

HATHAWAY



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

DINNER SET MENU - SOUTHEAST ASIAN FLAVOURS & CROSSROADS

LANGOUSTINE

Langoustine chae nam pla tartare served on a rice tartlet shell

RAZOR CLAMS

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

PLEAH SACH KO

Prahok-cured beef with mint, basil, and lime

YOUNG JACKFRUIT

Jackfruit curry with black mustard seeds and curry leaves served on shiso leaves

KAI KAWLAE

Chicken coated in coconut curry then skewered and grilled on binchotan

SMOKED MILKFISH

Served in a sinigang-style broth with mustard frills

FISH CURRY

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

PRAWNS

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

MUSSELS

Galician mussels cooked in a mohinga broth

GRILLED VEAL

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

Gỏi

Fresh mint, basil, dill and greens served with a piquant green sauce and mixed nuts

NAM PRIK

Roasted green chillies, palm sugar, lime juice, toasted rice powder, pickled cucumber

ULAM

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

BARLEY SORBET

Passionfruit coulis, fried barley & honey biscuit

GOOSEBERRY TART

Served with an apple turmeric custard

128/PAX

MINIMUM 2 PAX SHARING