BANQUET MENU

80 PER PERSON (minimum 4 people)

OYSTER NAHM JIM

SATE AYAM

SALT & PEPPER SQUID

VEGAN SANG CHOY BAO

LAKSA BOMB

BEEF CHEEK RENDANG

CARAMELIZED PORK RIBS

STEAMED ASIAN GREENS

STEAMED RICE

SHARED DESSERT

FRIED ICE CREAM

CHEF'S TASTING MENU

65 PER PERSON (2-4 people maximum)

OYSTER NAHM JIM

KINGFISH SASHIMI

CRISPY KING PRAWNS

CRISPY SEAWEED ZUCCHINI

STEAMED DUMPLINGS

VEGETARIAN FRIED RICE

PRAWN CURRY

STIR FRY GREEN BEANS WITH CHICKEN MINCED

SHARED DESSERT

FRIED ICE CREAM



TEAS' AND COFFEES'

GREEN - JASMINE

TEA English breakfast / chamomile / peppermint / Earl grey
COFFEE espresso / machiatto / piccolo / flat white / latte / cappuccino / mocha / hot chocolate /

DESSERTS

FRIED ICE CREAM	18
wrapped in filo with caramel sauce	
BANANA FRITTER (GF/DF)	16
dragon fruit, mango & passionfruit,	
choclate crumbs & sorbet	

EXTRAS'

SAMBAL MERAH 3 PRAWN CHIPS 4





SMALL PLATES TO SHAPE

OYSTER NAHM JIM (gfa) fresh Pacific oysters (3) served with	18
Nahm Jim dressing - additional oyster	+6
KINGFISH SASHIMI hiramasa kingfish, kohlrabi, ponzu dressing & wasabi peas	28
STEAMED DUMPLINGS (4) scallops, prawn, pork & chive dumplings with mushroom XO sauce	24
- additional dumpling	+6
DUCK PANCAKES (6) whole breast, cucumber, leek with passionfruit Hoi Sin sauce	38
- extra pancakes wrap	+2
CRISPY SEAWEED ZUCCHINI (vg) served with acar mayonnaise	20
VEGAN SANG CHOY BOW (4) (vg) wrapped in fresh lettuce	22
CRISPY KING PRAWNS (8) (gf) battered & served with sweet almond mayonnaise	28
LAKSA BOMB prawn & pork dumplings served in reduced laksa broth	30
SATE AYAM (4) charcoal grilled marinated chicken skewers	24
served with Java peanut sauce - additional skewer	+6
VEGETARIAN SPRING ROLLS (3) with nuoc cham sauce	12
- additional spring roll	+4
SALT & PEPPER (gf) tossed in crispy garlic, shallots, onion, chili, salt & pepper seasoning	
• SQUID	27
• TOFU (v)	22
CRISPY EGGPLANT (gf) tossed in honey soy sauce & crushed peanuts	22
CHEESEBURGER SPRING ROLLS (3)	15
with sweet chilli sauce - additional spring roll	+5

LARGE PLATES TO SHARE

MAPO TOFU	26
house-made egg tofu, chicken mince,	
fried shallot & chives	
PRAWN CURRY (12) (gf)	38
sweet yellow curry, char-grilled king pra	
cherry tomato, curry leaves & green bean	WIIO
GLACIER 51 TOOTHFISH (200gms) (gf)	60
caramelised miso-glazed with roasted	
fennel & ginger pickle	
CRYING TIGER (200gms)	48
grilled marinated MB4+ striploin,	
warm Asian herbs, nahm jim jaew	
BEEF CHEEK RENDANG (250gms) (gfa)	46
16 hours braised beef cheek in our	
house-made rendang sauce served with pota	toe
TERIYAKI CHICKEN (320gms) (gfa)	36
TERIYAKI CHICKEN (320gms) (gfa) deep fried chicken thigh fillets tossed	
deep fried chicken thigh fillets tossed	
deep fried chicken thigh fillets tossed with our house-made teriyaki sauce & served with mango slaw	36
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MUD CRAB (1KG) served with egg noo	dles or fried bread
• CHILLI	• SALT & PEPEPR (GF)
• BLACK PEPPER	• GINGER & SHALLOTS
pre order 24hrs pr	ior
LOBSTER (1KG) served with egg noon	160 dles or fried bread
• CHILLI	• SALT & PEPEPR (GF)
• BLACK PEPPER	• GINGER & SHALLOTS
pre order 24hrs pr	ior

PICE AND NOODLES

NASI GORENG

Indonesian smoky wok fried rice served with your selection of protein

• CHICKEN & PRAWN	36
• VEGETARIAN (gf)	30
• VEGAN (gf)	30
- additional fried egg	+3
CHAR KWAY TEOW Malaysian style wok fried flat rice noodles with king prawn, baby clam & Chinese sausage	36
KWAY TEOW GORENG Indonesian style wok fried flat rice noodles with wagyu beef sliced & Asian greens	36
VEGETARIAN KWAY TEOW GORENG (gf) Indonesian style wok fried rice noodles with mushroom & Asian greens	30
STEAMED RICE	5
VEGETABLES'	

ALL OUR PLATES ARE DESIGNED FOR SHARING

22

24

22

SEASONAL STEAMED ASIAN GREENS (gfa)

STIR FRY GREEN BEANS
• WITH CHICKEN MINCE

• WITH PRESERVED RADISH (vg)

V - Vegetarian VG - Vegan

GFA - Gluten free available on request

A selection of our menu items can be prepared gluten free on request, however, we cannot guarantee nil traces of gluten. Our menu items are prepared in a kitchen that handles nuts, shellfish, sesame and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

All credit cards incur a surcharge.