and vegan-friendly.

CHINCHALOK OMELETTE 14.9

Fermented shrimp. Savoury with depth.

OMELETTE (PLAIN/CHILLI ONION/MINCED CHICKEN) 13.9

Choice to omit chilli for chilli onion option.

FLUFFY EGG WITH PRAWNS 14.9

Soft and fluffy. Might take you to Cloud 9.

Signature Spicy Seafood Vegetarian Vegan



*May contain trace amounts of gluten

S E A F O O D
F R I E D
M E E S U A



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RICE & NOODLES

Serves 1 to 2 pax.

  SEAFOOD FRIED MEESUA 13.9

A hearty Henghua-style delight. Contains seafood and peanuts. Option to be vegetarian.

  OLIVE FRIED RICE 13.9

A vegetarian-friendly crowd favourite. Option to be eggless (vegan).

 THAI BELACHAN FRIED RICE 13.9

Non-spicy. Contains shrimp paste. Served alongside sweet chicken, dried shrimps and chilli padi, etc.

 PINEAPPLE FRIED RICE 13.9

An eclectic mix of savoury, sour, sweet and grounded flavours to excite your tastebuds. Contains prawns.



FRAGRANT JASMINE
WHITE RICE (FREE-FLOW) 1.9 / PAX

The perfect partner to your favourite Bumbu dishes.



Signature



Spicy



Seafood



Vegetarian



Vegan



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B E V E R A G E S

LIME JUICE 4.0

Zesty and refreshing.

 ICED BANDUNG 4.0

*Indonesian rose-flavoured drink topped with evaporated milk.
Served with basil seeds.*



HOMEMADE LEMONGRASS

(HOT / COLD) 4.0

*A refreshing summer heat buster. Made in-house. Option to be
less sweet or unsweetened.*

HONEY CHIA SEED 5.2

Refreshing honey drink with fibre-rich chia seeds.

 HONEY OSMANTHUS 5.2

Rejuvenating honey drink with a light floral fragrance.



ICE BLENDED AVOCADO WITH
GULA MELAKA 6.9

*Can also be enjoyed as a healthy, nourishing dessert.
Non-dairy; vegan-friendly.*





THAI FRESH COCONUT 6.5

Served whole. Naturally mildly sweet and refreshing.



ALMOND MILK 5.0

Dairy-free indulgence. Served over ice.

THAI MILK TEA (ORIGINAL RED / JASMINE GREEN) 4.5

Cha Tra Mue's blend; Original flavours from the streets of Thailand. A light Jasmine aftertaste is present for the latter.

COCA COLA 4.0

The classic, feel-good beverage for maximum happiness.



HOT CHINESE TEA (FREE-FLOW) 4.0 / PAX

Filled with antioxidants; the perfect palette-cleanser.



HOT GREEN TEA (FREE-FLOW) 4.0 / PAX

Great for recharging and recalibration of senses, unsweetened.

COFFEE (HOT / COLD) 5.0

Curated Nespresso fine coffee blend. Option to be served with milk and sugar.

N O N Y A
C H E N D O L



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D E S S E R T S

Serves 1 pax.

   **NONYA CHENDOL 5.5**

Homemade pandan jelly and red beans with shaved ice in coconut milk. Drenched in palm sugar.

   **DURIAN CHENDOL 6.9**

Our signature chendol, upgraded with D24 durian. A must-try for durian lovers!

  **SAGO WITH GULA
MELAKA 5.0**

Chewy sago pearls in coconut milk, topped with gula melaka.

O T H E R S

 **ASSORTED CRACKERS 2.0**

Freshly fried in-house, limited portions daily. Available for advanced bulk orders, please check in with us~

  **HOMEMADE SAMBAL
BELACHAN 1.5**

Spices up your life!

 Signature

 Spicy

 Seafood


 Vegetarian

 Vegan

*Feast your senses on
Thai-Indo Peranakan
flavours and antique
décor at Bumbu.*

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 Bumbu Restaurant

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* Please note that all items labelled as “gluten-free” in this menu are prepared in a kitchen that also has non-gluten-free ingredients and may contain trace amounts of gluten, kindly consume at your own discretion.

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