

三十八

BANQUETS

designed to be shared amongst 4-6 people

SINGAPORE

230

Spring Season Lamb and Free Range Chicken Satay Platter
served with our house peanut satay sauce

Full Hainan Hazeldene Free Range Chicken
slow poached Hazeldene's chicken served seasoned soy, garlic, lime, chilli and ginger shallot sauce

Barramundi
sustainably caught, filleted and served Nyonya curry style with local eggplant, tomato and pineapple

Golden Salted Egg Yolk Prawns
lightly battered prawns, wok tossed with our house made salted egg sauce, curry leaf and chilli flakes

Garlic and Chicken Stock Rice
lemongrass, garlic, ginger, pandan leaf, chicken stock, jasmine rice

Bok Choy with Crispy Garlic
wok tossed bok choy, oyster sauce, garlic

Pandan Gelato with Toasted Coconut
small batch pandan gelato served with gula Melaka palm sugar syrup and toasted coconut

CANTON

270

Peking Duck
thinly sliced duck served with crepes, leeks, cucumber, hoisin sauce

Signature Roast Platter
choice cuts of our Cantonese style roast duck, crispy skin pork and honey glazed char siu pork

Barramundi
sustainably caught, filleted and steamed with superior soy, ginger and spring onions

XO Cloudy Bay Diamond Clams served with Chinese Donuts
wok tossed with our house XO sauce and spring onions

XO Fried Rice
*house XO sauce, mixed vegetables, Chinese lap cheong sausage
egg, jasmine rice*

Kung Pao Style Cauliflower
*lightly battered cauliflower wok tossed with aged black rice vinegar,
dried chilli, onion, capsicum*

"Taro" misu
taro cream, mascarpone, sponge finger biscuit

*The greatest care is taken to sourcing and preparing food catered to allergies and tolerance requests, however please be aware traces of allergens may be present due to reasons beyond our control
Please be advised on Sundays and public holidays we apply a 10% surcharge. Thank you for your understanding.*