PAST/PORT

BANQUET MENU

$88PP
FOR 2 OR MORE

Raw Kingfish
Salted plum & Thai basil, pickled chili
[A] LG, LD

Burrata
Spicy tamarind chili, fried donut V

Spicy Watermelon Salad
Crispy fish, fresh mint [A] LG, LD

Beef Tartare
Nam jim jaew, prawn crackers LD

Nyonya Fried 'Inche Kabin' Wings LG, LD

Tom Yum Prawn Dumpling
Spicy coconut, lime leaves [I] LD, VGO

Beef Rendang
Lemongrass, crispy shallots LG, LD

Grilled Chicken
Vietnamese green nuoc cham LG, LD

Asian Greens
Mushroom sauce, garlic crisps VG, LG

Fragrant Blue Pandan Rice
LG, LD

Sesame Ball
Salted egg custard LG

Add oyster with ginger torch
calamansi mignonette $3 each

$125PP
FOR 4 OR MORE

Raw Kingfish
Salted plum & Thai basil, pickled chili
[A] LG, LD

Burrata
Spicy tamarind chili, fried donut V

Spicy Watermelon Salad
Crispy fish, fresh mint [A] LG, LD

Beef Tartare
Nam jim jaew, prawn crackers LD

'Lor Bak'
Nyonya 5-spiced pork spring roll LD, LG

Tom Yum Prawn Dumplings
Spicy coconut, lime leaves [I] LD, VGO

600gm O'Connor MB3+ Rib Eye Steak
With house made accompaniments LG, LD

Nyonya Pineapple Prawn Curry
Sambal lemak, coconut, Thai basil [I] LG, LD

Asian Greens
Mushroom sauce, garlic crisps VG, LG

Nasi Kerabu
Fragrant herb rice, fresh greens,
finger lime VG, LG

Sesame Ball
Salted egg custard LG

Add oyster with ginger torch
calamansi mignonette $3 each

PARTIES OF 8 OR MORE WILL DINE ON A
BANQUET MENU OF YOUR CHOICE

LG: LOW GLUTEN LD: LOW DAIRY VG: VEGAN V: VEGETARIAN VGO: VEGAN / VEGETARIAN OPTION
A: AUSTRALIAN I: IMPORT M: MIXED

PLEASE INFORM A TEAM MEMBER IF YOU HAVE ALLERGIES OR INTOLERANCES. WE'LL DO OUR VERY BEST TO ACCOMMODATE THEM,
BUT AS OUR MENU IS FRESHLY PREPARED IN OUR KITCHEN, THERE MAY BE TRACE ALLERGENS.