

Dinner A la Carte Menu

Small

Tom Yum infused prawns, rockmelon & apple	22
Pan roasted Glacier 51 Toothfish w/ consomme, soy caviar & leek - 8og	22.5
Cured Kingfish, white fungus, cucumber & grapefruit	19
Vindaloo steak tataki w/ smoked soy cured egg yolk	19.5
Prawn & scallop dumplings, shellfish Rasam	22
San Choy Bow - Jasmine tea smoked quail, shiitake mushroom, lap cheong & Witlof	19.5
Tomato, bocconcini & eggplant w/ kaffir lime chilli (V)	17

Large

Fish, clams, Amaebi Prawns & scallops, sweet & sour broth, 'Canh Chua' style	38
Crispy chicken, fregola, cos lettuce & yuzu nuoc cham	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
Pork belly, ginger gastrique & Cavolo Nero	34
Spiced lentils & chickpeas w/ roasted vegetables (V)	29

Extra rice - \$3 per person

Sides

Baked pumpkin, garam marsala	10
Broccoli & sugar snap peas, sesame & olive dressing	10
Tofu & mushrooms w/ bonito soy	16

Christmas Banquet Menu

Cured Kingfish, white fungus, cucumber & grapefruit
Tom Yum infused prawns, rockmelon & apple
Pork belly, ginger gastrique & Cavolo Nero
Fish, clams, Amaebi Prawns & scallops, sweet & sour broth, 'Canh Chua' style
Crispy chicken, fregola, cos lettuce & yuzu nuoc cham
Slow braised Wagyu shanks, radish & Bo Kho spice
Tofu & mushrooms w/ bonito soy
Flourless chocolate cake, Chantilly, rose petal praline

\$75 per person
minimum of 3

Chef's Menu

Cured Kingfish, white fungus, cucumber & grapefruit
Tom Yum infused prawns, rockmelon & apple
Pan roasted Glacier 51 Toothfish, w/ consomme, soy caviar & leek
Prawn & scallop dumplings, shellfish Rasam
Tomato, bocconcini & eggplant w/ kaffir lime chilli
San Choy Bow - Jasmine tea smoked quail, shiitake mushroom, lap cheong & Witlof
Slow cooked Blackmore Angus curry "Kampung style"
Set dessert
\$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.