

# Ala Carte

Hathaway is where you savour the cosmopolitan flavours of our country, in particular the storied histories of our Southeast Asian and British crossroads.

We celebrate the incredibly delicious and interconnected region that we are, with a cuisine formed by centuries of interactions between the travelers and native peoples of our land.

From moreish heirloom fish curry and fork-tender beef rawon to quintessentially british breakfasts and puddings, we're here to bring you the rich culinary influences of our thriving metropolis.

We believe there is so much our tasty archipelago has to offer the world.

Here's wishing you lots of love, belonging, and deliciousness - here at Hathaway.

# Small Bites

**Kueh Pie Tee** 4  
braised jicama and chilli (2 pcs)

**Potato Pave** 4  
garlic toum and chives (2 pcs)

**Fried Butternut Squash** 4  
tahini and lemon zest (2 pcs)

**Langoustine Tartare** 12  
chaе nam pla on rice cracker with oscietra caviar (1 pc)

**Razor Clam** 16  
bafun uni, jyu cheung fan, soy garlic kombu fish broth (1 bowl)

**Gai Galae** 12  
grilled skewered coconut curry chicken (2 skewers)

**Yorkshire Pudding** 14  
tender roast beef filling and horseradish cream (2 pcs)

**Bone Marrow Toasts** 18  
crispy herbed crumb and shokupan bread (2 pax, est. 10min waiting time)

# Seafood & Meat

## Ah Nya's Fish Curry 34

barramundi fillet cooked in an heirloom spice paste with fried okra

## Grilled Octopus 28

abrolhos island octopus grilled with kicap manis with red and green sambals

## Chicken Kapitan Curry 24

kaffir lime, candlenut, potatoes, coconut curry

## Rawon 32

grain-fed beef cheeks cooked with buah keluak, beef stock, and tamarind

## Baby Squid 18

galician baby squid cooked in its ink with assam and kaffir lime

## Snow Cod & Leek 48

steamed cod, crispy leeks, mussel & leek veloute

## Seared Venison Loin 68

foie gras, port wine sauce and crispy potatoes

## Dry-Aged British Longhorn Prime Rib 88

500g grilled over burning coals and embers of apple wood,  
served with red wine sauce and tewkesbury hot mustard  
est. 15min waiting time

# Accompaniments

**Bakwan Kepiting Soup** 12  
crab, chicken and prawn meatball soup with bamboo shoots

**Smoked Milkfish Sinigang** 12  
radish, mustard frills, tomatoes, ladies' fingers in tamarind soup

**Seafood Chowder** 18  
smoked haddock, clams, mussel, chorizo, potatoes & carrots

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**Tempeh Orek** 14  
green beans, fried tempeh in kicap manis, chilli

**Baby Jackfruit Gulai** 14  
geylang serai nangka, spice paste, coconut milk

**Green Starfruit Sambal** 6  
assam, belacan and calamansi

**Grilled Eggplant Lychee Curry** 18  
topped with fresh pomelo

**Roasted Asparagus** 16  
pistachio pesto and lemon zest

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**Roasted Potatoes** 8

**Thick Cut Chips** 8

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**Nasi Ulam** 4

**White Rice** 2

# Dessert

**Sago Gula Melaka** 4  
with pandan and coconut milk

**Barley Sorbet** 6  
passionfruit coulis and honey biscuit

**Princess of the Straits** 10  
puteri salat and salted gula jawa ice cream

**Mango & Coconut Mille-Feuille** 12  
mango and lemongrass jelly, coconut cream and lime zest

**Apple & Blackberry Crumble** 14  
served with blackberry sorbet and lemon curd

**Coffee Cremeux Petit Gateau** 14  
dark chocolate sponge, coffee cremeux, chocolate mousse

**Eton Mess** 12  
raspberry cream with meringue and raspberry sauce

**Sticky Toffee Pudding** 10  
served with vanilla bean ice cream and toffee sauce