

Ala Carte

Hathaway is where you savour the cosmopolitan flavours of our country, in particular the storied histories of our Southeast Asian 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 \$7
braised jicama and chilli (3 pcs)

Potato Pave \$7
garlic toum and chives (3 pcs)

Fried Butternut Squash \$7
tahini and lemon zest (3 pcs)



Oscietra Caviar & Scarlet Shrimp Tartare \$15
chae nam pla, rice cracker (1 pc)



Bafun Uni & Razor Clam \$20
bafun uni, jyu cheung fan, soy garlic kombu fish broth (1 bowl)

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

Hathaway's Yorkshire Pudding \$14
roast beef filling and horseradish cream (2 pcs)



Bone Marrow Toasts \$22
crispy herbed crumb and shokupan bread (2 pax, est. 10min waiting time)



Chef
Recommendation

Subject to 10% service charge and prevailing GST

Seafood & Meat



Ah Nya's Fish Curry \$35
barramundi fillet cooked in an heirloom spice paste with fried okra



Spicy Grilled Octopus \$32
abrolhos island octopus grilled with kicap manis with red and green sambals

Chicken Kapitan Curry \$25
kaffir lime, candlenut, potatoes, coconut curry



Signature Rawon \$35
grain-fed beef cheeks cooked with buah keluak, beef stock, and tamarind

Baby Squid \$19
galician baby squid cooked in its ink with assam and kaffir lime

Pan-Seared Fjord Trout \$29
orange & sultana couscous, haricot vert, horseradish cream

Grilled Whole Spatchcock Chicken \$36
served with pommery mustard cream sauce tarragon and salad

Snow Cod & Leek \$49
steamed cod, crispy leeks, mussel & leek veloute

Australia Wagyu Striploin mb4/5 \$78
300g grilled over burning coals and embers of apple wood,
served with red wine sauce and tewkesbury hot mustard
est. 15min waiting time



Chef
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Accompaniments

Bakwan Kepiting Soup \$15
crab, chicken and prawn meatball soup with bamboo shoots



Smoked Milkfish Sinigang \$15
radish, arugula, tomatoes, okra in tamarind soup

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Green Starfruit Sambal \$6
assam, belacan and calamansi

Wing Bean Kerabu \$12
wing beans, shallots, anchovies, calamansi, birds eye chilli



Gado-Gado \$15
tempeh, tauhu, green beans, beansprouts, cucumber, potatoes, gado-gado peanut sauce, crackers



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

Grilled Eggplant Lychee Curry \$18
topped with fresh pomelo

Roasted Asparagus \$18
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



Chef
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Dessert

Sago Gula Melaka \$8
with pandan and coconut milk



Barley Sorbet \$8
passionfruit coulis and honey biscuit



Princess of the Straits \$14
puteri salat and salted gula jawa ice cream

Mango & Coconut Mille-Feuille \$15
mango and lemongrass jelly, coconut cream and lime zest

Apple Tart Tartin with Croissant & Ice Cream \$16
caramelised granny smith apples, rum caramel, puff pastry

Coffee Cremeux Petit Gateau \$18
dark chocolate sponge, coffee cremeux, chocolate mousse

Sticky Toffee Pudding \$14
served with vanilla bean ice cream and toffee sauce

Pengat Pisang French Toast \$19
caramelised bananas stewed in coconut milk and served
with apom berkuah ice cream



Chef
Recommendation

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