



RESTAURANT WEEK

\$55

FIRST COURSE

CHICKEN SKEWERS | SATAY AYAM

peanut sauce, cucumber, shallot (GF)

FRIED POTATOES | KENTANG BEREMPAH

spicy crumble, cucumber raita (GF)

MANGO SALAD | KERABU MANGGA

green mango, dried shrimp, calamansi
sambal belacan, peanut, laksa leaf (GF)

SECOND COURSE

SPICEBIRD | SE ASIAN ROAST CHICKEN

KL sauce, turmeric cabbage (GF)

DRY BEEF CURRY | RENDANG DAGING

coconut, lemongrass, nutmeg, lime leaf (GF)

VEGGIE CURRY | ROTI JALA

net crepes, 7-minute egg, spicy sambal (V)

DESSERT

SAGO

tapioca pearls, coconut-pandan cream,
gula melaka, Maldon sea salt (V, GF)

WINE PAIRING \$45/bottle

CHENIN BLANC BLEND | ESSAY

Western Cape, South Africa

FRAPPATO | ALCESTI

Sicily, Italy