

PENANG BANQUET

\$99 per person
Minimum of 2

ENTREES

Grilled Scallop

w Sambal Butter (I)

Salt & Pepper Prawns

Lightly battered and deep-fried prawns wok-tossed with salt, cracked black pepper, fresh chilli and shallots (I)

Barbecued Salmon Skewer

with Sambal and pickled onion chutney (A)

Lemak Chicken Skewers

With spicy coconut, lemongrass and kaffir lime lemak sauce

MAINS

Kam Heong Prawns

"Golden fragrant" prawns stirfried in with dried shrimp and curry leaves (I)

Duck Rendang

Aromatic coconut, lemongrass, galangal and kaffir lime base.

Kerabu Vegetables

Mixed greens and shitake, creamy coconut, chilli, kesam and ginger flower

Jasmine Rice



SIGNATURE BANQUET

\$89 per person
Minimum of 2

ENTREES

Salt & Pepper Prawns

Lightly battered and deep-fried prawns wok-tossed with salt, cracked black pepper, fresh chilli and shallots (I)

Seafood San Choy Bow

Wok-tossed with crunchy water chestnut and bamboo shoots (I)

Lemak Chicken Skewers

With spicy coconut, lemongrass and kaffir lime lemak sauce

Otak Otak

Spicy fish parcels. Wrapped in banana leaf and barbecued (A)

MAINS

Kapitan Chicken

A light Penang-style curry made with coconut and dairy milk, fresh chilli

Coconut Beef Rendang

Our signature curry.

Aromatic coconut, lemongrass, galangal and kaffir lime base

Szechuan Eggplant

Fried pieces, tossed dry-style in a sticky sauce with Szechuan chillis and cashews

Jasmine Rice

ADD ONS

Add : XO Pipis served after entrees + \$MP (A)

**For groups over 36 guests:*

The Otak Otak is replaced with Prawn & Scallop Spring Rolls.

**All items and prices are subject to change. An 8% gratuity applies for all groups of 8 people or more – All prices increase by 10% on Sundays and 15% on public holidays.*

MALAYA BANQUET

\$79 per person

Minimum of 2

ENTREES

Nonya Prawn Salad

Marinated prawns, pineapple, green papaya, Southeast Asian herbs, Nonya sambal dressing (I)

Salt and Pepper Cauliflower

Wok-tossed with cracked black pepper, fresh chili and shallots

BBQ Salmon Skewers

with Sambal and pickled onion chutney (A)

Vegetable Spring Rolls

House made chilli, coriander and kaffir lime dipping sauce

MAINS

Kesam Udang

Prawns tossed in a fragrant herb sauce of kesam, ginger flower, kaffir lime and lemongrass (I)

Kari Ayam

Thigh fillet, with our original 1963 spice blend, coconut, lemongrass, candlenut and kesam

Chilli Beansprouts

With sambal, garlic chives and black fungus

Jasmine Rice

ADD ONS

Add : XO Pipis served after entrees + \$MP (A)

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VEGETARIAN BANQUET

\$79 per person
Minimum of 2

ENTREES

Salt and Pepper Cauliflower

Wok-tossed with cracked black pepper, fresh chilli and shallots

Vegetable San Choy Bow

Vegetables stir-fried with crunchy water chestnut and bamboo shoots

Vegetable Roti Jala

Malay style crepe filled with curry vegetables

Sayor Otak

Silken tofu and vegetables, wrapped in banana leaf and barbecued

MAINS

Tamarind Vegetable Curry

Eggplant, okra, tomato with an Assam tamarind and fenugreek base

Szechuan Eggplant

Fried pieces, tossed dry-style in a sticky sauce with Szechuan chillis and cashews

Kerabu Vegetables

Mixed greens and shitake, creamy coconut, chilli, kesam and ginger flower

Jasmine Rice

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