

Ala Carte

Hathaway is where you savour the cosmopolitan flavours of our country, in particular the storied histories of our Southeast Asian crossroads.

We celebrate the incredibly delicious and interconnected region that we are, with a cuisine formed by centuries of interactions between the travelers and native peoples of our land.

From moreish heirloom fish curry and fork-tender beef rawon to quintessentially british breakfasts and puddings, we're here to bring you the rich culinary influences of our thriving metropolis.

We believe there is so much our tasty archipelago has to offer the world.

Here's wishing you lots of love, belonging, and deliciousness - here at Hathaway.

Small Bites



Kueh Pie Tee \$7
braised jicama and chilli (3 pcs)

Potato Pave \$7
garlic toum and chives (3 pcs)



Razor Clam \$15
glass noodle, soy garlic kombu fish broth (1 bowl)

Gai Galae \$12
grilled skewered coconut curry chicken (2 skewers)

Seafood & Meat



Ah Nya's Fish Curry \$35
barramundi fillet cooked in an heirloom spice paste with fried okra

Grilled Half Spatchcock Chicken \$26
served with pommery mustard cream sauce tarragon and salad



Signature Rawon \$35
grain-fed beef cheeks cooked with buah keluak, beef stock, and tamarind



Chef
Recommendation

Subject to 10% service charge and prevailing GST

Signatures

Hathaway's Signature Laksa \$25

shredded steamed fish, tiger prawns, dried sole fish, tofu puffs, daun kesum, sambal, rice noodles

Hathaway's Chicken Rice \$25

poached anxin chicken, chicken broth w/ cabbage, rice cooked in broth, ginger scallion oil with chicken fat, chicken rice chilli, dark soya sauce

Nasi Ulam & Seabass \$20

rice with fresh herbs, pan-fried seabass fillet in sambal kicap, sambal belacan

Hathaway's Fish & Chips \$32

gindara black cod airflown from hokkaido, straight cut fries, mushy peas, homemade tartare

Steak & Fries \$36

striploin steak "pique", straight cut fries and l'entrecote sauce



Chef
Recommendation

Subject to 10% service charge and prevailing GST

Brunch

Kaya Croast \$7
Homemade kaya

Peanut Butter Croast \$7
Homemade peanut butter

Pistachio Croast \$7
Homemade pistachio with crushed pistachios

Two Eggs \$10
Poached, fried or scrambled with toast with mizuna salad

Pastas

Tiger Prawn and Clams Linguine \$28
served with creamy laksa sauce

Truffle Angel Hair \$29
served with caviar and Japanese bay scallops



Chef
Recommendation

Subject to 10% service charge and prevailing GST

Accompaniments & Salads

Gado-Gado Salad \$15

tempeh, tauhu, green beans, beansprouts, cucumber, potatoes,
gado-gado peanut sauce
+ grilled chicken... \$6
+ smoked salmon... \$6
+ poached prawns... \$6

Grilled Portobello Mushroom Salad \$18

arugula, parmesan cheese, tomatoes, almond, balsamic glaze, and olive oil
+ grilled chicken... \$6
+ smoked salmon... \$6
+ poached prawns... \$6

Caesar Salad \$14

romaine lettuce, parmesan cheese, crusty croutons, lemon juice, dijon mustard
+ grilled chicken... \$6
+ smoked salmon... \$6
+ poached prawns... \$6



Tempeh Orek \$14

green beans, fried tempeh in kicap manis, chilli

Straight Cut Fries \$8

Chicken Nuggets \$8

Fried Middle Wing \$11

Truffle Fries \$12

Nasi Ulam \$4

White Rice \$2



Chef
Recommendation

Subject to 10% service charge and prevailing GST

Dessert

Sago Gula Melaka \$8
with pandan and coconut milk



Barley Sorbet \$8
passionfruit coulis and honey biscuit



Princess of the Straits \$14
puteri salat and salted gula jawa ice cream

Sticky Toffee Pudding \$14
served with vanilla bean ice cream and toffee sauce

Pengat Pisang French Toast \$19
caramelised bananas stewed in coconut milk and served
with apom berkuah ice cream



Chef
Recommendation

Subject to 10% service charge and prevailing GST