

TABLE & APRON

ALL OUR DISHES ARE FOR SHARING AND
WE MAKE EVERYTHING FROM SCRATCH.

BEVERAGES

SHARING PITCHERS

Lemongrass & Ginger Fizz	25
Passionfruit & Mint Cooler	27
Lime & Cucumber Fizz	26

SODAS

Sprite/Root Beer/Coca Cola	6
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BEERS

Heineken	19
Hoegaarden Rose	19

CRAFT BEERS

On seasonal rotation.	32
Ask, and we'll bring them to you!	

COFFEE

	HOT/ICED
Black (Long Black/Espresso)	7/8
White (Cappucino/Latte/Flat White)	9/10

LOOSE LEAF TEAS

Jasmine Pearl Green Tea	9
Chamomile Flowers	9
Super Fruit	9
English Breakfast	9
Earl Grey	9
Lemongrass & Ginger	9

CHOCOLATE

	HOT/ICED
Callebaut Chocolate	10/11
Mocha	11/12

WEEKDAY BUSINESS LUNCH

(served till 3PM only)

All our lunch plates come with
soup or **salad** of the day & **ginger tea**
+5 for **any coffee / tea**

Grilled Cheese Sandwich	17
cheddar & swiss cheese, shredded cabbage	
Buckwheat Fried Chicken Chop	19
garlic rice, shredded cabbage, onion gravy	
Soft Bone Pork Stew	19
onsen egg, glazed carrots, charred cabbage	
Pork Ragù with Tagliatelle Pasta	17
roasted chilli oil, ulam herbs	
Ulam-Herbed Rice Bowl	15
smoked mackerel, dried shrimp & peanuts	
Pork Meatball Stew	16
house-made pomodoro sauce & sourdough	

(not available on weekends & public holidays)

CHINESE NEW YEAR SPECIALS

Crispy Eggplant	20
kicap manis, curry leaf oil	
Drunken Chicken	21
szechuan peppercorn, fennel salad	
Glazed Pork Belly	49
charred cabbage, fermented bean curd	
Seabass with Salted Black Bean	M. P.
pickled radish, roasted chilli oil	
Yam Cream Sponge Cake	17
coconut tuile, gula melaka	

YEE SANG

With over 15 ingredients, our take features
sashimi pomfret, ikura & fried chicken skin.

For 4-5 pax	78
For 6-8 pax	118

Please inform us of any dietary or allergy requirements.

A RM35 corkage fee & RM20 cakeage fee will be applied to all outside alcoholic beverages & cakes.

A 10% service charge will be added to your bill. All our goods & services are subject to 6% GST.

FOOD MENU

SMALL PLATES

SOURDOUGH BREAD 6/12
butter, sea salt

FISH CHOWDER 19
smoked mackerel broth, potato

CALAMARI & CITRUS 24
brown butter, garlic, celery

CRISPY SWEET POTATO 16
ricotta cheese, gula melaka syrup

PULLED PORK 18
apple sourdough, cilantro salsa

SMOKED MACKEREL PATE 19
ricotta, lemon zest, sourdough

VEGETABLES

CHARRED EGGPLANT 21
miso, green onion puree, bonito flakes

ROASTED CAULIFLOWER 23
ricotta, cilantro, celery, red onion

CHARRED OKRA 15
spicy chimichurri, cilantro

PAKU & GREEN MANGO 19
peanut crumb, dried shrimps, pickled mango

LARGE PLATES

half/full

FRIED CHICKEN 23/36
house-brined, crispy buckwheat dredge

STICKY PORK RIBS 30/56
Sanbanto pork, kicap manis glaze

PORK CHOP (500g) --/62
Sanbanto pork, baby kailan, chimichurri

WHOLE SNAPPER Market
roasted with harissa, cilantro salsa Price

PASTA & RICE

ULAM HERBED CRAB RICE 36
dried shrimps, peanut, hand-picked crabmeat

MUSHROOM CONCHIGLIE 32
miso butter, soft egg, local mushrooms

PORK RAGU WITH TAGLIATELLE 33
pork mince stew, tamarind, chilli

DUCK CONFIT SPAGHETTI 37
zucchini, grana padano

TIGER PRAWN SPAGHETTI 39
cherry tomatoes, roasted chilli oil, daun kesom

DESSERTS

LEMONGRASS JELLY 14
calamansi lime granita, green apple

TIRAMISU 20
coffee liqueur, house-made ladyfingers

EARL GREY CREME BRULEE 15
shortbread

APPLE PIE 18
gula melaka, whipped cream

OR PICK A SLICE OF CAKE FROM THE FRONT COUNTER

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