



# HATHAWAY

## LUNCH SET MENU SOUTHEAST ASIAN FLAVOURS & CROSSROADS

### Starters

#### LANGOUSTINE

Langoustine chae nam pla tartare served on a rice cracker

#### RAZOR CLAMS

Razor clams and jyu cheung fan with a kombu fish broth and soy garlic relish

### Mains

#### ULAM

Basmati rice mixed with daun kesum, thai basil, mint, ginger flower & shallots

#### CHAP CHYE

Shiitake mushrooms, wood ear mushrooms, napa cabbage, beancurd skin

#### BELIMBING

Pickled green starfruit with sambal and tamarind

#### WITH CHOICE OF MAIN

#### FISH CURRY

Kuhlbarra barramundi cooked in an heirloom spice paste of galangal, turmeric and candlenut

OR

#### OCTOPUS BAKAR

Abrinhos island octopus grilled with kicap manis

OR

#### ISSAN RIBEYE STEAK

Juicy bbq steak with a herbaceous salad and toasted rice powder

### Palate Cleanser

#### BARLEY

Passionfruit coulis, honey biscuit, barley sorbet

### Dessert

#### PRINCESS OF THE STRAITS

Puteri salat, salted gula jawa ice cream

78/pax

Minimum 2 pax to order

Wine pairing at 60/pax

Non-alcoholic drinks pairing at 24/pax