



WELCOME!

A warm welcome to Makan Madeira! Step into the vibrant city island state of Singapore, where diverse cultures come together in a melting pot of flavours. From the richness of indigenous Malay culinary traditions to the influence of Chinese, Indian, Eurasian and Peranakan communities, our menu embodies the essence of Singapore's multicultural society.

Every dish is made in-house and ingredients are dependent on availability from our suppliers. On behalf of our dedicated team, we extend a warm and heartfelt welcome to Makan Madeira! Selamat makan or enjoy the food!

Spice Levels

We have altered the level of chilli in each dish to meet the expectations of European tastes, without removing it completely. Personal tolerance of chilli differs greatly. If you would like your dish with extra chilli added during the cooking process, let us know when ordering. With most savoury dishes, we provide sambal, our in-house chilli sauce, on the side so you can adapt your dish with the amount of chilli that suits your taste.



A kick of chilli



Light chilli



Very mild chilli



No chilli/ optional/
on the side

Allergies

If you have any allergies, please inform us when ordering. Do inform us if you have seafood, shellfish only, peanut, garlic, onions, soya, gluten, mushrooms or any other allergies. We will do our best to direct you to specific dishes, or will try to accommodate your specific need when cooking. Note that some of our dishes include pastes and ingredients that are prepared in advance or are an intrinsic part of the recipe, in such cases we may not be able to remove them.

Preferences

We have developed a number of dishes to meet specific dietary requirements. We are also halal friendly in that we do not use pork or lard.



Vegetarian



Vegan



Gluten-free



Contains fish



Contains shellfish



Signature/
popular

Chicken

We use deboned chicken thighs in many dishes. In Singapore this is considered the more flavoursome part of the chicken. Our chicken is always cooked to safe temperatures; however, natural variations may result in a slight pink colour.

Service Charge/Gratuities/Tips

Tipping is at your discretion. Our menu stated prices do not include service charge, gratuities or tips. 100% of all cash AND card paid tips go to our team. For pre-booked groups of 10 or more, a 5% service charge will be added to your bill.

Bills

Splitting bills is at our discretion. Itemised per person split bills is not possible.

STARTERS

Chicken Satay ★

14€

Chicken infused with aromatic spices served with a savoury peanut sauce, cucumbers and onions on the side.

Ingredients include onion, garlic and peanuts in dipping sauce.

Epok-epok ★

chicken 6€

lamb 7€

Curry chicken empanadas with potatoes.

The lamb is seasoned with aromatic herbs, spices, potatoes and carrots.

Ingredients include onion, garlic and flour.

Bolo do Caco with Kaya Jam

8€

In-house kaya jam made with pandan, coconut milk, eggs and palm sugar served with butter on bolo do caco.

Ingredients include eggs and flour.

Vegetarian Spring Rolls ★

9€

In-house made spring roll filled with vegetables, glass noodles, wood ear mushrooms, soya sauce, white pepper and sesame oil.

Ingredients include mushrooms, soy sauce and sesame oil.

Ngoh Hiang

12€

Tofu skin spring roll filled with minced chicken, shrimp, water chestnut, Chinese rice wine and sesame oil.

Ingredients include onion, mushrooms, sesame oil, tofu, fish sauce and flour.

Kueh Pie Tee ★

Crispy tart shells filled with vegetables and shrimp.

Ingredients include flour, egg, garlic, soya sauce, and prawn (optional).

 vegetarian 12€

 shrimp 14€

     sambal

Tahu Telur

14€

Tofu omelette tower drizzled with sweet soy sauce, vegetables and peanuts.

Ingredients include egg, garlic, and peanuts.

Salt & Pepper Squid

14€

Squid tossed in salt, pepper and Szechuan peppercorns.

Ingredients include flour, squid and garlic.

Nanyang Fried Chicken

on its own 12€

in bun 13€

Boneless fried chicken marinated in turmeric and spices. Served on its own or in steamed bun.

Ingredients include garlic, flour and soya sauce.





MAIN DISHES


Nasi Lemak ★


A traditional dish served with your choice of vegetables, boneless fried chicken, fried espada fish, chicken rendang or lamb rendang.

The dish is complemented with roasted peanuts, fried egg, fried *ikan bilis* (Southeast Asian anchovies), cucumber slices and sambal, our homemade chilli sauce on the side. The rice is cooked in coconut milk, pandan and butterfly pea flowers, which gives a natural blue dye extract.

Nasi Lemak ingredients include onions and garlic. Nasi lemak sambal includes fermented shrimp paste.

Optional components of this traditional dish include     sambal peanuts and ikan bilis, which you may request removal of.

You may request gluten-free fried chicken. 

-   vegetable 21€
-  fried chicken 23€
-  fried fish 24€
-  chicken rendang 25€
-  lamb rendang 26€

Nasi Goreng Kampung 21€

Fried rice with chicken and *ikan bilis* (Southeast Asian anchovies), served with fermented shrimp paste and spices.

Ingredients include onion, garlic and shrimp paste.

Buah Keluak Fried Rice ★ 20€

Black nut fried rice with sambal and eggs. Your choice of vegetables, chicken, seafood or beef.

Ingredients include onion, garlic and shrimp paste.

-  vegetable 20€
-  chicken 22€
-   seafood 23€
-  beef 24€

Seafood Mee Goreng 23€

Fried noodles with seafood, seasonal vegetables and soya sauce.

Ingredients include onion, garlic, shellfish, prawns and flour.

Tang Hoon Mee Goreng vegetable 20€

Fried glass noodles with tofu, wood ear mushrooms, green beans and soya sauce. Your choice of vegetables or chicken.

Ingredients include onion and garlic.


 chicken 22€

Laksa Lemak

Spiced noodle soup made from our in-house spice paste and creamy coconut broth. Served with puffed tofu, fish cakes and prawns. Recommended to eat with battered soft shell crab when available.

Ingredients include onion, garlic, shellfish, prawns and gluten.

regular **21€**

 with soft **28€**
shell crab

Dry Laksa

20€

Fried laksa noodles cooked in spice paste and coconut cream. Served with puffed tofu, fish cakes and prawns.

Ingredients include onion, garlic, shellfish and gluten.

Singaporean Curry

Jasmine rice served with aromatic vegetable or chicken curry with potatoes and carrots.

Ingredients include onion and garlic.

Spice level: 2

  vegetable **20€**

chicken **22€**

Roasted Hainanese Chicken Rice

21€

Boneless chicken with skin and seasoned chicken broth with flavoured rice. Served with vegetables, chicken broth soup and chilli and ginger scallion sauce.

Ingredients include ginger and garlic(rice) and gluten from soya sauce on the chicken.

     sambal

Kids' Set Menu (3-12 years old)

15€



A selection of kid friendly items including kaya toast, fried rice with chicken or fried noodles with chicken and nata ice cream scoop with either chocolate or strawberry syrup.

Ingredients include flour and lactose.

MAIN DISHES

RENDANG ★

Rendang is a “dry” curry stewed in coconut milk and toasted coconut shreds. Traditionally served at ceremonial occasions such as weddings and for distinguished guests as it takes several hours to prepare.

Mrs Selva’s Lamb Rendang 23€

Mrs Selva’s lamb rendang is seasoned with aromatic herbs and spices and slow-cooked over several hours. Served with jasmine rice.

Ingredients include onion, garlic, ginger and gluten (soya sauce).

Madam Sahara’s Chicken Rendang 21€

Chicken infused with aromatic herbs, spices, coconut milk and shredded toasted coconut. Served with jasmine rice.

Ingredients include onion, ginger and garlic. Chicken may still be slightly pink when fully cooked.

Mushroom Rendang 20€

Vegan mushroom rendang infused with flavours from the herbs and spices. Served with jasmine rice.

Ingredients include onion, ginger and garlic.

Prawn Rendang 26€

Prawns seasoned with rendang aromatics and spices, coconut milk and shredded toasted coconut. Served with jasmine rice.

Ingredients include onion, ginger and garlic.

SIDE DISHES

Prawn/Crab Crackers



4€

White Rice



4€

Freshly cooked jasmine rice.

Butterfly Pea Flower Rice



6€

Butterfly pea flower rice infused with coconut milk, onions and garlic.

Chicken Rice



5€

Jasmine rice with chicken broth, spring onions, pandan, garlic and ginger.

Fried Chicken

12€

Boneless fried chicken marinated with turmeric, coriander seeds, cumin, fennel, onion, garlic and paprika. Gluten-free option is available.



rice flour 13€

Stir-fry vegetables



10€

Stir fry vegetables using available seasonal ingredients, oyster sauce, soya sauce and sesame oil. Gluten-free option is available.

Ikan Bilis



6€

Fried Southeast Asian anchovies which are smaller than the European counterparts. Deep fried for that crunchy, crisp texture.

Sweet chilli sauce



2€

Sweet chilli sauce for a sweet savoury kick.

Sambal



2€

In-house chilli sambal for those who prefer it extra spicy... or extra, extra spicy!



regular sambal



++sambal

Nasi Lemak Sambal



2€

Sweet, tangy, spicy shrimp based sauce.

Satay Peanut Sauce



4€

DESSERTS

Pandan or Purple Yam Basque Cheesecake ★ 8€

Cheesecake with your choice of pandan or purple yam flavours, and a hint of coconut milk.

Ingredients include eggs and dairy.

Pandan or Purple Yam Crème Brûlée ★ 8€

Creamy custard served in individual ramekins with pandan or purple yam flavour, a hint of coconut cream.

Ingredients include eggs and dairy.

Bingka Ubi & Seri Muka Combo 9€

Grated tapioca and coconut milk cake served together with steamed layered cake made with sweet glutinous rice and steamed pandan custard. Subject to availability and do check with our staff.

Ingredients include egg.

Pisang Goreng 8€

Crisp battered Madeiran silver or apple bananas with sesame seeds. Served with nata ice cream with a choice of chocolate or strawberry syrup topping.

Ingredients include flour and dairy (ice cream).

Sago Gula Melaka ★ 7€

Sago pearls delicately cooked with butterfly pea flowers and purple yam, soaked in creamy coconut milk and drizzled with palm sugar for caramel notes.

Nata Ice Cream 4€

Nata ice cream with your topping choice of chocolate or strawberry syrup.

Ingredients include gluten.

Pandan/Purple Yam Ice Cream one scoop 5€

Homemade pandan ice cream, purple yam ice cream or both.

one of each 8€

Churros With Kaya Jam 9€

Churros with homemade kaya jam. Subject to availability and do check with our staff.

Ingredients include egg and flour.