

## Dinner a la carte menu

### Small

Tom Yum infused prawns, rockmelon & apple \$20

Kingfish Ceviche, grapefruit salsa, tapioca crisps \$19.5

Sotong Bakar – Marinated chilli squid, rojak \$18.5

Satay chicken, sambal & achar pickles sliders \$16

Lamb Murtabak – Spiced lamb rice paper rolls, roasted medley of capsicums, yoghurt \$19.5

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

Spiced cassava, Mantau bread (v) \$17

### Large

Pan seared fish of the day, pineapple relish \$36

Roasted chicken Maryland, cucumber, Asian mushrooms \$34

King prawns, glass noodles, rasam broth \$30

Slow cooked Wagyu beef curry 'Kampung style' \$36

Twice cooked pork belly, ginger gastrique, poached pears, asparagus \$33

Slow cooked lentils, cumin & mustard seeds (v) \$29

### Sides

Baked pumpkin, garam marsala \$10

Roasted green beans, house made oyster sauce \$10

Rojak – Malay style fruit salad, tangy sambal dressing \$10

**Extra rice - \$4 per person**

## Tasting Menu

Fresh XO scallops, mango salsa, sesame leaves

Oyster omelette

Tom Yum infused prawns, rockmelon & apple

Pan seared fish of the day, pineapple relish

Slow cooked Wagyu beef curry 'Kampung style'

Roasted green beans, house made oyster sauce

Dessert

**\$75 per person**  
**Minimum of 2 persons**

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

- Please advise our staff of any dietary requirements
- All credit card payments incur a 1.4% surcharge

## Banquet Menu

Kingfish Ceviche, grapefruit salsa, tapioca crisps

Sotong Bakar – Marinated chilli squid, rojak

Lamb Murtabak – Spiced lamb rice paper rolls, roasted medley of capsicums, yoghurt

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Pan seared fish of the day, pineapple relish

Roasted chicken Maryland, cucumber, Asian Mushrooms

Stir fried Shanghai rice noodles, dark soy, pork & scallions

Bok choy, house made oyster sauce

**\$68 per person**  
**Minimum of 4 persons**

Please advise our staff of any dietary requirements

## Lunch a la carte menu

### Small

Tom Yum infused prawns, rockmelon & apple \$20

Sotong Bakar – Marinated chilli squid, rojak \$18

Satay chicken, sambal & achar sliders \$16

Lamb Murtabak – Spiced lamb rice paper rolls, roasted medley of capsicums, yoghurt \$19

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

Spiced cassava, Mantau bread (v) \$17

### Large

Pan seared fish of the day, pineapple relish \$32

Roasted chicken Maryland, cucumber, Asian mushrooms \$30

Shanghai rice noodles, dark soy, pork & scallion \$30

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

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

### Sides

Baked pumpkin, garam marsala \$8

Bok choy, house made oyster sauce \$8

Extra rice - \$4 per person

## Executive Lunch

Spiced cassava, Mantau bread

Sotong Bakar – Marinated chilli squid, rojak

Satay chicken, sambal & achar sliders

Twice cooked pork belly, ginger gastrique, poached pears, asparagus

Beef Rendang – Malay style slow cooked Wagyu shank & pickles

Bok choy, house made oyster sauce

**\$48 per person**

**Minimum of 2 persons**

- Please advise our staff of any dietary requirements
- All credit card payments incur a 1.4% surcharge



## **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 are available to maximum of 10 guests per booking*