

## ~ The Address ~

The TongKang Colonial Bar & Restaurant occupies the last surviving pair of tongkangs in Singapore. Tongkang is a Malay Term to describe a number of cargo-carrying craft that was commonly found in the Malay Archipelago. Berthed on the banks of the Singapore River alongside bustling Clarke Quay, these two treasured tongkangs built in 1968 and 1972 have recently received careful restoration and are now returned to their former glory.

From the establishment of modern day Singapore, a variety of sturdily built tongkang plied the waters of the region carrying various cargoes such as timber and granite. Tongkang are easily distinguishable by their rounded hull and double-ended bow appearance. At a glance, it is difficult to tell the bow from the stern. In fact, the rudder attached to the stern is all that distinguishes it from the bow of the craft.

The design of tongkangs that were found on the Singapore River is reminiscent of craft found along the Madras Coast of India with some European influences, noticeable only to the trained eye. The first lightermen in Singapore originated from South India and naturally brought with them the style of craft that they were most familiar on the Coromandel Coast. Historians today claim that tongkangs may more accurately be called *dhonis* given their Indian origins and design.

A key characteristic of tongkangs are the coloured eyes painted on their hulls. In the absence of load lines, the painted eyes serve the practical purpose of indicating whether the lighter is fully laden. In the Singapore context, it is interesting that the colour of the painted eyes have an added meaning. Teochew Chinese owned lighters are always painted red around the eyes while Hokkien owned lighters are coloured green.

Between 1819 and 1983, tongkangs dominated the river scape of the Singapore River. Particularly suited to manoeuvring through shallower waters by methods including rowing, punt poles and sail, tongkangs were essential to Singapore's early maritime trade activities. As the volume of traded goods increased, so did the size of these lighter boats though there was no radical alteration to the design of tongkangs. They were however adapted to sport modern technology and later models were subsequently motorised.

Currently housing the TongKang Colonial Bar & Restaurant, these last tongkangs in Singapore have been given a new lease on life and will continue to be true bastions of Singapore's rich maritime heritage for time to come.



# ≈ TONGKANG ≈

## *Colonial Bar & Restaurant*

The TongKang Colonial Bar & Restaurant serves exquisite colonial-inspired cuisine aboard two of Singapore's most historic vessels. Finding its roots in the culinary influences of early day Singapore's prevalent cultures, the restaurant showcases a distinctive menu of remarkable character.

Specialities like the TongKang Signature Prime Rib with accompaniments of Yorkshire Pudding, Roasted New Potatoes and Old English Mustard represent the influences of the English, still visible today in Singapore's culture.

Also emblematic of the colonial era are dishes inspired by the rich culinary traditions of our immigrant forefathers. Mulligatawny soup, a hallmark of Anglo-Indian cuisine and Hainanese Kurobuta Pork Rack, cousin to the more common Hainanese Pork Chop are such examples.

At the TongKang Colonial Bar & Restaurant, every effort is made to ensure only the highest quality ingredients are sourced to produce the finest selection of food and drinks.



# ~ TONGKANG ~ SIGNATURE CARVERY

## *Oven Roasted Black Angus Prime Ribs*

The TongKang Colonial Bar & Restaurant revives the classic English tradition of Sunday Roast with its Signature Carvery. The careful roasting of a 200 day grain fed Black Angus standing rib roast which has been specially selected, aged and then roasted for natural tenderness makes the TongKang Carvery good enough to have on any day of the week.

The Black Angus Prime Rib was chosen due to its well-balanced flavour and fine marbling. The Prime Rib is slow roasted in the oven for 8 hours, marinated in an exceptional combination of 8 herbs and spices to exude an inimitable, balanced flavour throughout.

As with all traditional roasts, the TongKang Signature Carvery is complete with accompaniments such as freshly baked Yorkshire pudding, a selection of mustards and homemade sauces as well as the TongKang House Salad and Soup of the Day.

~ FOR THE TABLE (20oz) Serves up to four	168++
~ GENTLEMEN'S CUT (7oz) A handsome portion of our signature cut of succulent Prime Rib	68++
~ LADY'S CUT (6oz) A pretty portion of our signature cut of succulent Prime Rib	58++
~ PRINCE CUT (10oz) Slices of Prime Rib, deftly carved to heighten the rich beef flavour	88++
~ PRINCESS CUT (6oz) Slices of Prime Rib, deftly carved to heighten the rich beef flavour	58++

### *Complimentary Accompaniments*

Yorkshire Pudding  
Aged Pommery Mustard, Old English Mustard, Dijonnaise Mustard  
Black Pepper Sauce, Red Wine Sauce  
Roasted New Potatoes with Summer Vegetables  
Soup of the Day  
TongKang Salad with East India Flavours, Chickpeas & Dutch  
Cucumbers in Cumin Spiced Yoghurt Dressing

Prices are subject to 10% service charge & prevailing government taxes.

# STARTERS & SOUPS

## *Starters*

TongKang Salad with East India Flavours, Chickpeas & Dutch Cucumbers in  
Cumin Spiced Yoghurt Dressing  
16

Tomatoes & Mozzarella Cheese topped with Balsamic Vinaigrette  
18

Bar Grilled Wagyu Beef Salad in Chilli Lime Dressing  
22

Pot of Mussels in Turmeric & Coconut Broth  
28

Pan Fried Calves' Liver served with Bacon Belly & Port Wine Sauce  
28

Pan Seared Duck Liver with Onion Marmalade & Port Wine Reduction  
30

Foie Gras Terrine on Sherry-marinated Duck Rilette accompanied by Peach  
Compote with Hazelnut Dressing  
30

Chef's Selection of Premium Oysters served with Shallot Vinaigrette &  
Cocktail Sauce  
32

## *Soups*

Mulligatawny Soup  
a classic piquant curry-flavoured soup of Anglo-Indian origin  
12

Forest Mushroom Soup  
12

Spiced Tomato & Carrot Soup  
12

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## ≈ MAINS ≈

All our main courses are accompanied by a choice of our delicious soups and a TongKang House Salad

Spiced Yoghurt-marinated Lamb Rack with Grilled  
Asparagus & Roasted Potatoes

42

Crackling Roasted Kurobuta Pork Belly accompanied by  
Granny Smith Apple Mousseline & Roasting Gravy

42

Oven Roasted 200 days Grain Fed Angus Beef Tenderloin  
with Red Wine Sauce

58

Snake River Wagyu Beef Ribeye, Sautéed Mushroom Fricassee  
& Natural Jus

68

Australian Lobster Thermidor with Buttered Rice &  
Seasonal Vegetables

78

TongKang Fresh Catch of the Week

42



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## DESSERTS

Banana Crumble

12

Bread & Butter Pudding with Vanilla Ice Cream

12

Colonial Granny Smith Apple Tart with Vanilla Ice Cream

14

Warm Dark Chocolate Tart with Pistachio Ice Cream

14

Cherry Trifle with Vanilla Ice Cream

14

Lemon Meringue Tart with Lemon Sorbet

14



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# ~ COFFEE & TEA ~

## Gourmet Coffee Selection



Black Coffee	4
Cappuccino	6
Latte	6
Espresso	6
Double Latte	8
Double Espresso	8
Chocolate	8

## Gourmet Selection of Loose Leaf Teas (By the Pot)

<i>Black Tea</i>	8	<i>Herbal Tisane</i>	9
English Toffee		Chamomile Garden	
Earl Grey Classic			
Special Breakfast		<i>Rooibos (naturally caffeine free)</i>	9
Violeto		Peach Nectar	
<i>White Tea</i>	10	<i>Herbs (naturally caffeine free)</i>	10
Nymph of the Nile		Peppermint	
White Gingerlily		Pink Rose Buds	
<i>Green Tea</i>	10		
Sakura Flower Tea			
Yuzu Pear Blossom			

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# BEVERAGES

## *Draught Beers*

	Glass	Pint	Jug
TIGER	10	15	32
HEINEKEN	10	15	32

## *Bottled Beers*

TIGER CRYSTAL	12
ASAHI	12
SAPPORO	12
CORONA	12
BULMERS	12

## *Canned Beers*

KILKENNY	12
GUINNESS	12

## *Mineral Waters*

FERRARELLE (500ml)	7
EVIAN (500ml)	7

## *Carbonated Drinks*

PEPSI	6
PEPSI LIGHT	6
7-UP	6
TONIC	6
SODA	6
GINGER ALE	6
GINGER BEER	6
REDBULL	6

## *Juices*

LIME	8
ORANGE	8
PINEAPPLE	8
CRANBERRY	8
MANGO	8
APPLE	8
FRUIT PUNCH	8

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