

LUNCH MENU

12 - 5 P M

MAIN

Lemongrass A4 Wagyu Beef Rice	39
<i>Chef Daren homemade soy, onsen egg, pickled cabbage and green onion</i>	
Sea Grouper Fish Hor Fun	28
<i>Green chive, beansprout and homemade Nyonya belachan (Fresh arrivals daily, subject to supply)</i>	
Claypot Nanyang "Bah Kut Teh"	28
<i>Herbal broth with pork ribs and yam rice condiments</i>	
Classic Traditional Hainanese Chicken Rice	24
<i>Steamed boneless chicken with rice and condiments</i>	
Peranakan Spicy Seafood Tom Yam Vermicelli	26
<i>Crispy squid, creamy prawn stock, romaine lettuce and rice vermicelli</i>	
Penang Char Kway Teow	22
<i>Spicy flat rice noodle with prawn, pork sausage and chive</i>	
Curry Laksa Chicken Udon	22
<i>Udon noodle soup with chicken, beansprout and cucumber</i>	
Sambal Silver Noodles in Clay Pot	22
<i>Handmade noodles with minced chicken and mushroom</i>	
Baba Chicken with Egg Fried Rice	22
<i>Grilled spice coconut chicken</i>	

+£7 to upgrade to a three course meal

CHOOSE A STARTER

Oriental Pomelo Salad (vg)

Fresh mint, coriander, peanuts and kerabu dressing

Grilled Chicken Sate 'Melaka'

Cinnamon pineapple and peanut sauce

Pan-Fry Chicken and Vegetable Dumplings

Chilli sesame dressing

Honey Pork Ribs

BBQ sauce, almond butter and chive

CHOOSE A DESSERT

Crispy Yin Yang Banana

Valrhona chocolate, sea salt and fresh fruits

Nanyang Kopi 'Burn Cream'

Hainan roasted kopi 'O' and caramelized sugar

Prices include VAT at the current rate

A discretionary service charge of 13.5% will be added to your bill