

# Set Dinner Menus

# Signature Set Dinner

Starter	<b>Kueh Pie Tee</b> braised jicama and chilli
Soup	<b>Bakwan Kepiting</b> crab, chicken and prawn meatball soup with bamboo shoots
Main	<b>Ah Nya's Fish Curry</b> served with nasi ulam, sambal belimbing and tempeh orek  or
	<b>Signature Rawon</b> served with nasi ulam, sambal belimbing 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: Palate Cleanser +\$6/pax	<b>Barley Sorbet</b> passionfruit coulis and honey biscuit
Dessert	<b>Princess of the Straits</b> puteri salat and salted gula jawa ice cream  \$68+ /pax recommendations: 1-for-1 cocktails, wines and beers

Subject to 10% service charge and prevailing GST

# Executive Set Dinner

Starters

**Oscietra Caviar & Scarlet Shrimp Tartare**  
chaе nam pla, rice cracker

**Bafun Uni & Razor Clam**

jyu cheung fan, soy garlic, kombu fish broth

Main

**Snow Cod & Leek**

crispy leeks and mussel veloute  
served with roasted potatoes & asparagus

or

**Australia Wagyu Striploin mb4/5**

grilled over burning coals and embers of apple wood  
served with roasted potatoes & asparagus

Palate Cleanser

**Blackberry Sorbet**

served with lemon curd, crumble and berries

Dessert

**Sticky Toffee Pudding**

served with vanilla bean ice cream and toffee sauce

\$88++/pax

Subject to 10% service charge and prevailing GST

# Autograph Set Dinner

## Starters

### Oscietra Caviar & Scarlet Shrimp Tartare

chaе nam pla, rice cracker

### Bafun Uni & Razor Clam

jyu cheung fan, soy garlic, kombu fish broth

### Gai Galae

grilled skewered coconut curry chicken

Add-on Option:  
Additional Starter  
+\$12/pax

### Bone Marrow Toasts

crispy herbed crumb and shokupan bread

## Mains

### Spicy Grilled Octopus

abrolhos island octopus grilled with kicap manis

or

### Snow Cod & Leek

steamed cod, crispy leeks and mussel veloute

or

### Australia Wagyu Striploin mb4/5

grilled over burning coals and embers of apple wood,  
served with red wine sauce and tewkesbury hot mustard

## Palate Cleanser

### Blackberry Sorbet

served with lemon curd, crumble and berries

## Dessert

### Coffee Cremeux Petit Gateau

dark chocolate sponge, coffee cremeux, chocolate mousse

\$108++/pax (min 2 pax to order)

Subject to 10% service charge and prevailing GST

# Vegetarian Set Dinner

Starter

## Kueh Pie Tee

braised jicama and chilli

## Butternut Squash

tahini and lemon zest

Add-on Option:

Soup  
+\$6/pax

## Tamarind

radish, arugula, tomatoes, okra

Main

## Gado-Gado

served with nasi ulam and tempeh orek

or

## Grilled Eggplant Lychee Curry

served with nasi ulam and tempeh orek

Add-on Option:

Palate  
Cleanser  
+\$8/pax

## Barley Sorbet

passionfruit coulis and honey biscuit

Dessert

## Princess of the Straits

puteri salat and salted gula jawa ice cream

\$48++/pax

Subject to 10% service charge and prevailing GST