

SNACKS 小吃

GOBI FRITTERS (v) cauliflower, curry emulsion	28
PRAWN TOAST nutmeg, prawn emulsion	38
BEEF TARTARE BAO oyster sauce, burnt lemon jam, chili oil	48
STINKY TOFU petai, shrimp paste	28
STINGRAY CRACKER ulam, sawtooth coriander	32
STUFFED CHICKEN WING lotus rice, soy sauce	28
PORK COLLAR SKEWER buah keluak, pucuk paku	32
KING OYSTER SKEWER burnt nam jim, cured duck yolk	28
CRISPY NORTHERN WHITING spring onion, Jeremy's ABC sambal	32
HOWSHY FRIES (v) curry leaves, lime yogurt <i>*add on 8g Tropical Caviar + 60</i>	28

(v) - vegetarian

COMMUNE MENU

400 for 2pax
2 SNACKS
2 SEAFOOD OR GREENS
1 RICE
1 MAIN
2 DESSERTS

PENANG SEAFOOD 檳城海鮮

PENANG OYSTER Ayer Itam ginger, calamansi kosho	28/pc
SKIPJACK TUNA ginger flower sorbet, smoked bone dressing	48
GREEN LIPPED MUSSEL papaya, fermented chili mustard seed	48
CRAB ROE BAO kam heong, sesame oil, crispy shallot	48
GREENS 菜	
JICAMA SALAD (v) coconut, wild honey	38
BURNT LEEK chinese sausage, rice wine emulsion	38
WINGED BEAN SALAD smoked whipped tofu, anchovy relish, tomato oil	38
SAGO CHAR local chives, dry shrimp, chili oil, shrimp cracker, peanuts	38

RICE & NOODLES 飯和面

CENTURY EGG RICE (v) ginger floss, coriander, chillies, sesame seeds, togarashi	68
BLACK CHICKEN RICE ROLL buah kulim, aromatic custard	88
RAINBOW PRAWN RICE morning glory, prawn ragu	88
SARDINE RICE tomatoes, beetroot	78

MAINS 肉

CATCH OF THE DAY snap peas, chives & sauce	98
GRILLED PORK CHOP pumpkin, green chili, tamarind	128
RETIRED DAIRY STEAK capsicum rendang, purple spinach	148
BIDOR DUCK, 2-WAYS aged duck breast, confit duck leg, mushrooms jus, XO sauce	148

DESSERT 甜品

SWEET CORN (v) gula apong, popcorn, peanut butter pancake	38
ROSE PARFAIT (v) pink guava, sour plum	38
FROZEN LIME YOGURT (v) honeydew, kaffir lime leaf	38

communal
Table
by g ē n 根

All items portioned to be shared. 😊

Speak to us regarding food allergens, intolerance or restrictions.

All prices quoted are in Malaysian Ringgit and are subject to 10% service charge, 6% & 8% SST.