

STARTERS

Wonton à la Canton

Crispy chicken dumplings paired with a subtle dipping sauce

Salt & Chilli Green Beans

Salt & Pepper battered green beans tossed with aromatic and chilli

Malaysian Chicken Satay (GF)

Delicately grilled Chicken Satay served with peanut sauce on the side

Kam Hong Prawn

Stir fried mixed spices with shallots, garlic, chilli, rice wine & oyster sauce

SECOND COURSE

Crispy Aromatic Duck

Golden aromatic duck paired with pancakes, cucumber, spring onion & hoisin dipping

MAIN COURSES

Beef Curry (GF)

Rich, comforting dish made with tender chunks of beef simmered in a fragrant spiced

Assam Prawns

Crispy prawns cooked in a richly tamarind sauce with shallots & aromatic spless

Sambal Chicken)

Tender chicken simmered in a balance of fragrant chilli paste & savoury spices

Mixed Vegetable Medley (GF)

greenbeans, broccoli, pepper, carrot with onions and crunchy bean sprouts

Nasi Goreng Kunyit (GF)

Wok-tossed dice vegetables turmeric fried rice with a subtle golden hue