

LUNCH A LA CARTE MENU

For up to 10 Guests

ENTREE

Cured Hokkaido Scallops, citrus & finger lime [GF]	\$28
Seafood Wontons, tomato consommé, basil oil	\$26,5
Tom Yum infused prawn, rockmelon & apple [GF]	\$28
Ngo Hiang - fried pork rolls wrapped in bean curd skin [GF]	\$25,5
Light fried tofu, kombu soy [GF, V]	\$23,5

MAINS

Whole Barramundi Masak Lemak, spiced pineapple [GF] (serves 2-3)	\$78
Chargrilled chicken satay, peanut sambal, caramelised walnut [GF]	\$38
Roasted duck breast, pickled radish [GF]	\$38
Black Angus Rendang [GF]	\$45
Lightly battered eggplants, tamarind dressing [GF, V]	\$29,5
Spiced lentils & chickpeas with roasted vegetable [GF*, V]	\$34

SIDES

Stir fried green beans, oyster soy, pumpkin seeds [GF*, V]	\$18
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DESSERT

Lime Posset, mango sorbet, papaya [GF]	\$14,5
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All menu items are subject to change according to seasonality

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

| 15% surcharge applies on public holidays

LUNCH BANQUET MENU

\$70 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, kombu soy

Seafood Wontons – served in tomato consomme, basil oil

MAINS

TABLE OF 2 - CHOOSE TWO ITEMS

TABLE OF 3 to 4 - CHOOSE THREE ITEMS

TABLE OF 5 - CHOOSE FOUR ITEMS

Whole Barramundi – Masak Lemak, spiced pineapple

Chicken Satay – peanut sambal, cucumber, caramelised walnut

Black Angus Rendang - slow-cooked Malaysian style curry

Eggplants - lightly battered, served with tamarind dressing

Lentils - spiced lentils & chickpeas with roasted vegetable

Complimentary side vegetables and steamed rice will be served