



Bintang menu



£79 per person
sharing course



Starter

Grilled chicken sate 'Melaka'

Cinnamon pineapple and peanuts sauce

Salt and pepper squid

Sarawak white pepper, chilli and spring onion

Nanyang chicken roll

Mustard chilli dips

Penang nutmeg prawn

Nutmeg mayo, celery and carrot



Main

Steamed Chilean seabass

Supreme soya, coriander and garlic

Exquisite lobster curry

Chef Daren's gourmet curry symphony

Knightsbridge crispy beef ribs

Medjool dates and caramelised pineapple

Josper grilled Baba chicken

Coconut rempah sauce and mango kerisik


Seasonal vegetable with garlic

Egg fried rice




Dessert


Nanyang dessert platter



Bulan menu



£99 per person
sharing course



Starter

Grilled chicken sate ‘Melaka’

Cinnamon pineapple and peanuts sauce

Soft-shell crab

Kizumi wasabi, green pea and apple salsa

Spices oatmeal squid

Curry leaf and coconut butter

Wagyu lettuce wrap

Fresh carrot, celery and BBQ hoisin sauce



Main

Baked Canadian lobster

In cheese, sweet potato and garlic, served with tiger chilli brioche

Char-grilled rack of lamb “Char Siu”

With honey soya beans

Sarawak black pepper Angus beef

French butter, red onion and golden garlic

Charcoal grilled Chilean seabass

Burn onion, turmeric spices and ginger flower

Seasonal vegetable with garlic

Seafood Nyonya sambal fried rice

Canadian lobster, octopus and king prawn



Dessert

Nanyang dessert platter

Matahari menu

£119 per person
sharing course

Starter

Grilled chicken sate 'Melaka'

Cinnamon pineapple and peanuts sauce

Yellow crab fritters

Ginger flower, lime leaf and sweet potato

Grilled turmeric chilli scallop

Okra, pickled vegetables and Belado sauce



Second

Royale A4 Miyazaki wagyu beef

Nanyang style of A4 Japanese Miyazaki wagyu beef(120gm)

Deluxe Hokkien "stir -fry"

Wild prawn, 5 head abalone, hot spring egg, shredded bottarga and prawn stock



Main

Baked Canadian lobster

In cheese, sweet potato and garlic, served with tiger chilli brioche

Charcoal grilled Chilean seabass

Burn onion, turmeric spices and ginger flower

Sticky Soy Iberico pork

Sauté okra and BBQ ginger sauce

Seasonal vegetable with garlic

Seafood Nyonya sambal fried rice

Canadian lobster, octopus and king prawn



Dessert

Nanyang dessert platter