



March 30 - April 12

RESTAURANT WEEK MENU

3 COURSE MEAL \$35

1

SELECT COURSE 1

■ Dutch Patat Oorlog

Fries Topped with Mayo, Peanut Satay, Red Onions & Sambal Oelek (V, VE*)

■ Brazilian Acarajé

Black-Eyed Pea Fritter, Split and Stuffed with Vatapá, a mixture of Prawns, Ginger, Habanero and Peanut. Topped with Onion and Cilantro

■ Syrian Kale & Carrot Salad

Kale, Shredded Carrot, Lime, Pomegranate Dressing, Shattered Dates, Feta & Toasted Almonds. (Vegetarian, Gluten Free)

■ House Wine, Beer or Limau Asam Boi

2

SELECT COURSE 2

■ Malaysian Dhal

Coconut Milk, Makrut Lime Leaf, Lemongrass, Curry Leaf, Ginger, Lemon. Garnished with Cilantro and Chili Oil. Served with Choice of Roti or Rice. (VE, GF*).

■ South African Bunny Chow

Chicken Masala Topped with Crema and Lime Zest. Served in a Traditional, Pullman Bread Bowl or Gluten Free with Rice (Halal)

■ Korean Bibim Naengmyeon

Cold Potato Noodles in a sweet, tangy and slightly spicy Bibim Sauce. Topped with Cucumber, Candied Lotus Root, Green Onion, Shitake Mushroom, Hard-Boiled Egg, Fried Shallot, Toasted Sesame (V, VE*)

3

SELECT COURSE 3

■ Carribean Pineapple Cornbread

■ South African Chocolate Malva (Gluten Free)

■ Danish Drømmekage Dream Cake