

SET MENU TWO COURSE 225 THREE COURSE 230

STARTERS
JAPANESE CHICKEN OR VEGGIE GYOZA
STEAMED AND SERVED WITH A SWEET AND SPICY SAUCE

VEGGIE SPRING ROLLS CRISPY RICE PAPER ROLLS FILLED WITH VEGETABLES & GLASS NOODLES SERVED WITH SWEET & SPICY DIPPING SAUCE (GF/V/VG)

SINGAPORE CARROT CAKE (VG/V/GF ON REQUEST) SAVOURY, MADE WITH RICE FLOUR COOKED IN CHILLI, GARLIC, EGG AND SOYA SAUCE

MAINS THAI GREEN CURRY WITH CHICKEN OR VEG (GF/H) FRAGRANT THAI GREEN

CUR
RY SERVED WITH JASMIN STEAMED RICE OR FRIES
NASI GORENG WITH CHICKEN OR VEG (GF)
AN INDONESIAN RICE DISH WITH SWEET CHILLI SINGAPORE FLAVOURS

BEEF RENDANG (GF)

CLASSIC MALAYSIAN CURRY TOPPED WITH COCONUT SHAVINGS SERVED WITH RICE OR ROTI

DESSERT
TRIPLE CHOCOLATE BROWNIE (V/VG/GF)
WARM GOOEY BROWNIE, WITH CHOCOLATE SAUCE AND VANILLA ICE
CREAM (VG UPON REQUEST)

VANILLA CHEESECAKE (VG/GF)
OATY BISCUIT BASE TOPPED WITH A SWEET CHEESECAKE STYLE TOP