

BRUNCH MENU

SOUTHEAST ASIAN FLAVOURS & CROSSROADS

10.30am-5pm

contact@hathaway.com.sg
TEL +65 96650681

NOT YOUR TYPICAL BRUNCH

PENGAT PISANG FRENCH TOAST 28

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

FRIED QUAIL 28

Brisbane valley fried quail served with Thai street cart style fries

JYU CHEUNG FAN 24

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

SAI UA 24

Homemade grilled chicken sausage with kai jeow omelette and nam prik, served with a herbaceous salad

NASI ULAM SMOKED FISH 28

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

RAWON COURT 38

Beef cheeks cooked in buah keluak and served with beansprouts, bergedil, belacan chili and basmati rice



COMMUNAL

PRAWNS 32

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

FISH CURRY 34

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

GRILLED VEAL 38

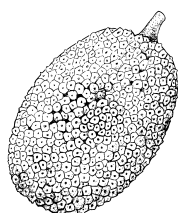
Milk-fed veal marinated with basil and grilled and served with veal jus curry

OCTOPUS 28

Abrolhos island octopus grilled in kicap manis



VEGETABLES



YOUNG JACKFRUIT 14

Jackfruit curry with black mustard seeds and curry leaves

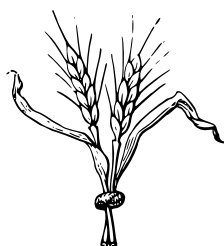
Gỏi 14

Fresh mint, basil, dill and greens 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 salat, 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

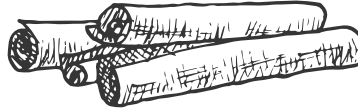
Lemon tonic infused with gin and lemongrass

PINEAPPLE 12

House fermented pineapple with a rooibos tea infusion



NON ALC WINES



NON 3 12

Cinnamon & yuzu

NUALA 14

Black currants & sloe berries

YAMILÉ 14

Gooseberry mead & smoked lacto rhubarb

TEA



CEYLON 8

EARL GREY 8

ROOIBOS 8

HONEY LEMON 8

MATCHA 8

CHAI 8

COFFEE

BLACK 5

WHITE 6

YUAN YANG 8

POUR OVER 9

ESPRESSO 4

+1 FOR ICED



WATER

AQUA PANNA STILL 8

S PELLEGRINO SPARKLING 8

JUICES

APPLE 8

ORANGE 8

WATERMELON 8

MIX OF ANY TWO FRUITS 9