

SET DINNER

\$488 for 3 courses

1 drink included, Choose from:

**Glass of Prosecco, Aperol Spritz, Peroni draught beer
or MAKA HIKI LEMONADE**

STARTERS

Flaky Roti with Curried Chickpeas

With chili oil

Sweet and Sour Watermelon Salad

Prawns, thai basil & mint leaves, toasted peanuts, lime leaf

Spicy Lamb Patties

Mint chutney, yoghurt

MAINS

Spicy Snaper Curry

Coconut, tamarind and Kashmiri chili based curry,
served with coconut steamed rice or roti

Half Lombok Baby Chicken

Grilled until caramelised and sticky, served with leafy greens,
coconut steamed rice

12H Slow Cooked Pork Ribs (+30)

12H slow cooked Canadian pork ribs slow braised in kecap manis,
star anise & chili, served with pok choi & coconut steamed rice

Australian Striploin (+60)

200grs Australian Beef 100 days grain fed, jerk rub, roasted garlic
& thyme, served with crispy cajun spiced potato wedges & leafy greens

Seychellois Cari (vegan)

Aubergine, chickpeas & sweet potato slow cooked in aromatic spices,
served with coconut steamed rice or roti

DESSERT

Coconut Ice Cream with caramelised pineapple & toasted coconut

**Homemade Rhum Baba with whip cream & fresh passionfruit
(Contain Alcohol)**