



# HATHAWAY

## DINNER SET MENU SOUTHEAST ASIAN FLAVOURS & CROSSROADS

### Starters I

#### LANGOUSTINE

Langoustine chae nam pla tartare served on a rice cracker

#### RAZOR CLAMS

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

### Starters II

#### YOUNG JACKFRUIT

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

#### GAI GALAE

Chicken coated in coconut curry then skewered and grilled on binchotan

### Pre-main

#### MILKFISH SINIGANG

Smoked milkfish served in a sinigang broth with mustard frills, radish, tomatoes and ladies' finger

### Mains

#### ULAM

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

#### CHAP CHYE

Shiitake mushrooms, wood ear mushrooms, napa cabbage, beancurd skin

#### BELIMBING & TEMPOYAK

Condiments of pickled green starfruit in sambal and fermented durian with fried okra

#### WITH CHOICE OF MAIN

#### FISH CURRY

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

OR

#### TIGER PRAWNS

Served with a rich langoustine-prawn stock with coconut milk and pickled green peppercorns

OR

#### ISSAN RIBEYE STEAK

Juicy bbq steak with a herbaceous salad and toasted rice powder

### Palate Cleanser

#### BARLEY

Passionfruit coulis, honey biscuit, barley sorbet

### Dessert

#### PRINCESS OF THE STRAITS

Puteri salat, salted gula jawa ice cream

100/pax

Minimum 2 pax to order

Wine pairing at 80/pax

Non-alcoholic drinks pairing at 32/pax