



Dinner Menu

Small Bites and Salads

Homemade Kueh Pie Tee Shell, Crab Meat, Yeye Curry, Pickled Shallot, Laksa Leaf	\$16
Crispy Beancurd Skin Nghoh Hiang, Minced Pork, Prawns, Water Chestnut	\$16
Charcoal Grilled Kurobuta Pork Neck Satay, Kicap Manis Glaze	\$16
Crispy Pork Belly, Pickled Mustard Greens, Chincalok	\$20
Wing Bean Salad, Baby Red Radish, Lemongrass, Cashew Nuts, Calamansi Lime Dressing	\$16

Soups and Stews

"Money Bag", Fish Maw, Napa Cabbage, Superior Chicken Stock	\$20
Chap Chye, Braised Cabbage, Black Mushroom, Lily Buds, Black Fungus, Vermicelli, "Fatt Choy"	\$20
Braised Duroc Pork Cheek Pongteh, Preserved Soy Bean Gravy, Red and Green Chilli	\$24

Curry

Ocean Barramundi Assam Pedas, Baby Lady's Fingers, Eggplant, Pineapple	\$24
Blue Swimmer Crab Curry, Turmeric, Galangal, Kaffir Lime Leaf	\$28
Sayur Lodeh of Kang Kong, Young Jackfruit Curry, Crispy Whitebait	\$18
1824 Grain-Fed Beef Short Ribs, Buah Keluak Stew	\$32
Blackmore Wagyu Beef Brisket Rendang, Serunding, Turmeric Leaf	\$28
Dry Curry 1824 Grain-Fed Beef Short Ribs On The Bone, Serunding, Kaffir Lime Leaf	\$32

Wok

Candlenut Buah Keluak Fried Rice, Sunny Side Up	\$28
Tiger Prawns, Petai Beans, Tamarind, Fried Shallots	\$24
Omelette of Chincalok, Spring Onion, Crab	\$20
Wild Caught Baby Squid, Squid Ink, Tamarind, Chillis	\$20
Wild Caught Baby Squid, Sambal Belachan, Cherry Tomato, Red Onions	\$20
Baby Sweet Potato Leaves, Spicy Dried Shrimp Sambal	\$16
King Tiger Prawn, Gula Melaka Coconut Sauce, Lemongrass, Thai Basil	\$28
Indian Ladies Fingers, Spicy Dried Shrimp Sambal	\$16

Charcoal Grill and Roast

King Tiger Prawn, Fresh Red Chilli Sambal, Charred Garlic Chives	\$30
Charcoal Grilled New Zealand Maori Lakes Lamb Rack, Ikan Bilis Sambal Crust	\$28
Iberico Pork Secreto, Indonesian Sweet Sauce, Cherry Tomato, Red Onion, Mint	\$32
Crispy Skin Ocean Barramundi, Dried Shrimp Sambal, Red Onion Relish	\$28

Savour contemporary on authenticity with the '*ah-ma-kase*' menu, as Chef Malcolm Lee and his team introduce the essence of Straits-Chinese cuisine with a refreshing twist.

Assorted canapés, soup and main courses, followed by individual dessert will be served. Portion sizes are determined by the number of people ordering this menu.

\$88++ per person