



## PERANAKAN-MEDITERRANEAN BRUNCH

4<sup>th</sup>, 11<sup>th</sup> and 25<sup>th</sup> September and 2<sup>nd</sup> October 2021 | 12pm to 2pm  
\$98++ per person

### SMALL BITES TO START

#### KUEH PIE TEE

Crisp fried Pastry Shells filled with Bangkwan, Carrots and Umami Dried Shrimp, finished with Fresh Coriander and topped with fresh Crab Meat

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#### BABA GHANOUSH

Nasu Eggplant with Muhammara and Pomegranate served in crisp House Made Tartlet Shell

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#### NGOH HIANG

Tender minced Pork, Prawn and Water Chestnut fragranced with Five Spice and tightly wrapped in Beancurd Sheet, deep fried until crispy and served with Chilli Chuka and Kicap Manis

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#### TANGIA MARRAKCHIA

Traditional Moroccan Tangia Style Lamb Shoulder reimaged in a delicate bite of Croustilles

### GRAINS

#### SOTONG HITAM RISOTTO

Acquerello Risotto Rice Cooked in sweet, slow-roasted Garlic, Onion and Squid Ink, and served with grilled Squid and Iberico Pork Chorizo

### SHARING MAINS

#### ASSAM PEDAS EN PAPILOTE

Greek Dorade marinated in a spicy Tamarind Paste with Ginger Flower and Laksa Leaf, steamed in a magical 'en papillote' parcel

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#### BEEF RENDANG

Tender, collagen-filled Beef Shin slow-braised in an exotic blend of 21 Herbs and Spices, presented in a Tajine and served with Moroccan Batbout Bread

### SWEETS

#### GULA MELAKA & PANDAN CHEESECAKE

Light Coconut Mousse | Vanilla Crunchy Sablé Dough  
Fresh Pineapple Infused with Chamomile

