



Presented by
OCBC VOYAGE

24 & 26 May 2023

DINNER MENU

SMALL PLATES

Fragrant Spiced Nuts

Roasted peanuts, anchovies, lime leaf, galangal & chilli

Sakoo Yat Sai

Steam tapioca, zucchini, roasted cashews, betel & chives

Oua Si Khai

Calamari, rockling, wild herbs stuffed in lemongrass

Sai Oua

Fermented sour sausage, chilli, ginger

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MIANG

Lobster Miang

Betel leaf, raw vegetables, jeow & nuts

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SHARING PLATES

Laap Phet

Wood seared duck, jungle spices, toasted rice, padeak & herb

Mowk pa

Steamed Murray cod wrapped in banana leaf with fragrant herbs

Orlam

Smoked mushrooms, market vegetable, pepper leaf oil, dill & basil stew

Khao Niew

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SWEET

Roasted fig leaf, coconut sorbet, palm jelly & macadamia

Menu details is subject to changes due to availability and seasonality of ingredients