



RESTAURANT WEEK

\$55

FIRST COURSE

SATE AYAM OR KEJU | CHICKEN OR PANEER

peanut sauce, cucumber, shallot (V) (GF)

SINGKONG GORENG | FRIED YUCA

scraped coconut, sambal ikan bilis (GF)

KERABU MANGGA | MANGO SALAD

green mango, dried shrimp, calamansi
sambal belacan, peanut, laksa leaf (GF)

SECOND COURSE

KARE DALCA | YELLOW DAL CURRY

yellow lentils, soft egg, roti canai (V)

AYAM MASAK MERAH | CHICKEN CURRY

dried chili, tomato, coconut milk, spices (GF)

RENDANG DAGING | DRY BEEF CURRY

coconut, lemongrass, nutmeg, lime leaf (GF)

DESSERT

SAGO

tapioca pearls, coconut-pandan cream,
gula melaka, Maldon sea salt

WINE PAIRING \$45/bottle

CHENIN BLANC BLEND | ESSAY

Western Cape, South Africa

TEMPRANILLO | NUCLI

Valencia, Spain