

Set Dinner Menus

Business Set Dinner

Starter

Kueh Pie Tee

braised jicama and chilli

Soup

Bakwan Kepiting

crab, chicken and prawn meatball soup with bamboo shoots

Main

Ah Nya's Fish Curry

served with nasi ulam, sambal belimbing and tempeh orek

or

Beef Cheek Rawon

served with nasi ulam, sambal belimbing and tempeh orek

Palate Cleanser

Barley Sorbet

passionfruit coulis and honey biscuit

Dessert

Princess of the Straits

puteri salat and salted gula jawa ice cream

68+ /pax

wine pairing at 40+ /pax

non-alc pairing at 20+ /pax

Executive Set Dinner

Starters

Potato Pave

garlic toum and chives

Yorkshire Pudding

tender roast beef filling and horseradish cream

Soup

Seafood Chowder

smoked haddock, clams, chorizo, potatoes & carrots

Main

Snow Cod & Leek

crispy leeks and mussel veloute
served with roasted asparagus & potatoes

or

Seared Venison Loin

port wine sauce and crispy potatoes
served with roasted asparagus & pistachio pesto

Palate Cleanser

Blackberry Sorbet

served with lemon curd, crumble and berries

Dessert

Coffee Cremeux Petit Gateau

dark chocolate sponge, coffee cremeux,
chocolate mousse

88⁺⁺/pax

wine pairing at 50⁺⁺/pax

non-alc pairing at 30⁺⁺/pax

Autograph Set Dinner

Starters	<p>Langoustine Tartare chaе nam pla on rice cracker with oscietra caviar</p> <p>Razor Clam bafun uni, jyu cheung fan, soy garlic kombu fish broth</p> <p>Kueh Pie Tee braised jicama and chilli</p> <p>Fried Butternut Squash tahini and lemon zest</p>
Soup	<p>Smoked Milkfish Sinigang radish, mustard frills, tomatoes, ladies' fingers in tamarind soup</p>
Mains	<p>Prawn cooked in an heirloom spice paste with daun kesum</p> <p>Grilled Octopus abrolhos island octopus grilled with kicap manis</p> <p>Snow Cod & Leek steamed cod, crispy leeks and mussel veloute</p> <p>Dry-Aged British Longhorn Prime Rib grilled over burning coals and embers of apple wood, served with red wine sauce and tewkesbury hot mustard</p>
Palate Cleanser	<p>Eton Mess raspberry cream with meringue and raspberry sauce</p>
Dessert	<p>Mango & Coconut Mille-Feuille mango and lemongrass jelly, coconut cream and lime zest with apom berkuah ice cream on the side</p>
	<p>128+€/pax (min 2 pax to order) wine pairing at 80+€/pax non-alc pairing at 40+€/pax</p>

Vegetarian Set Dinner

Starter

Kueh Pie Tee

braised jicama and chilli

Butternut Squash

tahini and lemon zest

Soup

Tamarind

radish, mustard frills, tomatoes, ladies' fingers

Main

Baby Jackfruit Gulai

served with nasi ulam and tempeh orek

or

Grilled Eggplant Lychee Curry

served with nasi ulam and tempeh orek

Palate Cleanser

Eton Mess

raspberry cream with meringue and raspberry sauce

Dessert

Princess of the Straits

puteri salat and salted gula jawa ice cream

58++/pax

wine pairing at 30++/pax

non-alc pairing at 20++/pax