

HATHAWAY



m. someone who lives by the way of a road across a heath

LUNCH SET MENU - SOUTHEAST ASIAN FLAVOURS & CROSSROADS

LANGOUSTINE

Langoustine chae nam pla tartare served on a rice cracker

RAZOR CLAMS

Razor clams and jyu cheung fan with a kombu fish broth and soy garlic relish

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ULAM

Basmati rice mixed with daun kesum, thai basil, mint, ginger flower & shallots

PAPAYA MANGO SALAD

Young papaya with pickled green mango and thai basil

BELIMBING

Pickled green starfruit with sambal and tamarind

WITH CHOICE OF MAIN

FISH CURRY

Kuhlbarra barramundi cooked in an heirloom spice paste of galangal, turmeric and candlenut

OR

OCTOPUS BAKAR

Abrolhos island octopus grilled with kicap manis

OR

ISSAN RIBEYE STEAK

Juicy bbq steak with a herbaceous salad and toasted rice powder

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BARLEY

Passionfruit coulis, honey biscuit, barley sorbet

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PRINCESS OF THE STRAITS

Puteri salat, salted gula jawa ice cream

78/PAX

MINIMUM 2 PAX

FERMENTED DRINKS PAIRING AT 24/PAX