

CNY Set Lunch

This set menu begins with and is inclusive of
a celebratory Hamachi Kingfish Kerabu Yu Sheng
sized according to the number of guests

Starters

Jicama Pie Tee

braised jicama and chilli

Razor Clam

bafun uni, jyu cheung fan, soy garlic kombu fish broth

Main Courses

Ah Nya's Fish Curry

cooked in an heirloom spice paste with daun kesum

Grilled Octopus

abrolhos island octopus grilled with kicap manis

Beef Cheek Rawon

grain-fed beef cheeks cooked with buah keluak and tamarind

Green Bean Stir-Fry

green beans, fried tempeh in kicap manis, chilli

Palate Cleanser

Coconut Sorbet

grilled pineapple compote, coconut steusel

Dessert

Princess of the Straits

puteri salat and salted gula jawa ice cream

88⁺⁺/pax (min 2 pax to order)

alcohol pairing at 80⁺⁺/pax

non-alc pairing at 40⁺⁺/pax

CNY Set Dinner

This set menu will begin with and is inclusive of a celebratory Hamachi Kingfish Kerabu Yu Sheng sized according to the number of guests

Starters	Jicama Pie Tee braised jicama and chilli
	Razor Clam bafun uni, jyu cheung fan, soy garlic kombu fish broth
	Langoustine Tartare chae nam pla on rice cracker with oscietra caviar
	Gai Galae grilled skewered coconut curry chicken
Soup	Bakwan Kepiting crab and chicken meatball soup with bamboo shoots
Main Courses	Ah Nya's Fish Curry cooked in an heirloom spice paste with daun kesum
	Grilled Octopus abrolhos island octopus grilled with kicap manis
	Beef Cheek Rawon grain-fed beef cheeks cooked with buah keluak and tamarind
	Green Bean Stir-Fry green beans, fried tempeh in kicap manis, chilli
Palate Cleanser	Coconut Sorbet grilled pineapple compote, coconut steusel
Dessert	Princess of the Straits puteri salat and salted gula jawa ice cream
	128++/pax (min 2 pax to order) alcohol pairing at 80++/pax non-alc pairing at 40++/pax