

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 (M) 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 (I) 29
NGO HIANG - FIVE SPICE PORK ROLL (I) 26
LIGHT FRIED TOFU & KOMBU SOY 23
BATTERED EGGPLANTS, TAMARIND & SZECHUAN PEPPER 28
WOK FRIED GREEN BEANS, MUSHROOM SOY 18.5

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 (I)

NGO HIANG - FIVE SPICE PORK ROLL (I)

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 (A) (EXTRA \$6PP)

CHARGRILLED CHICKEN SATAY, PEANUT SAMBAL & CARAMELISED WALNUTS

ROASTED DUCK BREAST, TARO CAKE

ANGUS BEEF RENDANG

COMPLIMENTARY SIDE VEGETABLE & STEAMED RICE