



Hathaway

MODERN ASIAN
BISTRONOMY

B R U N C H

9 A M - 4 P M

ROSELLE & RICOTTA TARTINE (V)

20

*Roselle Jam | Smoked Ricotta | Apple Jasmine Jelly
served on rye*

PENGAT PISANG FRENCH TOAST (V), (N)

24

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

BORLOTTI BEAN HUMMUS (V)

24

*Grilled Zucchini | Jicama Pickles | Baby Carrot Ribbons
served with naan*

BRESAOLA EGGS BENEDICT

28

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

STRAITS OF DEMPSEY

32

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

ABURI SALMON BEURRE BLANC

36

Kaviari Salmon Roe | Crispy Salmon Skin | Kumquat Beurre Blanc



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

LANGOUSTINE TARTARE (N)

24

Galangal Infusion | Black Caviar | Squid Ink Tapioca Chip

INDIAN RIFF ON MEZZE (V)

24

*Tofu Makhani | Baignan Bharta | Coconut Chutney
served with naan*

GRILLED BONE MARROW

24

Kecap Manis | Herbed Crumb | Lime



S I D E S

1 1 . 3 0 A M - 9 P M

COCONUT BASMATI (V)

8

Serunding Kelapa

NASI ULAM (V)

12

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

HEIRLOOM TOMATOES & PANEER (V)

18

Tomato Consomme | Seasonal Fruit | Micro Basil

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

OCTOPUS BAKAR & SAMBAL UDANG

42

King Prawns | Western Australian Octopus | Lime Crema

BLACK COD & RAZOR CLAMS

48

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

KYUSHU A4 WAGYU

72

Shiso Apple Blossom | Nama Wasabi | Yuzu Vinaigrette

MULARD DUCK CONFIT

42

Foie Gras Mousse | Pickled Endive | Hoisin Reduction

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

CHESTNUTS (v)

14

Water Chestnut Gao | Poached Water Chestnuts | Sago

HARUM MANIS (v)

14

Banana Ice Cream | Pisang Goreng | Banana Caramel

SERI MUKA (v)

16

Kueh Salat | Apom Berkuah Ice Cream | Pengat Sauce



THE BESPOKE RANGE

Non-alcoholic cocktail alternatives

LYCHEE GINGER ALE 12

*House Fermented Ginger Bug |
Lychee | Dehydrated Ginger*

MELATI 12

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

TAPACHE 12

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

PANDAN 12

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

KOMBUCHA 12

*House Fermented Kombucha |
Yuzu | White Muscato Tea*

ROSEMARY 12

*Earl Grey infused with Rosemary |
Rosemary Tonic | Seedlip Spice*



NON

*Non-alcoholic wine alternatives
by William Wade formerly of Noma*

WHITE *Glass/Bottle*
Yuzu & Cinnamon **12 / 48**

RED
Hibiscus & Lemon Marmalade **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

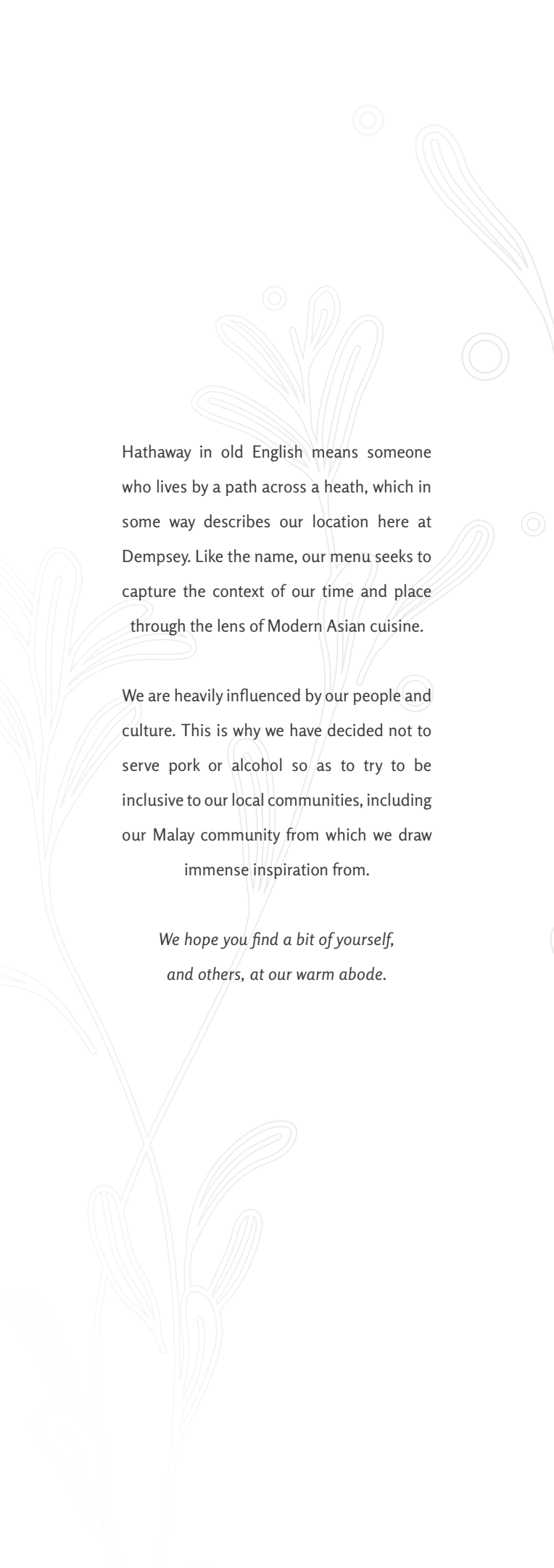
<i>Honey Lemon Ginger</i>	8
<i>Chamomile Dream</i>	8



W A T E R

AQUA PANNA STILL	8
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S PELLEGRINO SPARKLING	8
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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 immense inspiration from.

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