

Dinner A la Carte Menu

Small

Tom Yum infused prawns, rockmelon & apple	22
Bang Bang Ocean Trout stuffed Pani Puri	18.5
Vindaloo steak tataki w/ smoked soy cured egg yolk	19.5
Prawn & scallop dumplings, shellfish Rasam	22
San Choy Bow - <i>Jasmine tea smoked quail, shiitake mushroom, lap cheong & Witlof</i>	19.5
Pork belly, ginger gastrique & Cavolo Nero	20
Tomato, bocconcini & eggplant w/ kaffir lime chilli (V)	17

Large

Fish of the day, consomme & soy caviar	36.5
Grilled chicken Percik, sambal & cucumber	34
Stir fried Shanghai rice noodles w/ dark soy & a medley of seafood	33
Otak Otak Basket – <i>Steamed baked seafood cake & pickles on papadum</i>	30
Slow cooked Blackmore Angus curry ‘Kampung style’	33
Kapitan Duck - Twice cooked duck leg, ‘Kapitan sauce’ & taro	36.5
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

Dinner Banquet Menu

San Choy Bow - <i>Jasmine tea smoked quail, shiitake mushroom, lap cheong & Witlof</i>
Tom Yum infused prawns, rockmelon & apple
Otak Otak Basket – <i>Steamed baked seafood cake & pickles on papadum</i>
Fish of the day, consomme & soy caviar
Grilled chicken Percik, sambal & cucumber
Slow cooked Blackmore Angus curry ‘Kampung style’
Tofu & mushrooms w/ bonito soy

**\$68 per person
minimum of 3**

Chef’s Menu

Bang Bang Ocean Trout stuffed Pani Puri
Tom Yum infused prawns, rockmelon & apple
Prawn & scallop dumplings, shellfish Rasam
Vindaloo Steak Tataki w/ smoked soy cured egg yolk
Fish of the day, consomme & soy caviar
Slow cooked Blackmore Angus curry ‘Kampung style’
Dessert

\$82 per person

extra \$48 per person with 6 half glasses of matching wine

Table of 2 to 8 persons only unless negotiated in advance

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