

BRUNCH MENU

SOUTHEAST ASIAN FLAVOURS & CROSSROADS

10.30am-5pm

contact@hathaway.com.sg
TEL +65 96650681

ARCHIPELAGIC BRUNCH

PENGAT PISANG FRENCH TOAST 28

Caramelised bananas stewed in coconut milk and served with apom berkuah ice cream and berries

YOUNG JACKFRUIT 24

Young jackfruit curry served with cucumber raita and homemade naan

JYU CHEUNG FAN 24

Rungis market razor clams and jyu cheung fan with a kombu broth and soy garlic relish

STRAITS OF DEMPSEY 38

Rich butter chicken, scotch egg sai ua, piquant green salad with nuts, served with homemade naan

NASI ULAM SMOKED FISH 28

Basmati rice with basil, daun kesum, mint, ginger flower, served with smoked milkfish and sambal belimbing

RAWON COURT 38

Black angus beef cheeks cooked in buah keluak and served with beansprouts, bergedil, belacan chili and basmati rice



PLATES & BOWLS

LANGOUSTINE 16

Langoustine chae nam pla tartare served on a rice cracker

FISH CURRY 34

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

OCTOPUS BAKAR 28

Abrolhos island octopus grilled with kicap manis

GRILLED VEAL 38

Milk-fed veal marinated with basil and grilled and served with veal jus curry

PRAWNS 32

Grilled prawns in a rich langoustine stock with coconut milk and pickled green peppercorns



VEGETABLES



PAPAYA 12

Young papaya with pickled green mango and roasted curry powder

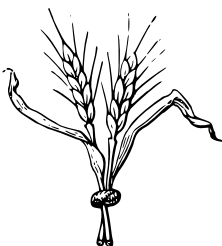
Gỏi 14

Grilled tofu with fresh mint, dill, mizuna and mustard frills served with a piquant green sauce and mixed nuts

EGGPLANT 18

Grilled with a lychee curry and topped with fresh pomelo

DESSERTS



BARLEY SORBET 12

Passionfruit, fried barley, honey biscuit

GOOSEBERRY CASHEW TART 12

Served with an apple turmeric custard

PRINCESS OF THE STRAITS 14

Puteri salad, salted gula jawa ice cream



HATHAWAY

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

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NON ALC COCKTAILS

GIN & TONIC 10

Warner's juniper dry 0% with tonic, lime and anise

KOMBUCHA 12

House fermented muscato tea

LYCHEE GINGER ALE 12

House fermented ginger ale with lychee

MELATI 12

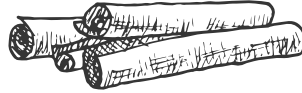
Far east botanicals with a rooibos tea infusion

LEMONGRASS 12

Lemon tonic infused with gin and lemongrass

PINEAPPLE 12

House fermented pineapple with a rooibos tea infusion



WHITE | NON 3 12

Cinnamon & yuzu

ROSÉ | YAMILÉ 14

Gooseberry mead & smoked rhubarb

RED | NUALA 14

Black currants & sloe berries

RED | CABERNET SAUVIGNON 14

South Eastern Australian grapes

NON ALC WINES



CEYLON 8

EARL GREY 8

ROOIBOS 8

HONEY LEMON 8

MATCHA 8

CHAI 8

TEA

BLACK 5

WHITE 6

YUAN YANG 8

POUR OVER 9

ESPRESSO 4

+1 FOR ICED

+1 FOR OAT MILK



COFFEE

WATER

AQUA PANNA STILL 8

S PELLEGRINO SPARKLING 8

JUICES

APPLE 8

ORANGE 8

WATERMELON 8

MIX OF ANY TWO FRUITS 9