



DINNER MENU

<Set A>

Priced at \$60nett per person. Minimum 20 persons.

SOUP

Bakwan Kepiting

Succulent crab meatballs in a pork and prawn broth

or

Itek Teem

A flavourful stew of duck and salted vegetables with a hint of heat

SEAFOOD

Prawn Sambal with Petai

A family recipe of fragrant and piquant sambal with prawns and royal beans

MEAT

Beef Cheek Rendang

Beef cheeks braised till tender in a rich and aromatic gravy made with 15 different herbs and spices

Hati Babi Bungkus

Minced pork and liver marinated and wrapped in caul fat then grilled and served with pickled mustard leaves

Opor Ayam

Chicken cooked in a non-spicy spice blend along with cumin, coriander and enriched with coconut milk



VEGETABLE

4 Angled Bean Salad

Green mango, 4 angled bean, green and red chillies, ginger flower, kaffir lime leaves and dried shrimp tossed in a sweet sour, sambal belachan sauce

Sambal Juliana with Fried Brinjal

Sambal made with shallots, shrimp paste, shallots and chillies enhanced with fresh lime juice, gula melaka and dried shrimp

Sweet Potato Leaves with Prawns

Sweet potato leaves fried with a Nonya style sambal

RICE

Sambal Buah Keluak Fried Rice

DESSERT

Kueh Kosui

or

Sago Gula Melaka



<Set B>

Priced at \$80nett per person. Minimum 20 persons.

SOUP

Bakwan Kepiting

Succulent crab meatballs in a pork and prawn broth

or

Itek Teem

A flavourful stew of duck and salted vegetables with a hint of heat

SEAFOOD

Ikan Assam Surani

Baby Threadfin cooked in a slightly sweet and sour gravy

Seafood Otah

Squid, Mackerel and Prawns marinated in a rich, aromatic spice mix with coconut milk, wrapped in banana leaf and steamed

MEAT

Ayam Goreng

Deep fried chicken marinated with galanghal, shallots and other dried spices

Babi Assam

Belly pork braised slowly with cinnamon and star anise in a tamarind gravy till tender then fried before serving

Beef Cheek Rendang

Beef cheeks braised till tender in a rich and aromatic gravy made with 15 different herbs and spices



Opor Ayam

Chicken cooked in a non-spicy spice blend along with cumin, coriander and enriched with coconut milk

VEGETABLE

4 Angled Bean Salad

Green mango, 4 angled bean, green and red chillies, ginger flower, kaffir lime leaves and dried shrimp tossed in a sweet sour, sambal belachan sauce

Peranakan Chap Chye

Classic Nonya Chap Chye made with pork and prawn stock and braised till all the flavour has been absorbed by the ingredients

Sayur Lodeh

Classic Malay dish cooked in a blend of spices with cabbage, young jackfruit, beancurd, tempeh and sukun

RICE

Sambal Buah Keluak Fried Rice

DESSERT

Kueh Bengkah

Kueh Kosui