

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

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

OCTOPUS BAKAR

Abrolhos island octopus grilled with kicap manis

RAWON

Black angus beef cheeks cooked with tamarind pulp and a spice paste of cumin, coriander and buah keluak

YOUNG JACKFRUIT

Jackfruit curry with black mustard seeds and curry leaves

TEMPOYAK

Fermented durian with sambal belacan

ULAM

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

-

BARLEY SORBET

Passionfruit coulis, fried barley & honey biscuit

-

PRINCESS OF THE STRAITS

Puteri salad, salted gula jawa ice cream

GOOSEBERRY CASHEW TART

Served with an apple turmeric custard

128/PAX

MINIMUM 2 PAX

FERMENTED DRINKS PAIRING AT 32/PAX