

Set Dinner Menus

Business Set Dinner

Starter

Jicama Pie Tee

braised jicama and chilli

Soup

Bakwan Kepiting

crab and chicken meatball soup with bamboo shoots

Main

Ah Nya's Fish Curry

served with nasi ulam, sambal belimbing and tempeh orek

or

Beef Cheek Rawon

served with nasi ulam, sambal belimbing and tempeh orek

Palate Cleanser

Barley Sorbet

passionfruit coulis and honey biscuit

Dessert

Princess of the Straits

puteri salat and salted gula jawa ice cream

78++/pax

wine pairing at 40++/pax

non-alc pairing at 20++/pax

Executive Set Dinner

Starters

Potato Pave

garlic toum and chives

Gallagher's Oyster

mignonette foam and finger lime caviar

Soup

Seafood Chowder

smoked haddock, clams, chorizo, potatoes & carrots

Main

Dover Sole

sauce meuniere with hollandaise

served with roasted asparagus & pistachio pesto

or

Seared Venison Loin

port wine sauce and crispy potatoes

served with grilled courgette & sorrel butter

Palate Cleanser

Blackberry Sorbet

served with lemon curd, crumble and berries

Dessert

Chapman's Trifle

syllabub cream, rhubarb, sherry, brandy and pistachios

108++/pax

wine pairing at 50++/pax

non-alc pairing at 30++/pax

Autograph Set Dinner

Starters

Jicama Pie Tee

braised jicama and chilli

Fried Butternut Squash

tahini and lemon zest

Razor Clam

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

Langoustine Tartare

chae nam pla on rice cracker with oscietra caviar

Soup

Smoked Milkfish

radish, mustard frills, tomatoes, ladies' fingers in tamarind soup

Mains

Prawn

cooked in an heirloom spice paste with daun kesum

Grilled Octopus

abrolhos island octopus grilled with kicap manis

Snow Cod & Leek

steamed cod, crispy leeks and mussel veloute

Dry-Aged British Longhorn Prime Rib

grilled over burning coals and embers of apple wood,
served with red wine sauce and tewkesbury hot mustard

Palate Cleanser

Blackberry Sorbet

served with lemon curd, crumble and berries

Dessert

Princess of the Straits

puteri salat and salted gula jawa ice cream

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

wine pairing at 80++/pax

non-alc pairing at 40++/pax

Vegetarian Set Dinner

Starter	Butternut Squash tahini and lemon zest
	Potato Pave garlic toum and chives
	Jicama Pie Tee braised jicama and chilli
Soup	Tamarind radish, mustard frills, tomatoes, ladies' fingers
Main	Baby Jackfruit Gulai served with nasi ulam and tempeh orek or Grilled Courgette served with warm yoghurt, sorrel butter and roasted potatoes
Palate Cleanser	Blackberry Sorbet served with lemon curd, crumble and berries
Dessert	Princess of the Straits puteri salat and salted gula jawa ice cream

78++/pax
wine pairing at 30++/pax
non-alc pairing at 20++/pax