



Hathaway

MODERN ASIAN
BISTRONOMY

B R U N C H

9 A M - 4 P M

KOMBU CURED SEA BREAM

32

*Avocado Crema | Nori Flakes | Kumquat Beurre Blanc
served with baguette and nori butter*

BRESAOLA EGGS BENEDICT

28

*Valtellina Cured Bovine | Poached Eggs | Yuzu Hollandaise
served on brioche*

PENGAT PISANG FRENCH TOAST (V), (N)

24

*Caramelised Bananas Stewed in Coconut Milk |
Apom Berkuah Ice Cream | Raspberries & Blackberries
served on brioche*

CHARCOAL GRILLED MASHED EGGPLANT (V), (N)

24

*Baignan Bharta | Tabbouleh Salad | Pickled Mango & Pomegranate
served with naan*

STRAITS OF DEMPSEY

32

*Creamy Butter Chicken | House Sausage | Potato Latkes
served with naan and choice of eggs*



S T A R T E R S

1 1 . 3 0 A M - 9 P M

ITEK TIM

18

Local Duck | Salted Mustard Vegetable | Duck Crackling

INDIAN RIFF ON MEZZE (v)

18

*Tofu Makhani | Coconut Chutney | Beetroot Pachadi
served with naan*

LANGOUSTINE TARTARE

24

Galangal Infusion | Black Caviar | Squid Ink Tapioca Chip

GRILLED BONE MARROW

24

Kecap Manis | Herbed Crumb | Bread Soldiers



S I D E S

1 1 . 3 0 A M - 9 P M

COCONUT BASMATI (v)

6

Serunding Kelapa

NASI ULAM (v)

8

Local Leaves | Flowers | Roots

COTTAGE FRIES (v)

16

Fried Garlic | Za'atar Labneh | Chili Lime Cilantro

KALE & WING BEAN SALAD (v)

18

Pomegranate | Quinoa | Sudachi Dressing

M A I N S

1 1 . 3 0 A M - 9 P M

AH NYA'S FISH CURRY

32

*Heirloom Recipe | Local Kuhlbarra Barramundi | Crispy Okra
served with roti bakar*

OCTOPUS BAKAR & SAMBAL UDANG

42

King Prawns | Western Australian Octopus | Wing Bean Kerabu

BLACK COD & RAZOR CLAMS

48

Deep Sea Sablefish | Hand Dived Razor Clams | Miso Kombu Broth

GRILLED VEAL TENDERLOIN

48

Potato Pavé | Fermented Lychee Reduction | Pickled Jicama

POACHED CHICKEN

32

Jerusalem Artichoke Puree | Fried Artichoke | King Oyster Mushrooms

CHERMOULA AUBERGINE (V), (N)

28

Roasted Cauliflower & Hazelnuts | White Bean Puree | Chaat Masala



DESSERTS

11.30 AM - 9 PM

BARLEY (v)

12

Barley Sorbet | Fried Barley | Passionfruit

HARUM MANIS (v)

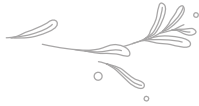
14

Banana Ice Cream | Pisang Goreng | Yuzu Curd

SERI MUKA (v)

16

Kueh Salat | Apom Berkuah Ice Cream | Pengat Sauce



THE BESPOKE RANGE

NOLO cocktail alternatives

TAPACHE 12

House Fermented Pineapple |
Warner's Juniper Dry Gin 0% | Rooibos Tea Infusion

MELATI 12

Far East Botanicals |
Warner's Juniper Dry Gin 0% | Rooibos Tea Infusion

KOMBUCHA 12

House Fermented Kombucha |
White Muscato Tea | Yuzu

PANDAN 12

Seedlip Garden infused with Pandan |
Sicilian Lemon Tonic | Coconut Water

LYCHEE GINGER ALE 12

House Fermented Ginger Bug |
Lychee | Dehydrated Ginger
contains trace amounts of naturally fermented alcohol



NOLO

Wine Alternatives by MURI and NON

RED | NUALA Glass / Bottle
Black Currants & Sloe Berries | 0.4% ABV **15 / 60**

WHITE | NON 3
Yuzu & Cinnamon | 0% ABV **12 / 48**



COLD PRESSED JUICE

APPLE 8

ORANGE 8

WATERMELON 8

MIX OF ANY 2 ABOVE 9

C O F F E E

WHITE

| | |
|--------------------------------|---|
| <i>White 3oz</i> | 4 |
| <i>White 8oz</i> | 6 |
| <i>Mocha 8oz</i> | 7 |
| <i>Iced White</i> | 7 |
| <i>Iced Mocha</i> | 8 |
| <i>Iced Blue Pea Yuan Yang</i> | 9 |

BLACK

| | |
|------------------------|---|
| <i>Double Espresso</i> | 4 |
| <i>Long Black</i> | 5 |
| <i>Iced Black</i> | 6 |

FILTER

| | |
|-------------|----|
| <i>Hot</i> | 9 |
| <i>Iced</i> | 10 |



T E A

BLACK

| | |
|---------------------------|---|
| <i>British Breakfast</i> | 8 |
| <i>Earl Grey Lavender</i> | 8 |
| <i>Chai Latte</i> | 8 |

GREEN

| | |
|------------------------------|---|
| <i>Osmanthus Sencha</i> | 8 |
| <i>Marrakesh Mint</i> | 8 |
| <i>Hanami Cherry Blossom</i> | 8 |
| <i>Matcha Latte</i> | 8 |

ROOIBOS

| | |
|--------------------|---|
| <i>Mogambo</i> | 8 |
| <i>Coba Cabana</i> | 8 |

HERBAL

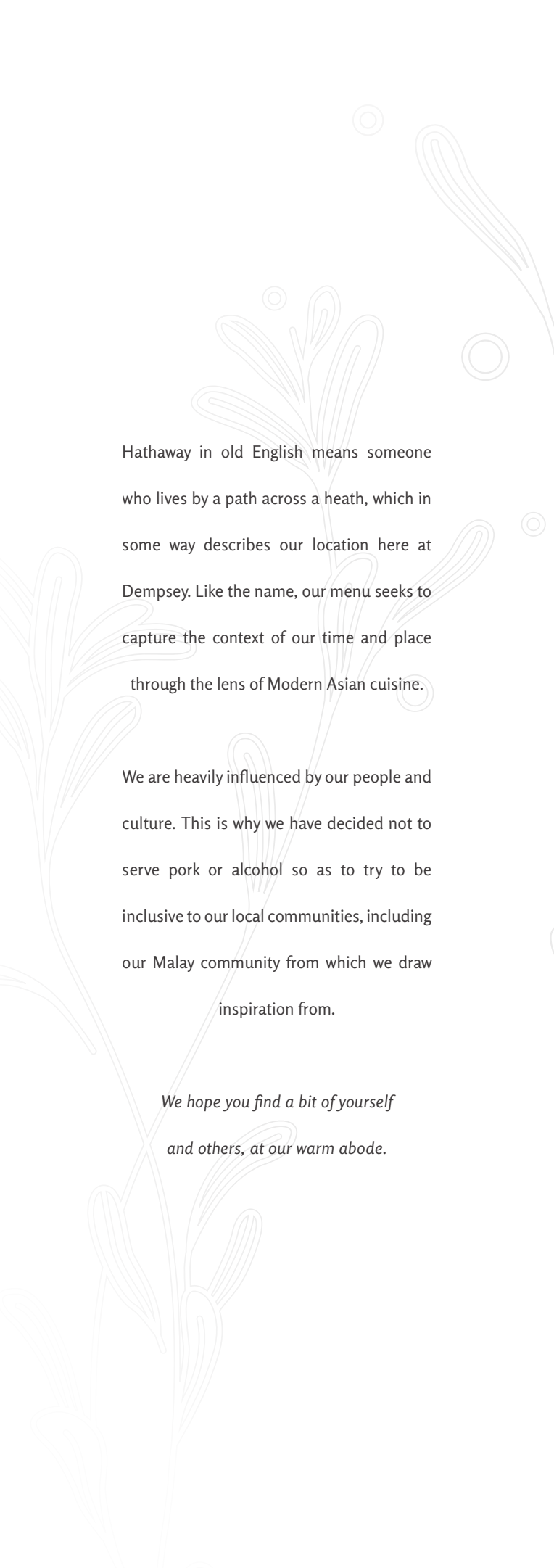
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|---------------------------|---|
| <i>Honey Lemon Ginger</i> | 8 |
| <i>Chamomile Dream</i> | 8 |



W A T E R

| | |
|-------------------------|---|
| AQUA PANNA STILL | 8 |
|-------------------------|---|

| | |
|-------------------------------|---|
| S PELLEGRINO SPARKLING | 8 |
|-------------------------------|---|



Hathaway in old English means someone who lives by a path across a heath, which in some way describes our location here at Dempsey. Like the name, our menu seeks to capture the context of our time and place through the lens of Modern Asian cuisine.

We are heavily influenced by our people and culture. This is why we have decided not to serve pork or alcohol so as to try to be inclusive to our local communities, including our Malay community from which we draw inspiration from.

*We hope you find a bit of yourself
and others, at our warm abode.*