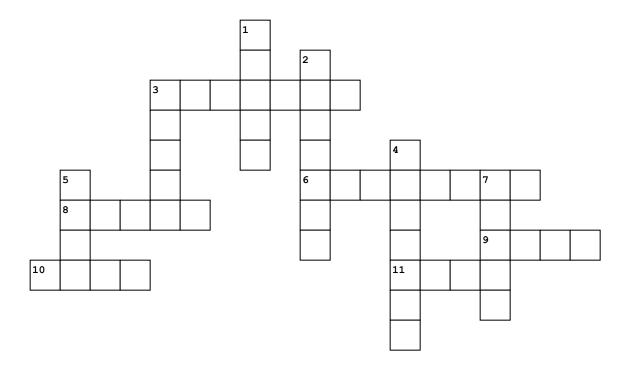
Food Crossword Puzzle



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- 3. _____ is a dish made of compressed steamed rice cakes served with coconut vegetable gravy, also known as Sayur Lodeh, which consist of namely carrots, cabbage, and long beans.
- **6.** Chilli Crab is a famous dish which started from a in 1956.
- **8.** A favourite local dish 'Nasi ______ ' when translated from Malay to English, it means 'rich rice'. The 'rich' refers to the coconut cream, where it is cooked with fragrant rice and pandan leaf.
- 9. Roti ______ is a popular omelette baguettetype sandwich served with minced meat (chicken or mutton) fillings, egg, onion, and tomato-chilli sauce.
- 10. _____ is a favourite Malay delicacy. It is traditionally made from marinated raw fish paste mixed with an aromatic blend of fresh spices and herbs, and wrapped securely with toothpicks at both ends of the coconut leaves. Finally, it is then grilled over smoky charcoal flames.
- 11. This is a traditional jam made from coconut and eggs. It is generally served on toasted bread, together with a cup of coffee or tea.

Down

- 1. This is a popular grilled bite-sized street snack, which uses spiced marinated meat such as chicken, beef, or mutton. The meat is skewered on bamboo sticks and served with peanut sauce.
- 2. Every ethnic group has its own version of Fish Head Curry because of the slight variations to the curry. However, there are similarities in ingredients, which include Red _______, a mix of vegetables such as eggplant and lady fingers.
- inspired by the Peranakans (Straits Chinese).
- 4. ____ rice is one of the classic Singapore's national dishes, adapted from early Chinese immigrants from Hainan Island.
- **5.** Roti means "bread", and prata means "_____" in Hindi language. "Roti Prata" is usually served with fish or mutton curry.
- 7. ____ means an "eclectic mix" in colloquial Malay, where its ingredients reflect the cultural diversity of Singapore.