

HAWKER

EGGPLANT FRITTERS 8.5 <i>fritters, tamarind powder, yoghurt, roasted sesame</i>
CHICKEN WINGS 9 <i>marinated wings in mild chilli sauce</i>
SATAY CHICKEN 10 <i>cucumber, coconut vinaigrette, chili, shallot</i>
SQUID 12.5 <i>squid tentacles, crispy herbs, cashew nuts, fried anchovies</i>

SOFT SHELL CRAB 12.5 <i>tempura crab, apple, tomato, cucumber, coriander, mint</i>
PRAWN & FISH CAKE 12 <i>w cucumber, chilli, coriander achar</i>
STREET BEEF NAAN 12.5 <i>grilled beef tenderloin, tamarind smoke chili chutney, coriander, spring onion, medium or rear meat</i>
SAMOSA 7.5 <i>pumpkin purée, tamarind chutney</i>

CRISPY PORK BELLY 11.5 <i>grilled pineapple chutney, caramelized shallots</i>
SPICY LAMB RIBS 13.5 <i>twice cooked master stock spicy rib, dry chili, kaffir sambal</i>
GADO GADO 10.5 <i>raw vegetable salad, tofu, peanut sauce</i>
SEMINYAK SALAD 10 <i>avocado, tender coconut, pineapple, orange in lemon ginger dressing</i>

LUXE

NASI LALAPAN 22.5 <i>chicken thigh fillet, snakebean coconut salad, anchovies, green chilli sambal, yellow rice</i>
LAMB SHANK 21 <i>slow cooked shank flavoured with sun dried Kashmiri chilli and green cardamom, served with cauliflower potato curry</i>
BEEF CHEEK 26 <i>coconut milk chili turmeric braised cheek, apple eggplant</i>
VEGAN STIR FRY 16 <i>seasonal mushrooms, salted soya bean, vegetables stir fry style</i>
GAILAN 13 <i>asian greens w sambal</i>
WOK TOSSED PORK 23 <i>ginger red curry paste stir fried with snake beans</i>

BEEF RENDANG 21 <i>spiced beef dry style curry with coconut, lemongrass, shallots, galangal</i>
F-DUCK 27 <i>twice cooked roast duck with gailan sweet tamarind sauce</i>
BUTTER CHICKEN 18 <i>tandoori chicken thigh, tomato cashew sauce</i>
PALAK PANEER 15.5 <i>indian spinach paneer curry</i>
MIE GORENG VEG NOODLES 15 <i>stir fried yellow egg noodles with vegetables and tofu (add chicken +\$3)</i>

SALMON 29 <i>pan fried fillet, sambal olek, pomegranate sweet corn salad</i>
KING OF PRAWNS 32 <i>local king prawns, chili ginger galangal sambal, snake bean</i>
LEATHER JACKET FISH 20 <i>dry galangal, chili, garlic sambal, papaya, tomato salad</i>
BUG TAILS 24 <i>tossed with chilli jam, mushrooms, basil & green peppercorn</i>
WHOLE CRISPY BARRAMUNDI ... 35 <i>w green apple salad</i>
FISHMANS CURRY 33 <i>malaysian curry market fish fillet, eggplant, tomato and cauliflower puree</i>

SIDES

STEAMED RICE 3.5
COCONUT RICE 5
NAAN 3.5 <i>plain OR garlic</i>
CHEESE NAAN 4.5

SHARE MENU

Can't decide & want to share?
Enjoy one of our set menu options
for four or more.



FISH
HEAD

S H A R E
M E N U

C A N ' T D E C I D E ?

W H Y N O T S H A R E ?

minimum of 4 people

OPTION # 1 \$40/PERSON

SATAY
EGGPLANT FRITTERS
SOFT SHELL CRAB

BEEF CHEEK
BUTTER CHICKEN
SQUID
MIE GORENG VEG NOODLES
RICE & NAAN

ADD DESSERT (\$6)

OPTION # 2 \$55/PERSON

SATAY
SPICY LAMB RIBS
SOFT SHELL CRAB

CRISPY PORK BELLY
CHICKEN WINGS
STREET BEEF NAAN

SALMON
BEEF CHEEK
VEG HEAD
RICE & NAAN

PANDAN & COCONUT CREPES