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## Banquet Menu |

for 2 or more guests | \$65 per person

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

Tom Yum infused prawns, rockmelon & apple

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Roasted spatchcock with Five Spice

Slow cooked Angus beef curry 'Kampung style'

OR

Whole fish of the day 'Tiga Rasa'

*(extra \$7 per person)*

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Dessert

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## Chef's Tasting Menu |

for 2 or more guests | \$85 per person

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

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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

Roasted spatchcock with Five Spice

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

OR

Whole fish of the day 'Tiga Rasa'

*(extra \$7 per person)*

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Dessert

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