



NYC RESTAURANT WEEK MENU

PREFIX MENU

[No Substitution/Exchange. Please choose 1 item from each course]

MONDAY - FRIDAY

LUNCH: 2 COURSES \$30. [12 - 3PM]

DINNER: 4 COURSES \$60. [5PM - 9PM]

SUNDAY: 3 COURSES ~BRUNCH & DINNER \$45. [1PM - 9PM]

DRINKS PAIRING

Choose 1 of

Any Wine by the glass / Beer / Signature cocktail/ Non alcohol beverages

STARTER

SATAY AYAM 🥜

Served with peanut sauce, pickled onion and cucumber.

SINGAPURA CALAMARI 🔥

Crispy battered, topped with pepper, garlic, five spice, bell pepper.

TAHU GORENG 🍏 🥜

Fried Tofu, peanut sauce, kicap manis, potato crisps, bean sprout, cucumber.

SUMMER SALAD 🍏 🌿

Mixed greens with lychee, jackfruit, rambutan, onion, cucumber serves in sweet chili dressing.

MAIN COURSE

NASI LEMAK 🥜 🍤 🔥

Coconut rice, served with curry beef, sambal shrimp, peanut, anchovies, sunny side egg, fresh cucumber, achar, and shrimp crackers.

CURRY ASAM VEG & TOFU 🍏 🔥 🌿

Sour & spicy, coconut milk curry infused with pineapple, torch ginger, laksa leaves.

CURRY LAKSA 🍏 🔥 🌿

Mixed egg round & thin rice noodle in a rich curry coconut milk broth, fishball, laksa leaves, cucumber, tofu puffs and bean sprouts.
Choice of: Veg & Tofu | Chicken | Shrimp

NUMBER ONE SPICY NOODLE 🔥 🔥 🔥 🔥

Mixed egg round and flat rice noodle cooked in spiciest home-made sambal chilli sauce, beansprout, chive, onion,
Choice of: Chicken | Veg Tofu | Shrimp

DESSERT

STRAWBERRY PANNA COTTA

Whipped cream and fresh berries

KAYA STICKY RICE 🍏

Sticky rice with home-made coconut pandan jam

🍏 = Vegan (no egg / no fish sauce by request) | 🌿 = by request gluten free | 🥜 = contain nut | 🍤 = contain shellfish / fish sauce | 🔥 = mild/ medium spicy can be alternate | 🔥 = medium spicy (cannot be alternate) |