



Amuse-Bouche
"One Bite of Home"

Crispy roti jala (netted crepe) cone filled with spiced crab remoulade, kaffir lime cream, and a sprinkle of bunga kantan (torch ginger flower) dust

Appetizer
Sous-Vide Prawn & Kerabu Salad

Marinated tiger prawns with bunga kantan (torch ginger flower), mango strips, pickled shallots, lemongrass dressing, and belacan (fermented shrimp paste) cracker tuile

Soup
Lemongrass Chicken Consommé

A clear chicken broth infused with lemongrass and daun kesum (Vietnamese coriander), served with a chicken dumpling and crispy lotus root chip

Main Course
Braised Short Rib with Kicap Manis Glaze

Slow-braised beef short rib glazed with kicap manis (sweet soy sauce), served with roasted baby carrots, garlic mashed potatoes, and crispy shallot crumbs


OR

Seared Barramundi with Sambal Beurre Blanc

Local seabass fillet, sautéed pucuk paku (fern shoots), creamy sambal-lime butter sauce, and turmeric Risotto

Dessert
Chocolate Pavlova with Calamansi Compote

Crispy meringue shell with soft chocolate centre, paired with tangy calamansi (local lime) compote and vanilla mint gelato



Amuse-Bouche
"One Bite of Home"



Mini roti jala (turmeric lace crepe) cone filled with grilled eggplant remoulade, kaffir lime cream, and dusted with bunga kantan (torch ginger flower) powder

Appetizer

Compressed Watermelon Kerabu Salad



Grilled Watermelon cubes, shredded green mango, bunga kantan, lemongrass dressing, toasted peanuts, and crispy belacan-inspired tofu tuile (miso & seaweed in place of shrimp paste)

Soup

Mushroom & Lemongrass Consommé



Clear broth infused with lemongrass and daun kesum, served with tofu and vegetable dumpling and crispy lotus root chip

Main Course

Mushroom Rendang Parcel



Wild mushroom medley cooked in rich rendang coconut gravy, wrapped in banana leaf and served with Herb Risotto, sautéed pucuk paku (fern shoots), and coconut jus

Dessert

Chocolate Pavlova with Calamansi Compote



Crispy meringue shell with soft chocolate centre, paired with tangy calamansi (local lime) compote and vanilla mint gelato