

Lunch A la Carte Menu

Small

Tom Yum infused prawns, rockmelon & apple	19
Cured Kingfish, white fungus, cucumber & grapefruit	18.5
Prawn & scallop dumplings, shellfish Rasam	19
San Choy Bow - Jasmine tea smoked quail, shiitake mushrooms, lap cheong & Witlof	18.5
Tomato, bocconcini & eggplant w/ kaffir lime chilli V)	16.5

Large

Fish, clams & Amaebi Prawns, sweet & sour broth 'Canh Chua style'	34
Crispy chicken, fregola, cos lettuce & yuzu nuoc cham	29
Slow cooked Blackmore Angus curry 'Kampung style'	31
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	9
Broccoli & sugar snap peas, sesame & olive dressing	9

Christmas Lunch Banquet Menu

Tom Yum infused prawns, rockmelon & apple
San Choy Bow - Jasmine tea smoked quail, shiitake mushrooms, lap cheong & Witlof
Otak Otak Basket Steamed baked seafood cake, pickles & pappadom
Crispy chicken, fregola, cos lettuce & yuzu nuoc cham
Slow braised Wagyu shank w/ Bo Kho spices
Indian 'Kulfi' ice cream, sweet potato chips

**\$55 per person
minimum of 2**

Market Lunch

Please choose one of the followings:

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, sides & salad in a bento box

\$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.