



ONE PRAWN & CO

One Prawn & Co has grown and evolved tremendously over the years.

We started with prawn noodles, before moving into our own restaurant and eventually becoming the dining experience guests know today at New Bahru. Each stage gave us the chance to explore something different, challenge ourselves and see how far One Prawn & Co could grow.

After a lot of thought, we feel that this chapter of One Prawn & Co has reached its natural end. We are proud of everything the brand has become, and rather than continuing to reshape it, we have decided to bring this phase of its journey to a close and focus our energy on the other brands within the group.

This was not an easy decision. One Prawn & Co has been a big part of our story, and it has shaped the way we cook, create and think about food today.

Most of all, we are grateful to everyone who has been part of the journey, the team who built it with us, the partners who supported us and the guests who continued to follow One Prawn & Co through every stage.

Thank you for being such an integral part of our story—see you again at Zhup Zhup!

BBT

YEA. WE CALL IT BUBBLE TEA. NO, THERE ARE NO PEARLS.
IT JUST HITS DIFFERENT. TRUST

CEREAL SABAI

8

Your favourite childhood breakfast cereal meets a Thai beach holiday. A fragrant lemongrass brew gets a swirl of lush strawberry cream, topped with a crunchy riot of fruity pebbles. It's weird, it's wonderful.

DRAGON'S BREATH COOLER

8

The ultimate thirst-quencher for a hot Singapore afternoon. Icy-cool cucumber and fresh mint blended with vibrant red dragonfruit. Pure, clean, liquid salvation.

THE HIGH ROLLER'S FRUIT TEA

9

We use the good stuff. A base of legendary Da Hong Pao oolong tea—deep and roasted—is infused with a medley of fresh fruits and a touch of pineapple jam and passionfruit. Fruit tea, but for grown-ups.

MANGO MONSOON

9

Pure, unadulterated mango madness. Our rich, house-made mango purée is swirled with creamy milk and loaded with mango boba that pop in your mouth. A tropical downpour of flavour.

COCO CLOUD

9

A dreamy escape in a glass. We start with pure, sweet Nam Hom coconut water from Thailand and top it with a fluffy, ethereal bluepea 'cloud cream'. As light and refreshing as it looks.

SWEET CHAI BUTTERFLY

8

Sweet talk in a glass. A vibrant mix of pink guava and honey gets a fizzy lift from soda, with a magical, colour-shifting swirl of butterfly pea tea. A real stunner.

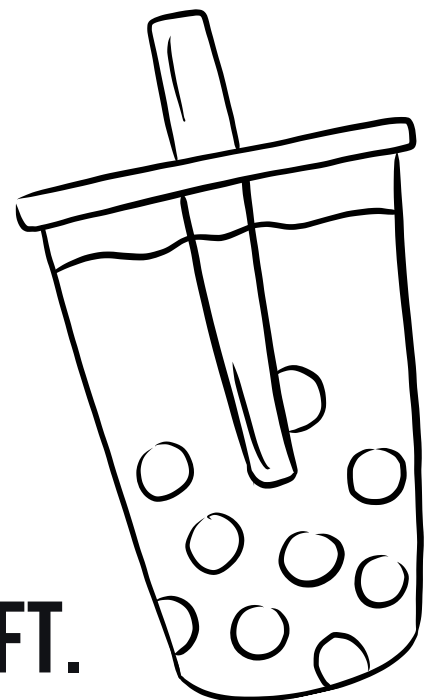
STRAWBERRY NEBULA

9

Get ready for lift off. A rich, house-made strawberry compote forms the base of this cosmic soda, layered with mystical butterfly pea tea. We finish it with a shimmer of edible 'stardust' for a drink that's truly out of this world.

DRINK WELL. RESPECT THE CRAFT.

PRICES ARE SUBJECT TO PREVAILING GST & 10% SERVICE CHARGE



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THE LUNCH SESSION

WEEKDAYS: 11AM TO 3PM

WEEKENDS: 11AM TO 4.30PM

LAST ORDERS 30 MINS BEFORE CLOSING

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ONLY SIGNATURES

PLATES FOR THE TABLE, DESIGNED TO BE SHARED

SMOKY KOMBU PRAWN TOAST

18

Thick-cut sourdough loaded with a prawn paste that's been electrified with smoky, charcoal-grilled kombu oil, then fried to a perfect, brutal crunch. Aioli dusted with togarashi brings the heat.

BANG BANG SALMON TARTARE

22

Chopped raw salmon, drenched in our wicked 'Bang Bang' sauce—a full-on flavour riot of sweet, spicy, and creamy. Served up with jet-black, house-fried squid ink sago crackers for the scoop.

SMOKY BEANS & TORN BURRATA

12

Crisp French beans get tossed with smoky garlic confit and savoury chai poh (preserved radish), then piled onto a messy bed of creamy, torn burrata and hit with our crack chilli oil and crunchy white bait. A riot of textures.

"NOT YOUR MOM'S" CARROT CAKE

15

Our loving tribute to Chai Tow Kway. Crispy, fried cubes of rice cake are coated in a dark, sweet soy sauce and topped with an xO chilli jam scramble and sweet morsels of prawn. A twist of the hawker classic, with respect.

SPICY OCTOPUS

28

The smoky heat of the grill meets a sour-spicy Southeast Asian classic. Tender, charcoal-charred octopus sits over a velvety Assam Pedas hummus—fiery, tangy, and deeply aromatic—topped with crispy lotus root chips for crunch. Bold, vibrant, and dangerously addictive.

PRAWN BISQUE RAMEN

30

The soul of a hawker classic, given the French treatment. The broth is the star—an unapologetically rich, ocean-deep bisque built from slow-roasted prawn heads and shells for days. This is pure, slurpable luxury.

UMAMI STEAK

35

The butcher's favorite cut, dialed up to maximum intensity. Tender, wood-fired flat iron paired with a slick of black pepper miso aioli and an addictive crunch of garlic, panko, and preserved black beans. Cut with crisp pickled pear to balance the richness, this is pure, savory power.

DROWN THE RICE

30

You know that ridiculously rich prawn bisque from our ramen? We drown premium Koshihikari rice in it, pile on jumbo prawns, silky egg floss, spring onions, and crispy puffed rice for crunch. Comfort food, fully upgraded - and made to be demolished.

MALT BLACK

18

A wicked study in savory-sweet complexity. Nutty sourdough ice cream meets deep smoked caramel, airy roasted white chocolate espuma, and a bright pop of yuzu osmanthus gel. Finished with candied buckwheat groats for crunch, it is complex, comforting, and completely unexpected.

EAT WELL. RESPECT THE CRAFT.

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OFF-DUTY

COFFEE & KICKSTARTERS

FOR WHEN YOU NEED TO FEEL SOMETHING

COFFEE

6

The usual suspects: Espresso, Long Black, Cappuccino, Latte, Flat White. Done right.

Option for Iced Coffee +1

TEA

6

A selection of premium teas. From robust black teas to delicate greens. Ask for the list.

Option for Iced Tea +1

KOPI TONIC

7

A shot of our bold house espresso poured over ice-cold tonic with a twist of citrus. Zesty, bubbly, and seriously refreshing.

SPIKED SMOKED AFFOGATO

18

A nod to our dinner service. A scoop of house-smoked vanilla ice cream, drowned in a shot of hot espresso and a proper slug of dark rum. Dessert and a kickstart in one.

ESPRESSO MARTINI

22

The only socially acceptable way to have a coffee and vodka at lunch. You know the drill.

BEER & WINE

BECAUSE SOMETIMES, YOU'RE REALLY OFF-DUTY

BEER

12/16

Choice of Half/Full pint of Asahi Super Dry or Asahi Kuronama (Black). Cold, crisp, and clean.

WINE BY THE GLASS

18

A tight, curated list of reds and whites. Ask the crew what we're pouring today.

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