

Dinner A la Carte Menu

small		large	
Tom Yum infused prawns, rockmelon & apple	22	Barramundi w/ nutmeg soy & baby bok choy	34
Sotong Bakar – Chargrilled marinated squid, rojak	18.5	Roast chicken, cabbage & Rasam broth	32
'Bang Bang' Ocean Trout tartare stuffed Pani Puri	19.5	Seafood Medley – School prawns, pipis, mussels & squid, spiced coconut broth	34
Fried oyster, XO sauce & charred vermicelli	20	Otak Otak Basket – Steamed baked seafood cake & pickles on papadum	30
King crab & scallop dumplings, prawn bisque	22	Slow cooked Black Angus curry 'Kampung style'	33
Lamb Murtabak – Spiced lamb rice paper rolls	19.5	Mud crab 'Kam Heung style'	market price
Tofu & eggplant, lemongrass infused soy broth (V)	17	Spiced lentils & chickpeas w/ roasted vegetables (V)	29
		sides	
		Baked pumpkin, garam marsala	10
		Green beans w/ ginger & garlic	10
		Cauliflower w/ miso soy	10
		Extra rice - \$4 per person	

seafood feast | banquet

'Bang Bang' Ocean Trout tartare stuffed Pani Puri

Tom Yum infused prawns, rockmelon & apple

Lamb Murtabak – Spiced lamb rice paper rolls

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Barramundi w/ nutmeg soy, baby bok choy & bottarga

Roast chicken, cabbage & Rasam broth

Slow cooked Black Angus curry 'Kampung style'

Green beans w/ ginger & garlic

\$68 per person
minimum of 3

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

seafood feast | tasting

'Bang Bang' Ocean Trout tartare stuffed Pani Puri

Fried oyster, XO sauce & charred vermicelli

King crab & scallop dumplings, prawn bisque

Pan roasted Toothfish
w/ burnt butter sauce & pickled mustard greens

Otak Otak Basket –
Steamed baked seafood cake & pickles on Papadum

Seafood Medley – School prawns, pipis, mussels & squid
in spiced coconut broth w/ roti

* Mud crab 'Kam Heung style' can be included
in the tasting menu at an additional cost *

Lime & coconut posset, raspberry semi fredo
& toasted seaweed praline

\$95 per person
tables of 2 to 8 persons only

extra \$48 per person for 5 half glasses of matching wine

Lunch A la Carte Menu

small		large	
Tom Yum infused prawns, rockmelon & apple	18	Barramundi w/ nutmeg soy & baby bok choy	30
Sotong Bakar – Chargrilled marinated squid, rojak	16	Roast chicken, cabbage & Rasam broth	28
‘Bang Bang’ Ocean Trout tartare stuffed Pani Puri	18	Otak Otak Basket – Steamed baked seafood cake & pickles on papadum	30
Lamb Murtabak – Spiced lamb rice paper rolls	16.5	Slow cooked Black Angus curry ‘Kampung style’	30
Tofu & eggplant, lemongrass infused soy broth (V)	15	Spiced lentils & chickpeas w/ roasted vegetables (V)	27
		sides	
		Baked pumpkin, garam marsala	8
		Green beans w/ ginger & garlic	8
		Extra rice - \$4 per person	

Market Lunch

Kari Daging

Slow cooked beef in traditional Malaysian curry

Kari Ayam

Chicken thigh cooked in coconut gravy

Babi Kicap

Pork cooked in sesame soy

All Market Lunches are served with rice, croquettes and salad

Market Lunch are available to maximum of 10 guests per booking unless negotiated

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Executive Lunch

Sotong Bakar - Chargrilled marinated squid, rojak

Tofu & eggplant w/ lemongrass soy broth

Lamb Murtabak - Spiced lamb rice paper rolls,
radish & cucumber, yoghurt

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Otak Otak Basket -
Steam baked seafood cake & pickles on Pappadum

Slow cooked Black Angus curry ‘Kampung style’

\$48 per person
Minimum of 2 persons