

# BRUNCH MENU

SOUTHEAST ASIAN FLAVOURS & CROSSROADS

10.30am-5pm

contact@hathaway.com.sg  
TEL +65 96650681

## ARCHIPELAGIC BRUNCH

### PENGAT PISANG FRENCH TOAST 28

Caramelised bananas stewed in coconut milk and served with apom berkuah ice cream and berries

### YOUNG JACKFRUIT 24

Young jackfruit curry served with cucumber raita and homemade naan

### JYU CHEUNG FAN 24

Rungis market razor clams and jyu cheung fan with a kombu broth and soy garlic relish

### STRAITS OF DEMPSEY 38

Rich butter chicken, scotch egg sai ua, piquant green salad with nuts, served with homemade naan

### GRILLED MILKFISH 28

Milkfish belly smoked and grilled with sambal kicap manis and served with nasi ulam and sambal belimbing

### RAWON COURT 38

Augustus grain-fed beef cheeks cooked in buah keluak and served with beansprouts, bergedil, belacan chili and basmati rice



## PLATES & BOWLS

### LANGOUSTINE 16

Langoustine chae nam pla tartare served on a rice cracker

### FISH CURRY 34

Kuhlbarra barramundi cooked in an heirloom spice paste of galangal, turmeric and candlenut

### OCTOPUS BAKAR 28

Abrolhos island octopus grilled with kicap manis

### GRILLED VEAL 52

Milk-fed veal bone-in ribeye grilled and served with veal jus curry and fresh basil

### PRAWNS 32

Grilled prawns in a rich langoustine stock with coconut milk and pickled green peppercorns

### ULAM 12

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

## VEGETABLES



### PAPAYA 12

Young papaya with pickled green mango and roasted curry powder

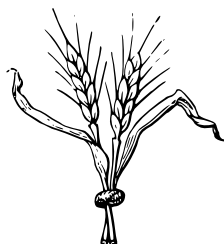
### Gỏi 14

Grilled tofu with fresh mint, dill, mizuna and mustard frills served with a piquant green sauce and mixed nuts

### EGGPLANT 18

Grilled with a lychee curry and topped with fresh pomelo

## DESSERTS



### BARLEY SORBET 12

Passionfruit, fried barley, honey biscuit

### GOOSEBERRY CASHEW TART 12

Served with an apple turmeric custard

### PRINCESS OF THE STRAITS 14

Puteri salad, salted gula jawa ice cream



# HATHAWAY

m. someone who lives by the way of a road across a heath

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## NON ALC COCKTAILS

### GIN & TONIC 10

Warner's juniper dry 0% with tonic, lime and anise

### KOMBUCHA 12

House fermented muscato tea

### LYCHEE GINGER ALE 12

House fermented ginger ale with lychee

### MELATI 12

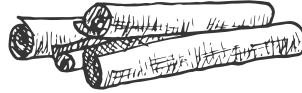
Far east botanicals with a rooibos tea infusion

### LEMONGRASS 12

Lemon tonic infused with gin and lemongrass

### PINEAPPLE 12

House fermented pineapple with a rooibos tea infusion



### WHITE | NON 3 12

Cinnamon & yuzu

### ROSÉ | YAMILÉ 14

Gooseberry mead & smoked rhubarb

### RED | NUALA 14

Black currants & sloe berries

### RED | CABERNET SAUVIGNON 14

South Eastern Australian grapes

## NON ALC WINES



### CEYLON 8

### EARL GREY 8

### ROOIBOS 8

### HONEY LEMON 8

### MATCHA 8

### CHAI 8

## TEA

### BLACK 5

### WHITE 6

### YUAN YANG 8

### POUR OVER 9

### ESPRESSO 4

+1 FOR ICED

+1 FOR OAT MILK



## COFFEE

## WATER

### AQUA PANNA STILL 8

### S PELLEGRINO SPARKLING 8

## JUICES

### APPLE 8

### ORANGE 8

### WATERMELON 8

### MIX OF ANY TWO FRUITS 9