

**HAWKER**

<b>EGGPLANT FRITTERS</b> ..... 8.5 <i>fritters, tamarind powder, yoghurt, roasted sesame, chickpea purée</i>	<b>SOFT SHELL CRAB</b> ..... 12.5 <i>tempura crab, apple, tomato, cucumber, coriander, mint</i>	<b>CRISPY PORK BELLY</b> ..... 11 <i>grilled pineapple chutney, caramelized shallots</i>
<b>CHICKEN WINGS</b> ..... 9 <i>sambal olek marinated wings, roasted pumpkin</i>	<b>PRAWN &amp; FISH CAKE</b> ..... 12 <i>w cucumber, chilli, coriander achar</i>	<b>SPICY LAMB RIBS</b> ..... 13.5 <i>twice cooked master stock spicy rib, dry chili, kaffir sambal</i>
<b>SATAY CHICKEN</b> ..... 9.5 <i>cucumber, coconut vinaigrette, chili, shallot</i>	<b>STREET BEEF NAAN</b> ..... 11.5 <i>grilled beef tenderloin, tamarind smoke chili chutney, coriander, spring onion</i>	<b>GADO GADO</b> ..... 10.5 <i>raw vegetable salad, tofu, 66 degree egg, peanut sauce</i>
<b>SQUID</b> ..... 12.5 <i>squid tentacles, crispy herbs, cashew nuts, fried anchovies</i>	<b>SAMOSA</b> ..... 7.5 <i>pumpkin purée, tamarind chutney</i>	<b>SEMINYAK SALAD</b> ..... 10 <i>avocado, tender coconut, pineapple, orange in lemon ginger dressing</i>

**LUXE**

<b>NASI LALAPAN</b> ..... 22.5 <i>chicken thigh fillet, snakebean coconut salad, anchovies, green chilli sambal, yellow rice</i>	<b>BEEF RENDANG</b> ..... 21 <i>spiced beef dry style curry with coconut, lemongrass, shallots, galangal</i>	<b>SALMON</b> ..... 29 <i>pan fried fillet, sambal olek, pomegranate sweet corn salad</i>
<b>LAMB SHANK</b> ..... 21 <i>slow cooked shank flavoured with sun dried Kashmiri chilli and green cardamom, served with cauliflower potato curry</i>	<b>F-DUCK</b> ..... <small>one</small> 15.5 <i>twice cooked duck leg, spinach, sweet tamarind sauce</i> <small>two</small> 27 <i>(one or two pieces)</i>	<b>KING OF PRAWNS</b> ..... 32 <i>local king prawns, chili ginger galangal sambal, snake bean</i>
<b>BEEF CHEEK</b> ..... 26 <i>coconut milk chili turmeric braised cheek, apple eggplant</i>	<b>BUTTER CHICKEN</b> ..... 18 <i>tandoori chicken thigh, tomato cashew sauce</i>	<b>LEATHER JACKET FISH</b> ..... 20 <i>dry galangal, chili, garlic sambal, papaya, tomato salad</i>
<b>VEGAN STIR FRY</b> ..... 16 <i>seasonal mushrooms, tempeh, vegetables stir fry style</i>	<b>PALAK PANEER</b> ..... 15.5 <i>indian spinach paneer curry</i>	<b>BUG TAILS</b> ..... 24 <i>seafood spice paste pan fried tail, baby corn, spring onion</i>
<b>KANGKONG</b> ..... 13 <i>asian greens w sambal</i>	<b>MIE GORENG VEG NOODLES</b> ..... 15 <i>stir fried yellow egg noodles with vegetables and tofu (add chicken +\$3)</i>	<b>WHOLE CRISPY BARRAMUNDI</b> ... 35 <i>w green apple salad</i>
<b>WOK TOSSED PORK</b> ..... 23 <i>Wok tossed with chilli jam and seasonal vegetables</i>		<b>FISHMANS CURRY</b> ..... <small>small</small> 16.5 <i>malaysian curry market fish fillet, eggplant, tomato, okra</i> <small>large</small> 32

**SIDES**

<b>RICE</b> ..... 3.5 <i>steamed OR yellow</i>
<b>NAAN</b> ..... 3.5 <i>plain OR garlic</i>
<b>CHEESE NAAN</b> ..... 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