

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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YOUNG JACKFRUIT

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

KAI KAWLAE

Chicken coated in coconut curry then skewered and grilled on binchotan

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MILKFISH SINIGANG

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

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ULAM

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

PAPAYA MANGO SALAD

Young papaya with pickled green mango and thai basil

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

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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

100/PAX

MINIMUM 2 PAX TO ORDER

WINE PAIRING AT 80/PAX

NON-ALCOHOLIC DRINKS PAIRING AT 32/PAX