

LUNCH A LA CARTE MENU

For up to 10 Guests

ENTREE

Cured scallop crudo, lemongrass, coconut cream, peruvian pepper [GF]	\$28
Seafood dumplings, tomato consommé, basil oil	\$26,5
Tom yum infused crispy prawn, rockmelon & apple [GF]	\$28
Ngo Hiang - fried pork rolls wrapped in bean curd skin [GF]	\$23,5
Light fried tofu, malaysian sarawak pepper, kombu soy [GF, V]	\$22

MAINS

Seafood medley, Asam broth, vermicelli, mixed herbs (Half / Full) [GF]	\$32 / \$52
Whole Barramundi Masak Lemak, spiced pineapple [GF]	\$62
Chargrilled chicken satay, peanut sambal, caramelised walnut [GF]	\$36
Roasted duck breast, pickled daikon, goji & osmanthus [GF]	\$37,5
Black Angus Rendang [GF]	\$42
Spiced lentils & chickpeas with roasted vegetable [GF*, V]	\$32

SIDES

Stir fried zucchini & broccolini, oyster soy, pumpkin seeds [GF*, V]	\$18
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DESSERT

White chocolate mousse, toasted coconut & passionfruit coulis	\$14,5
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All menu items are subject to change according to seasonality and product availability.

| 1,4% surcharge applies for all credit card transactions

| 15% surcharge applies on public holidays

LUNCH BANQUET MENU

\$68 per person -- Up to 10 Guests

ENTREE

CHOOSE TWO ITEMS

Tom Yum Prawn – tom yum sauce, rockmelon & apple

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

Tofu – light fried tofu, malaysian sarawak pepper, kombu soy

Seafood Dumplings – served in tomato consomme, basil oil

MAINS

TABLE OF 2 to 3 - CHOOSE TWO ITEMS

TABLE OF 4 to 7 - CHOOSE THREE ITEMS

TABLE OF 8 or MORE - CHOOSE FOUR ITEMS

Seafood Medley – Asam broth, vermicelli, mixed herbs

Whole Barramundi – Masak Lemak, spiced pineapple

Chicken Satay – peanut sambal, cucumber, caramelised walnut

Black Angus Rendang - slow-cooked Malaysian style curry

Lentils - spiced lentils & chickpeas with roasted vegetable

Complimentary side vegetables and steamed rice will be served