

Menu

By Chef Eric Low

Appetizer

*Duo of Black Pepper Diced Chicken
Salted Egg Yolk Mayo Prawns
with Pine Nuts in Pie Tee Shells*

Soup

*Chili Crabmeat Soup
with 64°C Sou Vide Egg and Crispy Youtiao*

Main

*Babi Pongteh
Nonya Braised Pork Cheeks with Bamboo Shoots, Mushrooms
Served with Belachan Fried Rice and Archar Salad*

OR

*Sambal Crayfish
with Crispy Kangkong and Tomato Basil Salsa*

Dessert

*Chilled Black Glutinous Rice
with Coconut Jelly, Vanilla Ice Cream and Attap Chee*
