

Dinner a la carte

From the sea

- Small* Tom Yum infused prawns w/ rockmelon & apple \$20
Kingfish Ceviche in Pani Puri \$19.5
Sotong Bakar - Marinated chilli squid w/ rojak \$19.5

- Large* Assam Pedas - Roasted Ling fillet w/ pesto & aromatic gravy \$37
Steamed mussels w/ spicy coconut broth \$33

From the farm

- Small* Popiah - Malaysian duck rolls w/ chilli & kaffir lime dressing \$17.5
Lamb Murtabak - Baked spiced lamb rice paper rolls \$18.5
Large Soto Ayam - White pepper chicken w/ Asian mushrooms \$35
Slow cooked Wagyu beef curry 'Kampung style' \$36
Stir fried Shanghai rice noodles w/ dark soy, pork & scallion \$33

From the garden

- Small* Tofu & eggplant 'mapo' style (v) \$17
Spiced cassava w/ mantau bread (v) \$17
Large Slow cooked lentils w/ cumin & mustard seeds (v) \$29

Something more

- Roasted green beans w/ house made oyster sauce \$10
Baked cauliflower w/ chilli & lime vinaigrette \$10
Rojak - Malay style fruit salad w/ caramelised shrimp paste \$10

Banquet Menus

Winter Warmer

- Sotong Bakar - Marinated chilli squid w/ rojak
Tofu & eggplant w/ 'mapo' dressing
Lamb Murtabak - Baked spiced lamb rice paper rolls
Soto Ayam - White pepper chicken w/ Asian mushrooms
Stir fried Shanghai rice noodles w/ dark soy, pork & scallion
Beef Rendang - Slow cooked Malay style Wagyu shank & pickles
Baked cauliflower w/ chilli & lime vinaigrette

\$68 per person (minimum of 2 persons)

Dessert of the day for an extra \$6 per person

For an extra \$26 per person for 3 half glasses of wine flight

The Feast

- Kingfish Ceviche in Pani Puri
Fried Oyster omelette
Fresh XO scallops, mango salsa & sesame leaf
Pork & cabbage in Rasam
Lamb Murtabak - Baked spiced lamb rice paper rolls
Assam Pedas - Roasted Ling fillet w/ pesto & aromatic gravy
Slow cooked Wagyu beef curry 'Kampung style'
Dessert

\$85 per person (minimum of 2 persons)

For an extra \$55 per person for 6 half glasses of matching wine

Please ask our staff of any dietary requirements

Lunch a la carte

From the sea

Small

Sotong Bakar - Marinated chilli squid w/ rojak \$18.5

Tom Yum infused prawns w/ rockmelon & apple \$20

Large

Pan seared snapper w/ pesto & aromatic gravy \$32

From the farm

Small

Popiah - Malaysian duck rolls w/ chilli & kaffir lime dressing \$17

Lamb Murtabak - Baked spiced lamb rice paper rolls \$18

Large

Soto Ayam - White pepper chicken w/ Asian Mushrooms \$30

Slow cooked Wagyu beef curry 'Kampung style' \$32

Stir fried Shanghai rice noodles w/ dark soy, pork & scallion \$30

From the garden

Small

Tofu & eggplant 'mapo' style (v) \$17

Spiced cassava w/ mantau bread (v) \$17

Large

Slow cooked lentils w/ cumin & mustard seeds (v) \$27

Something more

Baked cauliflower w/ chilli & lime vinaigrette \$8

Roasted green beans w/ house made oyster sauce \$8

Executive Lunch

Popiah – Malaysian duck rolls w/ chilli & kaffir lime dressing

Spiced Cassava w/ mantau bread

Pork & cabbage in Rasam

Soto Ayam - White pepper chicken w/ Asian mushrooms

Beef Rendang - Slow cooked Malay style Wagyu shank & pickles

Roasted green beans w/ house made oyster sauce

\$48 per person
Min of 2 persons

Please ask our staff of any dietary requirements



Market lunch \$18

Kari Daging

Slow cooked beef in traditional Malaysian curry
w/ Pickles, croquettes, salad & rice

Kari Ayam

Chicken thigh cooked in coconut gravy
w/ Pickles, croquettes, salad & rice

Babi Kicap

Pork cooked in sesame soy
w/ Pickles, croquettes, salad & rice

Market Lunch is available to maximum of 10 guests per booking, unless otherwise negotiated.