

# Set Lunch Menus

# Executive Set Lunch

Starter	<b>Gai Galae</b> grilled skewered coconut curry chicken
Add-on Option: Dessert +\$4/pax	<b>Kueh Pie Tee/Potato Pave</b> braised jicama and chilli / garlic toum and chives
Main	<b>Ah Nya's Fish Curry</b> barramundi cooked in an heirloom spice paste served with nasi ulam and tempeh orek  or <b>Signature Rawon</b> grain-fed beef cheeks cooked with buah keluak served with nasi ulam and tempeh orek  or <b>Hathaway's Chicken Rice</b> poached anxin chicken, chicken broth w/ cabbage, rice cooked in broth, ginger scallion oil with chicken fat, chicken rice chilli, dark soya sauce  or <b>Hathaway's Signature Laksa</b> shredded steamed fish, tiger prawns, dried sole fish, tofu puffs, daun kesum, sambal, rice noodles
Add-on Option: Dessert +\$10/pax	<b>Princess of the Straits</b> puteri salat and salted gula jawa ice cream  or <b>Sticky Toffee Pudding</b> served with vanilla bean ice cream and toffee sauce
	\$42++/pax  recommendations: gls of prosecco/white/red wine... \$8++/pax gls of non-alcoholic prosecco/white/red wine... \$6++/pax

# Autograph Set Lunch

Starter

## Bafun Uni & Razor Clam

jyu cheung fan, soy garlic, kombu fish broth

Add-on Option:  
Dessert  
+\$4/pax

## Kueh Pie Tee/Potato Pave

braised jicama and chilli / garlic toum and chives

Main

## Snow Cod & Leek

served with roasted potatoes & asparagus

or

## Australia Wagyu Striploin mb4/5

served with roasted potatoes & asparagus

Add-on Option:  
Dessert  
+\$13/pax

## Mango & Coconut Mille-Feuille

lemongrass & mango jelly, coconut cream and lime zest

or

## Coffee Cremeux Petit Gateau

dark chocolate sponge, coffee cremeux, chocolate mousse

\$60<sup>++</sup>/pax

recommendations:

gls of prosecco/white/red wine... \$8<sup>++</sup>/pax

gls of non-alcoholic prosecco/white/red wine... \$6<sup>++</sup>/pax

# Vegetarian Set Lunch

Starter

## Kueh Pie Tee

braised jicama and carrots

or

## Potato Pave

garlic toum and chives

Main

## Gado-Gado

served with nasi ulam and tempeh orek

or

## Grilled Eggplant Lychee Curry

served with nasi ulam and tempeh orek

Dessert

## Sago Gula Melaka

with pandan and coconut milk

or

## Barley Sorbet

passionfruit coulis and honey biscuit

\$32<sup>++</sup>/pax

recommendations:

gls of prosecco/white/red wine... \$8<sup>++</sup>/pax

gls of non-alcoholic prosecco/white/red wine... \$6<sup>++</sup>/pax