



KAPITAN'S FEAST

SAVOURY GRANITA <i>salmon roe, yuzu granita, savoy cabbage with wasabi mayo, lime zest</i>	18
GOLDEN SPRING ROLLS <i>jicama, carrot, shiitake, micro coriander</i>	12
SPICY TEMPEH TOTS <i>fermented soybean, sweet soy glaze, toasted sesame, chives</i>	12
HTYN SALAD <i>black fungus, bamboo shoot, celtuce, cordyceps, red capsicum, savoy cabbage, peanut, micro coriander, spicy sour peanut dressing</i>	10
MEE KAPITAN <i>house noodle, minced pork, shrimp paste, pork lard, sakura ebi, chives, spicy mala sauce</i>	20
GREEN KAPITAN <i>house noodle, shimeji, tempeh, cordyceps, pickled mustard stem, peanut, sesame, chives, spicy mala sauce</i>	15
CHILLI PORK <i>slow-cooked pork jowl, coconut chilli sambal</i>	24
BAR KAP BAO <i>flat bread, homemade beef rendang, cucumber, micro coriander, pickled mango</i>	18
ASSAM PRAWN <i>tiger prawns, homemade assam paste, lime leaf, ginger flower</i>	26
SESAME POT STICKER <i>crisp peanut & black sesame dumplings, black sesame cream</i>	10
ICE CREAM SANDWICH <i>choice of house ice cream, dark chocolate, sprinkles, pistachio, golden flax seed, rainbow bread</i> <i>*choice of ice cream (up to 2 flavours): raspberry ripple, peppermint, sweet corn</i>	9

PRICES SHOWN ARE SUBJECT TO SERVICE CHARGE AND GST