



COMMUNAL FEASTING

“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 lah!



SERVES 4

\$180

Soup of the day

Lemongrass & ginger prawn salad

Fresh mango & tomato salsa,
glass noodle & ginger flower dressing

Charred Caesar salad

Black garlic aioli, beef bacon, pickled cucumber,
shaved parmesan

Potato fries

With piquant mayo

Paperbag oven-baked halibut fillet

Soy & ginger broth, sesame Japanese rice,
wakame, wasabi aioli, ginger flower sambal

Blackmore Wagyu

bone - in beef spare rib (500gm)

Herb & preserved orange, mesclun salad,
potato fries, pickled orange & chilli jus

Or

Full Blood Blackmore Wagyu rump

MBS 9+(Aus / 160gm)

Served with potato gratin
dauphinoise & mushroom jus

Halia's Singapore-style

chilli crab spaghetti

In spicy, sweet & tangy sauce

Sticky toffee pudding

Dates, butterscotch sauce, sea salt, vanilla ice cream

Ginger spice, all things nice

Coconut mousse, compressed pineapple,
dehydrated coconut flesh

SERVES 6

\$270

Soup of the day

Raw yellowfin tuna

Curried watermelon, avocado puree, barley salad

Charred Caesar salad

Black garlic aioli, beef bacon, pickled cucumber,
shaved parmesan

Potato fries

With piquant mayo

Fresh Boston Bay mussel 300gm

(South Australia)

Coconut & ginger flower broth, chilli,
lime & grilled focaccia

Paperbag oven-baked halibut fillet

Soy & ginger broth, sesame Japanese rice,
wakame, wasabi aioli, ginger flower sambal

**Slow cooked tender chicken breast
and braised minced leg potato gratin**

“Wok hei” cabbage, black truffle, mushroom sauce

Blackmore Wagyu

bone - in beef spare rib (500gm)

Herb & preserved orange, mesclun salad,
potato fries, pickled orange & chilli jus

Or

Full Blood Blackmore Wagyu rump

MBS 9+(Aus / 160gm)

Served with potato gratin
dauphinoise & mushroom jus

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chilli crab spaghetti

In spicy, sweet & tangy sauce

Sticky toffee pudding

Dates, butterscotch sauce, sea salt, vanilla ice cream

Die die must have chocolate

Chocolate elements and raspberry

Ginger spice, all things nice

Coconut mousse, compressed pineapple,
dehydrated coconut flesh