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

DESSERT

Nanyang Dessert Platter

(v) Vegetarian, (vg) Vegan
Prices include VAT at the current rate
A discretionary service charge of 13.5% will be added to your bill

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

Seafood Nyonya Sambal Fried Rice
Canadian lobster, octopus and king prawn

Seasonal Vegetable with Garlic

DESSERT

Nanyang Dessert Platter

(v) Vegetarian, (vg) Vegan
Prices include VAT at the current rate
A discretionary service charge of 13.5% will be added to your bill

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

Seafood Nyonya Sambal Fried Rice
Canadian lobster, octopus and king prawn

Seasonal Vegetable with Garlic

DESSERT

Nanyang Dessert Platter

(v) Vegetarian, (vg) Vegan
Prices include VAT at the current rate
A discretionary service charge of 13.5% will be added to your bill