

RAMADAN COMMUNAL FEAST

\$240⁺⁺

(Serves up to 4 persons)

A Jug of Halia Herbarium

Baked Baguette

Smoked sea salt, softened butter,

Selection of Cheese & Condiments

French camembert, Danish blue, goats cheese, smoked cheddar, dried apricot, ginger flower sambal, tomato relish, crackers

Lemongrass & Ginger Prawn Salad

Fresh mango and tomato, glass noodle & ginger flower dressing

Grilled Asparagus

Parmesan, black garlic mayo, puffed grains

Organically Farmed Lacto Chicken Spatchcocked

(approx. 1.2kg)

Ginger flower bbq glaze, chicken jus, fries, buttered vegetables, mixed salad, coleslaw

Halia's Singapore-style Chilli Crab Spaghettini

In spicy, sweet & tangy sauce

Paperbag Oven-baked Halibut Fillet

Soy and ginger broth, sesame Japanese rice, wakame truffle aioli

Steak Of The Day

Check with server for today's selection

Served with sauteed garlic spinach, black pepper jus

Yuzu Cake

Yuzu ganache, chocolate chantilly, citrus compote

Valrhona Chocolate Tart

Chocolate ganache, popping candy, chocolate chantilly, raspberry, chocolate ice cream



A family that eats together, stays together.

Practiced for centuries, communal dining is a well-loved tradition in Asian culture where several dishes are placed in the middle of the dinner table and shared among the family members gathered.

The scene is that of fortuitous abundance as the table is laden with a variety of dishes that seem to flow endlessly. Warm interaction and happy conversation ensue as dining companions partake together from shared dishes.

But most importantly sit back, relax and enjoy the company.

All prices are subject to 10% service charge & prevailing GST