

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

<p>small</p> <p>Tom Yum infused prawns, rockmelon & apple 18.5</p> <p>Sotong Bakar – Chargrilled marinated squid, rojak 16.5</p> <p>‘Bang Bang’ Ocean Trout tartare stuffed Pani Puri 18.5</p> <p>Lamb Murtabak – Spiced lamb rice paper rolls 17</p> <p>Tofu & eggplant, lemongrass infused soy broth (V) 15</p>	<p>large</p> <p>Fish of the day w/ nutmeg soy & baby bok choy 31</p> <p>Roast chicken, cabbage & Rasam broth 29</p> <p>Otak Otak Basket – Steamed baked seafood cake & pickles on papadum 30</p> <p>Slow cooked Black Angus curry ‘Kampung style’ 31</p> <p>Spiced lentils & chickpeas w/ roasted vegetables (V) 27</p> <p>sides</p> <p>Baked pumpkin, garam marsala 8</p> <p>Green beans w/ ginger & garlic 8</p> <p>Extra rice - \$4 per person</p>
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Market Lunch

Kari Daging

Slow cooked beef in traditional Malaysian curry

Kari Ayam

Chicken thigh cooked in a light coconut gravy

Lamb Rendang

Lamb shoulder cooked in spices & toasted coconut

All Market Lunches are served with rice, croquettes and salad

\$19 each

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