

Set Dinner Menus

Signature Set Dinner

Starter

Kueh Pie Tee

braised jicama and chilli

Soup

Bakwan Kepiting

crab, chicken and prawn meatball soup with bamboo shoots

Main

Ah Nya's Fish Curry

served with nasi ulam, sambal belimbing and tempeh orek

or

Signature Rawon

served with nasi ulam, sambal belimbing and tempeh orek

or

Hathaway's Chicken Rice

poached anxin chicken, chicken broth w/ cabbage, rice cooked in broth, ginger scallion oil with chicken fat, chicken rice chilli, dark soya sauce

or

Hathaway's Signature Laksa

shredded steamed fish, tiger prawns, dried sole fish, tofu puffs, daun kesum, sambal, rice noodles

Add-on Option:

Palate
Cleanser
+\$6/pax

Barley Sorbet

passionfruit coulis and honey biscuit

Dessert

Princess of the Straits

puteri salat and salted gula jawa ice cream

\$68++/pax

Subject to 10% service charge and prevailing GST

Executive Set Dinner

Starters

Oscieta Caviar & Scarlet Shrimp Tartare
chae nam pla, rice cracker

Bafun Uni & Razor Clam
jyu cheung fan, soy garlic, kombu fish broth

Main

Snow Cod & Leek
crispy leeks and mussel veloute
served with roasted potatoes & asparagus

or

Australia Wagyu Striploin mb4/5
grilled over burning coals and embers of apple wood
served with roasted potatoes & asparagus

Add on option:
Palate Cleanser
\$8

Blackberry Sorbet
served with lemon curd, crumble and berries

Dessert

Coffee Choco Millie feuille
puff pastry and coffee pastry cream, cashew nut praline and caramelized walnut

\$88++/pax

Autograph Set Dinner

Starters

Oscietra Caviar & Scarlet Shrimp Tartare

chae nam pla, rice cracker

Bafun Uni & Razor Clam

gyu cheung fan, soy garlic, kombu fish broth

Gai Galae

grilled skewered coconut curry chicken

Add-on Option:
Additional Starter
+\$12/pax

Bone Marrow Toasts

crispy herbed crumb and shokupan bread

Mains

Spicy Grilled Octopus

abrolhos island octopus grilled with kicap manis

or

Snow Cod & Leek

steamed cod, crispy leeks and mussel veloute

or

Australia Wagyu Striploin mb4/5

grilled over burning coals and embers of apple wood,
served with red wine sauce and tewkesbury hot mustard

Palate Cleanser

Blackberry Sorbet

served with lemon curd, crumble and berries

Dessert

Coffee Choco Millie feuille

puff pastry and coffee pastry cream, cashew nut praline and caramelized walnut

\$108++/pax (min 2 pax to order)

Subject to 10% service charge and prevailing GST

Vegetarian Set Dinner

Starter

Kueh Pie Tee

braised jicama and chilli

Butternut Squash

tahini and lemon zest

Add-on Option:
Soup
+\$6/pax

Tamarind

radish, arugula, tomatoes, okra

Main

Gado-Gado

served with nasi ulam and tempeh orek

or

Grilled Eggplant Lychee Curry

served with nasi ulam and tempeh orek

Add-on Option:
Palate
Cleanser
+\$8/pax

Barley Sorbet

passionfruit coulis and honey biscuit

Dessert

Princess of the Straits

puteri salat and salted gula jawa ice cream

\$48++/pax