

# dinner

a journey through Asian crossroads

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		NOLO
snacks I	razor clams, miso kombu broth, jyu cheung fan langoustine tartare, galangal infusion, avruga caviar	yuzu
snacks II	coconut chutney, tofu makhani, beetroot pachadi bone marrow, kecap manis, herbed crumb served with naan & soldiers	kombucha
pre-mains	itek tim, local duck, salted mustard vegetable	
mains	ah nya's fish curry, kuhlbarra barramundi, crispy okra octopus bakar, sambal udang, chives wing bean kerabu, anchovies, torched ginger sambal belimbing, pickled starfruit, tamarind served with nasi ulam	pandan
palate cleanser	barley sorbet, passionfruit coulis, rock candy	
dessert	seri muka, apom berkuah ice cream, pengat sauce	lychee ale
petit fours	harum manis, roselle pastry served with signature tea	

98++ per person

NOLO drinks pairing 28++ per person  
a progressive take on the traditional wine pairing