

Dinner

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STARTERS

Purple Potato Flat Bread Mushroom "XO" Butter	16
Salad of Tomato Avocado Emulsion, Tomato and Basil Dressing	22
Sweet Corn Ribs from Talula Garlic Chili Butter, Corn Husk Seasoning	24
Crispy Oyster Mushrooms from our friends at Mushroom Buddies Satay Sauce, Whipped Tofu and Chilli	30
Ceviche of Local Mahi Mahi Passionfruit Dressing, Watercress and Wingbean Salad	35
Tiger Prawn "Assam Pedas" Torch Ginger, Chayote Salad	44

MAINS

Charred Spanish Mackerel Scallop XO Sauce, Zucchini, Pickled Onion	40
A Nice Grouper (Portioned or Whole) Tom Kha and Dabu Dabu Flavours	42/65
Kampong Chicken from Ng Ai Honey Dark Soy Glazed, Watermelon Skin Achar	44
Glazed Duck Breast with Sambal Ijo Kecap Manis and "Pucuk Ubi"	48
Stockyard Wagyu Ribeye 260g/350g Chinese Celery Chimichurri, Watercress	88/128
Extra Creamy Barley Risotto Mushroom Confit and Grilled Asparagus	36

SIDES

Black Heirloom Rice Roasted Koji Vinegar	14
AIR Fries Sambal Yogurt	14
A Little Wild Jungle Hot Sauce	4
Savoury Salad Eggplant Ginger Vinaigrette and Grilled Coconut	16
Wok Hei Garlic Shoots Sambal Ulam	16

DESSERTS

"Bubur Hitam" Gelato Heritage Rice, AIR Garden Rosella	15
Watermelon Sorbet Rose, Annie's Yoghurt, Candied Cashew	15
Eton Mess Strawberry Gelato, Lime Meringue	15

We believe food carries more than flavour. It holds memory, culture, and the hands that made it.

This menu is personal. It's shaped not just by where we come from, but how we've grown together as a family.

From glazed duck to bright tamarind and our quiet ferments, it's food shaped by lived experiences, not trends.

We hope something on your plate today brings back a memory of your own.

Thank you for being here.

The AIR Team