
Banquet Menu |

for 2 or more guests | \$65 per person

Ngo Hiang - Pan fried pork rolls wrapped in bean curd skin

Tom Yum infused prawns, rockmelon & apple

*

Soy glazed spatchcock, cucumber w/ ginger & shallot

Slow cooked Angus beef curry 'Kampung style'

OR

Whole fish of the day 'Tiga Rasa'

(extra \$7 per person)

*

Dessert

Chef's Tasting Menu |

for 2 or more guests | \$85 per person

Please note the selection of menu option applies to the whole table

Cured Hokkaido scallop, coconut, chilli jam & pineapple

Tom Yum infused prawns, rockmelon & apple

Prawn & pork dumplings, aromatic seafood broth

Pork riblets with black vinegar reduction, Cavolo Nero

Soy glazed spatchcock, cucumber w/ ginger & shallot

Penang style slow cooked beef short ribs w/ wood ear mushrooms

OR

Whole fish of the day 'Tiga Rasa'

(extra \$7 per person)

*

Dessert
