

# Market lunch

**NASI LEMAK** 25  
W/ CHICKEN OR SALT & PEPPER TOFU  
*A Malaysian staple - coconut rice, fried egg, pickles, sambal*

**LAMB BURGER** 25  
GRILLED KOFTA SPICED LAMB & SALAD W/ CHIPS

**KAM HEONG SEAFOOD** 24.5  
BABY OCTOPUS & PRAWNS COOKED IN KAM HEONG SAUCE  
*Served with coconut rice, fried egg and salad*

**BEEF SEMUR** 24.5  
SLOW COOKED INDONESIAN STYLE IN INFUSED SOY  
*Served with coconut rice, fried egg and salad*

**PORK SOFT RIBS** 25  
SERVED IN HOUSE MADE RED CURRY & PINEAPPLE  
*Served with coconut rice, fried egg and salad*

## Extras

TOM YUM INFUSED PRAWNS, ROCKMELON SALSA 29  
NGO HIANG - FIVE SPICE PORK ROLL 26  
LIGHT FRIED TOFU & KOMBU SOY 23  
BATTERED EGGPLANTS, TAMARIND & SZECHUAN PEPPER 28  
WOK FRIED GREEN BEANS, MUSHROOM SOY 18.5

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COCONUT SUGEE CAKE, PANDAN GANACHE, PISTACHIOS 15

# Lunch Banquet

**\$75 PER PERSON**



**SHARING ENTREES**  
**SELECT TWO ITEMS PER TABLE**

TOM YUM INFUSED PRAWNS, ROCKMELON SALSA

NGO HIANG - FIVE SPICE PORK ROLL

LIGHT FRIED TOFU & KOMBU SOY

BATTERED EGGPLANTS, TAMARIND & SZECHUAN PEPPER

**SHARING MAINS**  
**TABLES OF 2 - TWO ITEMS**  
**TABLES OF 3 TO 5 - THREE ITEMS**  
**TABLES OF 6+ - FOUR ITEMS**

WHOLE BARRAMUNDI, MASAK LEMAK & SPICED PINEAPPLE (EXTRA \$6PP)

CHARGRILLED CHICKEN SATAY, PEANUT SAMBAL & CARAMELISED WALNUTS

ROASTED DUCK BREAST, TRAO CAKE

ANGUS BEEF RENDANG

COMPLIMENTARY SIDE VEGETABLE & STEAMED RICE