





# Chopstix & Rice

Meet Madam Loij, the sizzling mastermind behind Chopstix & Rice. With a burning passion for cooking, she launched her first Nasi Padang joint in 2002 at Orchard Towers. Since then, heavenly signature dishes such as delicious Beef Rendang, zesty Green Belado, and renowned Belacan Chilli have brought immense joy to the taste buds of many Singaporeans, including local celebrities!



*Madam Loij and  
her son, Wilson*

Heat.  
**Vibrant.**  
Passion.



Madam Loij

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Home to the master of rendang, Madam Loij.  
Warming the heart and soul  
through iconic Indonesian dishes.  
*"Savor the spices and taste the tradition"*

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Ayam Lemak

Ayam Goreng

Ayam Goreng Belado



# Meat & Poultry



Ayam Goreng Hijau



Beef Rendang

## Ayam Lemak 8.90

A Chopstix and Rice staple.  
Chicken simmered in golden curry, and tantalizing notes of bird's eye chilli, kaffir lime leaf, and lemongrass - a true reflection of Indonesia's vibrant spirit

## Ayam Goreng 8.90

Succulent piece of chicken marinated in a harmonious blend of spices, fried to crispy, golden perfection

## Ayam Goreng Kichap Pedas 8.90

Fried chicken steeped in a piquant blend of bird's eye chilli, citrus aurantifolia and finished with a delectable dark soya sauce

## Ayam Goreng Belado 8.90

Fried chicken finished with the vibrant home-made Belado sauce. A tantalizing medley of fiery red chillies, tangy lime, and piquant spices

## Ayam Goreng Hijau 8.90

Fried chicken coated with a vibrant green marinade made with fiery green chilli, zesty lime, pungent allium cepa, and fragrant garlic

## Ayam Masak Tiram (Non Spicy) 8.90

Braised chicken with a delicious blend of house special sauce, creating a rich umami flavor. Perfect for the non-chilli lovers

## Beef Rendang 14.90

Award-winning recipe made by the master of rendang herself. Using lob-cut beef and multi-generation signature secret chilli paste. A mesmerizing blend of vibrant culture and intense, bold flavors

## Paru Goreng 8.90

Beef lungs that are parboiled until tender, seasoned with a delicious blend of spices before being fried to crispy perfection

Add-on. +1.20  
Rice





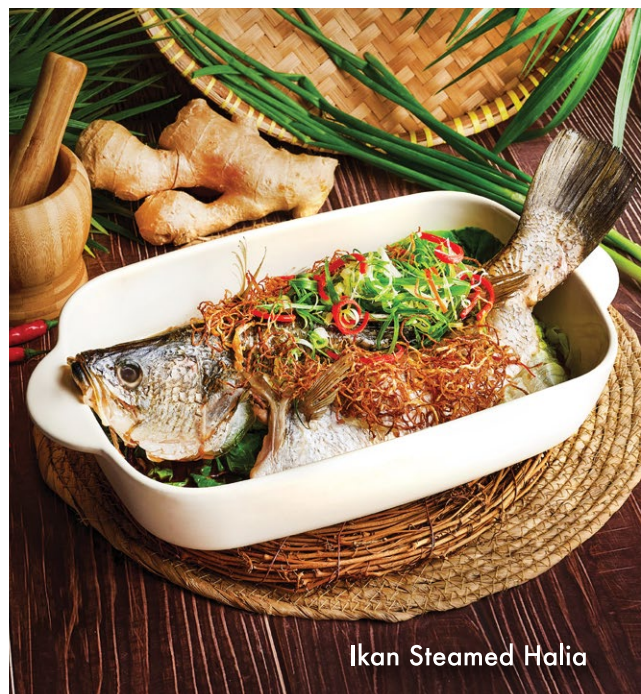
Assam Fish Head



# Seafood



Sotong Hitam



Ikan Steamed Halia

## Assam Fish Head 25.90

Fresh red grouper assam fish head stewed in tangy tamarind, aromatic laksa leaves and luscious home-made chilli paste

## Fried Seabass with Sambal Hijau 21.90

Fried seabass glazed with a vibrant sambal hijau, blend of aromatic herbs, zesty lime, and fiery green chilli

## Fried Seabass with Kichap Pedas 21.90

Fried seabass glazed in piquant blend of bird's eye chilli, citrus aurantifolia, and aromatic spices, finished with a delectable dark soya sauce

## Fried Seabass with Belado 21.90

Fried seabass glazed with vibrant home-made Belado sauce. A tantalizing medley of fiery red chillies, tangy lime, and piquant spices

## Ikan Steamed Halia 21.90

Exquisite fusion of tender steamed fish and crispy ginger scallions in our captivating dish

## Breaded Fish Fillet 8.90

Boneless fried dory fish fillet in bite size portion. With choice of Belado, Hijau, Merah and Kichap Pedas

## Sotong Hitam 14.90

Tender squid cooked in a savory black sauce, bursting with bold flavours

## Udang Sambal 12.90

Fiery sambal prawn delight

## Cuttlefish Sambal 11.90

Sambal-marinated cuttlefish

## Add-on. Rice +1.20

 Signature

 Award Winning






Sayur Lodeh



Chap Chye



# Vegetable

 **Kacang Botol** 7.90  
Winged bean stir-fried in aromatic garlic, fiery bird's eye chilli, and crunchy dried shrimp

**Bayam Garlic** 7.90  
Fresh spinach stir-fried with aromatic garlic

 **Sayur Lodeh** 7.90  
Madam Loij's best well kept secret - a tantalizing Indonesian masterpiece that envelopes tofu, long beans and turnips, simmered in signature home-made paste

 **Chap Chye** 7.90  
All-time favourite chap chye with umami richness of dried shrimp, stir-fried to perfection

**Lady's Finger Belado** 7.90  
Delicate flavors and textures of fresh okra, paired with a spicy and tangy Belado sauce

**Eggplant Belado** 7.90  
Tender eggplant smothered in a flavorful Belado sauce



# Sides

**Sambal Tempeh** 4.90  
Tempeh, stir-fried to crispy perfection with home-made sambal sauce

 **Sambal Goreng** 7.90  
Our signature side dish bursting with vibrant flavors! Savory tofu, crunchy long beans, and nutty tempeh with the right amount of sambal for a lively yet mildly spicy experience

**Begedil (2pcs)** 2.90  
Crispy golden-brown potato patties

**Telur Udang** 7.90  
Omelette mixed with succulent shrimps and fragrant scallions

**Telur Bawang** 6.90  
Omelette infused with sweet and savory notes of caramelized red onions

**Minced Chicken Egg Tofu** 7.90  
Silken egg tofu with the savory flavor of minced chicken, and aromatic spices

**Crackers** 2.50  
Assorted seafood crackers





Cendol



## Dessert

### Ice Campur

Indonesian ice kacang.  
Served with red beans, shredded  
grass jelly and attap seed

3.90

### Cendol

Captivating blend of pandan jelly,  
velvety coconut milk, and home-made  
gula melaka. A classic dessert

3.90

## Drinks

Lemongrass (Hot/Cold) 2.50/2.90

Bandung 2.90

Lime Juice 2.90

Lemon Tea 2.90

Honey Lemon (Hot/Cold) 2.50/2.90

Bottled Water 2.00

White Coffee (Hot) 2.50

Teh Latte (Hot) 2.50





# KIDS MEAL

## Jambi Kiddie Meal

Ebi Fry, Chap Chye, Rice and Ribena

**7.90**

## Padang Kiddie Meal

Breaded Fish Fillet, Chap Chye, Rice and Ribena

**7.90**