

## Lunch A la Carte Menu

### Small

Tom Yum infused prawns, rockmelon & apple	20
Cured Kingfish, white fungus, cucumber & grapefruit	18.5
Prawn & scallop dumplings, shellfish Rasam	20
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 of the day, Amaebi Prawns & scallops, 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

### Sides

Baked pumpkin, garam marsala	9
Broccoli & sugar snap peas, sesame & olive dressing	9

### Lunch Banquet Menu

Tom Yum infused prawns, rockmelon & apple
Pork belly, ginger gastrique & Cavolo Nero
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

**\$48 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.

*Extra rice - \$3 per person*

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