

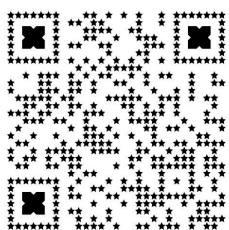
PRELUDE

WELCOME TO OUR FIRE.

*We believe all cooking shares a single origin: **THE OPEN FLAME.**
It's the primal thread that ties every culture together.*

We use fire to create a modern melting pot, fusing Asian traditions with new techniques. Each plate is an evolution of a familiar taste, forged in smoke and flame for your refined palate.

MENU GALLERY



ONE PRAWN & CO

THE FIRELINE

\$98 PER PAX | MINIMUM 2 TO DINE

fireline

/ˈfaɪər laɪn/
noun

A boundary drawn to guide and control the spread of fire.

At One Prawn & Co, the kitchen draws its own **Fireline** — wielding fire with precision to shape a menu that builds gradually in depth and intensity before easing into dessert.

SALMON TARTARE

Bang Bang Sauce, Tobiko, Sago Cracker

SMOKY PRAWN TOAST

Aioli, Pickled Red Onion

BURRATA & SMOKY BEANS

Haricort Verts, Cracked Chilli, White Bait

UMAMI STEAK

Miso Black Pepper Aioli, Pickled Pear

** Please inform our team if you do not consume beef.*

“TYPHOON SHELTER” PRAWN

Elderflower Vermouth, Burnt Leek Oil

WOODFIRE SCORCHED HOR FUN

Seared Scallops, Juicy XO, Sichuan Peanut

MALT BLACK

Sourdough Ice Cream, Roasted White Chocolate

Prices are subject to prevailing GST and service charge.

Please let us know if you may have any dietary requirements when ordering.

MENU

ALACARTE

SALMON TARTARE 22

BANG BANG SAUCE, TOBIKO, SAGO CRACKER

SMOKY PRAWN TOAST 18

AIOLI, PICKLED RED ONION

BURRATA & SMOKY BEANS 26

HARICORT VERTS, CRACKED CHILLI, WHITE BAIT

SPICY OCTOPUS 28

ASSAM PEDAS, LOTUS ROOT CHIPS

"NOT YOUR MOM'S" CARROT CAKE 25

POACHED PRAWNS, XO SCRAMBLE

UMAMI STEAK 45 | 90

MISO BLACK PEPPER AIOLI, PICKED PEAR

"TYPHOON SHELTER" PRAWN 56

ELDERFLOWER VERMOUTH, BURNT LEEK OIL

WOOD-FIRED SCORCHED HOR FUN 38

SEARED SCALLOPS, JUICY XO, SICHUAN PEANUT

MALT BLACK 20

SOURDOUGH ICE CREAM, ROASTED WHITE CHOCOLATE



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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!