



# Mastercard Special

@ BUTTERFLY TABLE,  
PERANAKAN TOK PANJANG

## PROSPERITY ORGANIC FRUITS ROJAK

"Lohei" for all the goodness and blessings with freshly harvested fruits from our garden.

## KUEH PIE TEE DIY FUN

Mix and match to your heart's content – after all, variety is the spice of life!

## NYONYA CURRY MID WINGS AND SEAFOOD YUTEOW

Who doesn't love a savoury crunchy bite?

## HERITAGE NASI ULAM

Organic farm to table ingredients and blooms.

## BUAH KE LUAH PORK RIBS

2 days of preparation to crack shells, extract the luscious black gold, and combine it with succulent prime pork ribs

## NYONYA CHAP CHYE

Relish in the nostalgic harmony of our home-cooked with more than 10 distinct ingredients chap chye. Let the flavours meld and take you back in time

## BABI PONTEH

Melt in your mouth pork belly braised in taucheo, gula melaka and a secret ingredient

## NYONYA CURRY CHICKEN W. POTATOES

Made with fresh chicken, this rich, spicy dish delivers soul-warming comfort in every bite.

## SAMBAL KACHANG BOTOL

Winged bean vegetables sauteed with sambal, anchovies and sotong

## SAMBAL PRAWNS WITH PINEAPPLES

Sweet, tangy, spicy...finger licking good

## KIAM CHYE DUCK SOUP

8hr slow-brewed concoction, masterfully blending duck, szechuan veges, tomatoes and assam

## VINTAGE MUSEUM STORYTELLING TOUR

Keep your eyes and ears peeled for an experience :)

## SWEET ENDINGS

We'll keep this a surprise :P



# Soph, The Chef

Tatler

#1 Private Dining in  
Singapore



Supreme Chef Winner  
of Season 2



MasterChef  
Top 24 Season 2

“ my favourite muah chee in the whole world  
@immichellechong, Film Director

“ Tiaptiap has the best pandan chiffon in Singapore  
@wongahyoke, Straits Times Food Editor

“ Iconic Singapore cake to gift my  
overseas friends I visit them!  
@zermattheo, Competitive Eater

“ During a Panda Chiffon Face-off, we did blind  
tasting among 6 brands and the unanimous  
winner was @tiaptiapwithsoph  
@eatmekevin, Gourmand

Soph is the hands and heart behind Tiaptiap. She believes in “We feast with our eyes first.”

“**tiaptiap**” is a colloquial reference to taking nibbles or little bites of everything on the dining table and she invites all to come aboard this voyage to experience an endless sea of flavours, scents, and textures.

An ex marketing professional, Soph left her successful career to pursue her passion – cooking. While she has whipped up treats for corporate banking organisations, watch conglomerates etc, her biggest dream is to serve her signature local delights to the masses.

Review



Enjoy our specially curated dinner tonight and share your experience with us! Leave a review on Google or tag us on Instagram at **@tiaptiapwithsoph** and **@butterfly.table**. We can't wait to hear from you!

Loved what you tried at dinner tonight? Check out what else you can feast on **@tiaptiap.treats** or **@tiaptiap.grocer**

Menu

