

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 cracker

RAZOR CLAMS

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

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TIGER PRAWN

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

KAI KAWLAE

Chicken coated in coconut curry then skewered and grilled on binchotan

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SMOKED MILKFISH

Served in a sinigang-style broth with mustard frills

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ULAM

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

YOUNG JACKFRUIT

Jackfruit curry with black mustard seeds served on shiso leaves

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

OCTOPUS BAKAR

Abrolhos island octopus grilled with kicap manis

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RAWON

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

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BARLEY

Passionfruit coulis, honey biscuit, barley sorbet

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PRINCESS OF THE STRAITS

Puteri salat, salted gula jawa ice cream

GOOSEBERRY CASHEW TART

Served with an apple turmeric custard

108/PAX

MINIMUM 2 PAX

FERMENTED DRINKS PAIRING AT 32/PAX