

Dinner Menu

CHEF'S TASTING MENU

HIRAMASA KING FISH CEVICHE, COCONUT AND LEEK
 TOM YUM INFUSED PRAWNS, ROCKMELON AND APPLE
 PORK AND PRAWN TORTELLINI, AROMATIC SEAFOOD BROTH
 ANGUS STEAK TATAKI, ANCHOVY SAMBAL,
 SMOKED SOY CURED EGG YOLK
 BABI ASSAM - PORK BELLY & TAMARIND
 BEEF CHEEK, NYONYA STYLE PEPPER BROTH
 & SHIMEJI MUSHROOMS
 BABY COS LETTUCE & PEAR SALAD WITH ROJAK DRESSING

DESSERT

\$82 PER PERSON

MINIMUM OF 2 PERSONS

EXTRA \$45 PP FOR 5 HALF GLASS OF MATCHING WINES

ENTRÉE

HIRAMASA KING FISH CEVICHE, COCONUT AND LEEK 20
 JASMINE TEA SMOKED QUAIL SAN CHOY BOW, SHIITAKE MUSHROOM,
 LAP CHEONG & WITLOF 18
 TOM YUM INFUSED PRAWNS, ROCKMELON AND APPLE 22
 OTAK-OTAK - STEAMED BAKED SEAFOOD CAKE, PICKLES & SESAME LEAF 20
 PORK AND PRAWN TORTELLINI, AROMATIC SEAFOOD BROTH 22
 TOMATO, BOCCONCINI AND EGGPLANT WITH KAFFIR LIME CHILLI (V) 18
 SPICY COCONUT CASSAVA WITH FRIED MANTAU (V) 17
 ANGUS STEAK TATAKI, ANCHOVY SAMBAL, SMOKED SOY CURED EGG YOLK 19
 NGO HIANG - PAN FRIED PORK ROLLS WRAPPED IN BEAN CURD SKIN 18

MAINS

CHARGRILLED KING PRAWNS, PENANG ASSAM LAKSA
 WITH PINEAPPLE & MINT 34.5
 BEEF CHEEK, NYONYA STYLE WHITE PEPPER BROTH AND
 SHIMEJI MUSHROOMS 34
 STIR FRIED SHANGHAI RICE NOODLE, SOY GLAZE &
 A MEDLEY OF SEAFOOD, XO PANGRATTATO 29
 SLOW COOKED BLACKMORE ANGUS BEEF CURRY "KAMPUNG STYLE" 34
 BABI ASSAM - PORK BELLY & TAMARIND 34
 SPICED LENTILS AND CHICKPEAS WITH ROAST VEGETABLES (V) 29
 DEEP FRIED WHOLE BARRAMUNDI "TIGA RASA" - THREE FLAVOURS MARKET PRICE
 ROASTED SPATCHCOCK "GAI YANG THAI STYLE" 22 HALF / 40WHOLE

SIDES

ROASTED HEIRLOOM CARROTS, ESCHALOTS DRESSING 14
 TOFU, SHITAKE AND SHIMIJI MUSHROOM WITH KOMBU SOY 15
 BABY COS LETTUCE & PEAR SALAD WITH ROJAK DRESSING 10
 RICE 4
 ROTI 5

DINNER BANQUET MENU

TOM YUM INFUSED PRAWNS, ROCKMELON AND APPLE
 OTAK-OTAK - STEAMED BAKED SEAFOOD CAKE, PICKLES
 ON SESAME LEAF
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 STIR FRIED SHANGHAI RICE NOODLE, SOY GLAZE &
 A MEDLEY OF SEAFOOD
 OR
 DEEP FRIED WHOLE BARRAMUNDI "TIGA RASA"
 THREE FLAVOURS
 (\$7 PP EXTRA)
 OR
 WHOLE ROASTED SPATCHCOCK "GAI YANG THAI STYLE"
 (\$7 PP EXTRA)
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 BABI ASSAM - PORK BELLY & TAMARIND
 TOMATO, BOCCONICINI & EGGPLANT
 WITH KAFFIR LIME CHILLI
 SLOW COOKED BLACKMORE ANGUS BEEF CURRY
 "KAMPUNG STYLE"
 ROASTED HEIRLOOM CARROTS, ESCHALOTS DRESSING
 STEAMED JASMINE RICE

\$68 PER PERSON

MINIMUM OF 4 PERSONS