

CNY Set Lunch

This set menu will begin with and is inclusive of a fresh
Mekajiki Sashimi Yu Sheng

Starters

Jicama Pie Tee

braised jicama and chilli

Razor Clam

bafun uni, jyu cheung fan, soy garlic kombu fish broth

Main Courses

Ah Nya's Fish Curry

cooked in an heirloom spice paste with daun kesum

Grilled Octopus

abrolhos island octopus grilled with kicap manis

Beef Cheek Rawon

grain-fed beef cheeks cooked with buah keluak and tamarind

Green Bean Stir-Fry

green beans, fried tempeh in kicap manis, chilli

Palate Cleanser

Barley Sorbet

passionfruit coulis and honey biscuit

Dessert

Princess of the Straits

puteri salat and salted gula jawa ice cream

88++/pax (min 2 pax to order)

wine pairing at 80++/pax

non-alc pairing at 40++/pax

CNY Set Dinner

This set menu will begin with and is inclusive of a fresh
Mekajiki Sashimi Yu Sheng

Starters	Jicama Pie Tee braised jicama and chilli
	Razor Clam bafun uni, jyu cheung fan, soy garlic kombu fish broth
	Langoustine Tartare chae nam pla on rice cracker with oscietra caviar
	Gai Galae grilled skewered coconut curry chicken
Soup	Bakwan Kepiting crab and chicken meatball soup with bamboo shoots
Main Courses	Ah Nya's Fish Curry cooked in an heirloom spice paste with daun kesum
	Grilled Octopus abrolhos island octopus grilled with kicap manis
	Beef Cheek Rawon grain-fed beef cheeks cooked with buah keluak and tamarind
	Green Bean Stir-Fry green beans, fried tempeh in kicap manis, chilli
Palate Cleanser	Barley Sorbet passionfruit coulis and honey biscuit
Dessert	Princess of the Straits puteri salat and salted gula jawa ice cream

128++/pax (min 2 pax to order)
wine pairing at 80++/pax
non-alc pairing at 40++/pax