



STARTER

"Laksa" Dumpling Soup 18

*Poached lobster wagyu beef wonton,
coconut milk and shellfish stock*



Yin Yang Nutmeg Prawn 16

Crusted prawn, lime leaf and orange liqueur



Five Spice Sesame on Toast (v) 16

Carrot, celery and mock chicken



Oriental Pomelo Salad (vg) 12

*Fresh mint, coriander, peanuts and
kerabu dressing*



Grilled Chicken Sate "Melaka" 11

Cinnamon pineapple and peanuts sauce

Yellow Crab Fritter 13

Ginger flower, lime leaf and sweet potato

Nanyang Chicken Roll 14

Mustard chilli dips

Honey Pork Ribs 18

BBQ sauce, almond butter and chive

Steamed "Chai" Shiitake Dumpling (vg) 12

Jicama, carrots and black fungus



Chef Recommendation

Prices include VAT at the current rate

A discretionary service charge of 13.5% will be added to your bill





STARTER

Botanical Soup Dumpling (vg) 16

Ginger mushroom consommé

(Please allow 15 minutes prepare time)



Grilled Turmeric Chilli Scallop 22

Okra, pickled vegetables and Belado sauce



Soft-Shell Crab 22

Kizumi wasabi, green pea and apple salsa

Salt and Pepper Soft-Shell Crab 22

*Sarawak white pepper, chilli and
spring onion*

Salt and Pepper Squid 19

Sarawak white pepper, chilli and spring onion

Pan-Fry Chicken and Vegetable Dumpling 12

Chilli sesame dressing



Sambal Octopus 16

Egg crackers and fermented tempeh

Wagyu Lettuce Wrap 26

Fresh carrot, celery and BBQ hoisin sauce



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MAIN

Sweet and Sour Roselle Chicken 26

*Crispy fruity chicken with
a touch of roselle flower*

Malaysia Chilli Prawn 32

*Spicy tomato chilli, bottarga spices and
lemongrass*



Steamed Grouper Fish 38

*Supreme soya, coriander and garlic
(Limited portion per day)*



BBQ Squid "Panggang" 32

*Fermented chilli, star anise and
smoked cabbage*

"Wok Hei" Chilli Chicken 26

*Cornfed chicken, eryngii mushroom and
dry chillies*



Dry-Curry Chicken 28

Slow-cooked with Chef Daren's spices

Braised Sesame Oil Mock Chicken (v) 24

Aubergine, tofu and shiitake mushroom



Exquisite Lobster Curry 60

Chef Daren's gourmet curry symphony



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MAIN

Steamed Yellow Wine King Prawn 38

*Egg White, fresh ginger and
supreme soy*



Sarawak Black Pepper Angus Beef 39

*French butter, red onion and
golden garlic*

Angus Beef in Black Bean Chilli 39

*Tangerine peel, pickled ginger and
red chilli*

Seared Angus Beef in Oyster Sauce 39

*Baby corn, mangetout and
abalone mushroom*



Sticky Soy Iberico Pork 35

*Sauté okra and
BBQ ginger sauce*

Red Honey Chicken 26

Toasted walnut, dry chilli and pea beans



Josper Grilled Baba Chicken 26

Coconut rempah sauce and mango kerisik

Teochew Braised Tofu 22

With diced bass fish, ginger and salted beans



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SIDE

Okra 14

*Choice of plain, garlic or
char-grilled with salted fish*

Sauté H.K Kai Lan 18

*Choice of plain, preserved vegetable,
garlic or salted fish*

Baby Pak Choi 16

*Choice of plain, preserved vegetable,
garlic or salted fish*

Seafood Nyonya Sambal Fried Rice 35

Canadian lobster, octopus and king prawn

Classic 60's Singapore Vermicelli (v) 16

*Fresh tomatoes, shiitake mushroom, egg and
Chinese cabbage*

Egg Noodles (v) 14

*Supreme soy sauce, garlic, shallot,
egg and beansprout*

Egg Fried Rice 8

Jasmine rice, egg and green spring onion

Jasmine Pearl Rice 5

Steamed and served plain

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DESSERT

Explosion of Asia 30

*King of the fruits, musang king durian and
thin crepes*

Crispy Yin Yang Banana 14

Valrhona chocolate, sea salt and fresh fruits

Nanyang Kopi “Burn Cream” 12

Hainan roasted kopi ‘O’ and caramelized sugar

Black Sticky Rice Pudding 12

*Taro ice-cream, pandan leaf and
dried longan fruits*

Peranakan Patisserie 14

*Freshly made Baba and
Nyonya “kueh” (cake) from chef
(limited portion per day)*

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