Executive Set Lunch with 1 Free Drink

(Coffee / Tea / Can Drinks)

P56



P53 DRY LAKSA 18

laksa gravy topped with fresh sea prawns and tau pok (beancurd puff).



SAMBAL SELAR WITH RICE

mackeral) stuffed with sambal chili served with achar and blue-pea rice

P55

NYONYA CURRY DUCK 19 WITH RICE 🕀

with duck slow-cook to unveil its natural flavour and tenderness served with achar and blue-pea rice.

RENDANG CHICKEN P56 WITH RICE 🕀

Rendang originated from Indonesia and it refers to the slow cooking process with a

17

17

spice-rich gravy that seep into the chicken. Served with achar and blue-pea rice.

P57 ITEK SIO WITH RICE | 19

Itek (duck) braised in a savoury, sweet and tangy gravy. Served with achar and blue-pea rice.

SAMBAL UDANG PETAI P58 WITH RICE

Fresh sea prawns with petai (stink beans) tossed in sambal chili, served with achar and blue-pea rice.

🚼 Change Blue-Pea rice to Roti Prata (add \$2)

Food will be served as ready. Menu prices are subject to 10% service charge and prevailing Government tax.

LEMONGRASS CHICKEN P59 WITH RICE

15

Deep-fried tumeric and lemongrass whole chicken thigh served with achar and blue-pea rice.



month)

16

BABI PONGTEH WITH RICE

15

P53

P53

with bold savoury-sweet flavours topped with roasted chestnuts. Served with achar and blue-pea rice.

BLACK VINEGAR PORK P61 TROTTER WITH RICE

19

Tender and succulent chunks of pig deliver a sweet, gingery and sour blue-pea rice

SOTONG WITH WINGED P62 **BEANS WITH RICE**

16

Sotong ring (squid) with crunchy winged beans tossed in sambal chili, served with achar and blue-pea rice.

UDANG LEMAK NENAS P63 WITH RICE

17

Fresh sea prawns seeped in appetizing pineapple amd tamarind-rich gravy served with achar and blue-pea rice.