Bintang menu

£79 per person sharing course

Starter

Grilled chicken sate 'Melaka' *Cinnamon pineapple and peanuts sauce*

Honey pork ribs BBQ sauce, almond butter and chive

> Nanyang chicken roll Mustard chilli dips

Yin Yang nutmeg prawn Crusted prawn, lime leaf and orange liqueur



Main

Nyonya grouper fish Penang Nyonya spice, pink ginger flower and bird eye chilli

BBQ squid "Panggang" Fermented chilli, star anise and smoked cabbage

Knightsbridge crispy beef ribs Medjool dates and caramelised pineapple

Josper grilled Baba chicken Coconut rempah sauce and mango kerisik

Seasonal vegetable with garlic

Egg fried rice

76

<u>Dessert</u> Nanyang dessert platter

Bulan menu

£99 per person sharing course

Starter

Grilled chicken sate 'Melaka'

Cinnamon pineapple and peanuts sauce

Soft-shell crab Kizumi wasabi, green pea and apple salsa

Oriental pomelo salad (vg) Fresh mint, coriander, peanuts and kerabu dressing

Wagyu lettuce wrap

Fresh carrot, celery and BBQ hoisin sauce



Main

Exquisite lobster curry Chef Daren's gourmet curry symphony

Char-grilled rack of lamb "Char Siu" *With honey soya beans*

Sarawak black pepper Angus beef French butter, red onion and golden garlic

Nyonya grouper fish Penang Nyonya spice, pink ginger flower and bird eye chilli

Seasonal vegetable with garlic

Seafood Nyonya sambal fried rice

Canadian lobster, octopus and king prawn



Dessert

Nanyang dessert platter

Matahari menu

£119 per person sharing course

Starter

New-Asia chilli soft shell crab *Fresh pomelo, chilli bao and spicy crab sauce*

Oriental pomelo salad (vg) Fresh mint, coriander, peanuts and kerabu dressing

> **Grilled chicken sate 'Melaka'** *Cinnamon pineapple and peanuts sauce*



Second

Royale A4 Miyazaki wagyu beef Nanyang style of A4 Japanese Miyazaki wagyu beef(120gm)

Deluxe Hokkien "stir -fry" Wild prawn, 5 head abalone, hot spring egg, shredded bottarga and prawn stock



Main

Exquisite lobster curry Chef Daren's gourmet curry symphony

Nyonya grouper fish Penang Nyonya spice, pink ginger flower and bird eye chilli

> **Sticky Soy Iberico pork** Sauté okra and BBQ ginger sauce

Seasonal vegetable with garlic

Seafood Nyonya sambal fried rice *Canadian lobster, octopus and king prawn*



<u>Dessert</u> Nanyang dessert platter