

Dinner A la Carte Menu

Small

Tom Yum infused prawns, rockmelon & apple	22
Pan roasted Glacier 51 Toothfish w/ burnt butter & pickled mustard greens - 80g	24
'Bang Bang' Ocean Trout tartare stuffed Pani Puri	19.5
Satay chicken w/ achar & sambal (3pc)	18
Prawn & scallop dumplings, shellfish Rasam	22
Lamb Murtabak – Spiced lamb rice paper rolls	19.5
Tofu & eggplant, lemongrass infused soy (V)	17

Large

Confit salmon, tamarind glaze & assorted mushrooms	34.5
Nyonya chicken, spiced coconut broth, okra sambal	34
Stir fried Shanghai rice noodles w/ dark soy & a medley of seafood	33
Otak Otak Basket – Steamed baked seafood cake & pickles on papadum	30
Slow cooked Blackmore Angus curry 'Kampung style'	33
Kapitan Duck - Twice cooked duck leg, 'Kapitan sauce' & taro	36.5
Slow cooked pork belly, ginger gastrique & Cavolo Nero	34
Spiced lentils & chickpeas w/ roasted vegetables (V)	29

Extra rice - \$4 per person

Sides

Baked pumpkin, garam marsala	10
Roasted vegetable w/ sesame soy	10
Cauliflower w/ miso dressing	10

Banquet Menu

'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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Confit salmon, tamarind glaze & assorted mushrooms
Nyonya chicken, spiced coconut broth, okra sambal
Slow cooked Blackmore Angus curry 'Kampung style'
Roasted vegetable w/ sesame soy

\$68 per person
minimum of 3

Tasting Menu

'Bang Bang' Ocean Trout tartare stuffed Pani Puri
Tom Yum infused prawns, rockmelon & apple
Prawn & scallop dumplings, shellfish Rasam
Pan roasted Glacier 51 Toothfish w/ burnt butter sauce & pickled mustard greens
Lamb Murtabak - Spiced lamb rice paper rolls
Confit salmon, tamarind glaze & assorted mushrooms
Slow cooked pork belly, ginger gastrique & Cavolo Nero
Lime & coconut posset, raspberry semi fredo & rose praline

\$90 per person
tables of 2 to 8 persons only

extra \$48 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.

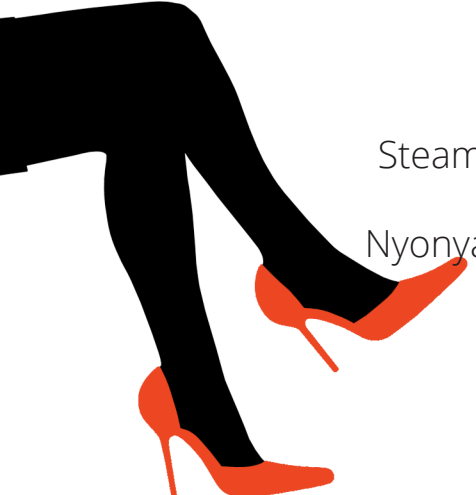
DINNER FOR TWO



Tom Yum infused prawns, rockmelon & apple

Tofu & eggplant, lemongrass infused soy

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Otak Otak basket -
Steam baked seafood cake & pickles on papadum
Nyonya chicken, spiced coconut broth, okra sambal

Cauliflower w/ miso soy

*




Indian 'Kulfi' ice cream, sour cherries & sweet potato chips

\$64 per person

Available for 2 persons only

Tuesday to Friday only, Limited availability
Please advise our staff of any dietary requirement



Lunch A la Carte Menu

Small

Tom Yum infused prawns, rockmelon & apple	19
'Bang Bang' Ocean Trout tartare stuffed Pani Puri	18.5
Satay chicken w/ achar & sambal (3pc)	16.5
Lamb Murtabak – Spiced lamb rice paper rolls	16.5
Tofu & eggplant, lemongrass infused soy broth (V)	15

Large

Confit salmon, tamarind glaze & assorted mushrooms	31
Nyonya chicken, spiced coconut broth, okra sambal	29
Slow cooked Blackmore Angus curry 'Kampung style'	31
Slow cooked Pork belly, ginger gastrique & Cavolo Nero	30
Spiced lentils & chickpeas w/ roasted vegetables (V)	27

Extra rice - \$4 per person

Sides

Baked pumpkin, garam marsala	8
Cauliflower w/ miso dressing	8

Executive Lunch

Tom Yum infused prawns, rockmelon & apple
Tofu & eggplant, lemongrass infused soy broth

Otak Otak Basket -
Steamed baked seafood cake & pickles on pappadum

*

Slow cooked pork belly, ginger gastrique & Cavolo Nero

Nyonya chicken, spiced coconut broth, okra sambal

\$48 per person
minimum of 2

Market Lunch

Kari Daging

Slow cooked beef in traditional Malaysian curry

Kari Ayam

Chicken thigh cooked in coconut gravy

Lamb Rendang

Lamb shoulder cooked in spices & toasted coconut

All Market Lunches are served with
steamed rice, croquettes & salad

\$19 each

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

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