

SOUTH & EAST

LUNCH MENU




From 11:00am to 3:00pm on Mondays to Saturdays

SIGNATURE SET LUNCH

All orders come with Steamed Jasmine Pandan Rice and 2 Sides of the Day

 BBQ Chicken Thigh with Tamarind Hot Sauce	12.9	 Grilled Cauliflower with 'Jagung Bakar' Sauce	10.9
 Grilled Squid with Ulam Sauce	14.9	 Grilled Fish with with 'Garang Asem'	14.9
BBQ Beef Skewers with Marmite Glaze and Spring Onion	15.9	 Charred Australian Pumpkin with Pineapple and Peanut Curry	13.9
Option to upgrade to: Grilled Laska Rice in Banana Leaf Thai Style Biryani	+2		

*Check QR Code for premium rice upgrade options

 Must Try  Vegetarian  Vegan

DISCOVERY MENU

Taste the best of South & East by designing your own lunch set. The menu may do a little seasonal shuffle, check the QR code for the latest options. Just give us a holler if you have any dietary requirements or need a recommendation!



2 COURSE JOURNEY

Choice of
1 Small Bite
1 Main Plate with Rice
2 Sides

26



3 COURSE JOURNEY

Choice of
1 Small Bite
1 Main Plate with Rice
2 Sides
1 Dessert

30

All prices are nett. No service charge and GST.

SOUTH & EAST


At South & East, we're all about rustic communal dining in a laid-back space for friends and family to bond over unpretentious food. We welcome you to enjoy the moment and have a good time!


ORDERING INSTRUCTIONS

We'd recommend sharing 3 small bites, 4 mains, 3 sides, and a dessert to finish, for four hungry people.

SMALL BITES

BBQ Beef Skewers 12
with Marmite Glaze and Spring Onion

 **Crabmeat Perkedel** 10
with Green Chilli Tartare (3pcs)

 **Wood-Fired Edamame** 5
with Curry Spice Rub

Babi Guling Spring Rolls 8
Each serving size is 2 pcs

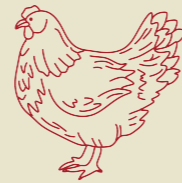
 **Grilled Prawns with Kueh Pancong** 11
Coconut and Cauliflower Cream (2 pcs)

Sambal Dabu 11
with Cured Tuna and Clams, Green Mango, Burnt Grated Coconut

SIGNATURE MAINS




Grilled Fish Fillet with 'Garang Asem' 24
Tomatoes, Lemongrass, Coconut Broth




Marinated BBQ Chicken Leg with Sauce of the Day 14
(Scan QR Menu for more information)





Grilled Whole Squid with Ulam Sauce 22
Mixed Asian Herbs, Thick Coconut Curry


 **Black Garlic Beef Steak** 31
Chinjalok Chimichurri (200g)
Bavette Cut, Fermented Shrimps, Mixed Herb Dressing

 **Charred Australian Pumpkin with Pineapple and Peanut Curry, Poached Egg** 16
Indian Spices, Coconut Milk, Roasted Peanuts


SIDES

 **Roasted Ebi Potato Salad** 8

 **Watermelon Salad with Mint** 8

 **Asian Herb Pesto Slaw with Chilli Lime Dressing** 7


Grilled Corn with Black Garlic Butter 8

 **Charred Australian Pumpkin with Pineapple and Peanut Curry** 9
(+\$7 to upgrade to Main Plate with Poached Egg)

Steamed Pandan Rice 1.5



DESSERTS

 **'Cendol' Pandan** 7
Coconut Foam, Gula Melaka Sago and Burnt Coconut
(Contains Alcohol)

CRAFT BEERS ON TAP BY BREWLANDER

'Freedom' Lager 4.7% ABV
1 Pint for 11
2 Pints for 20
4 Pints for 36

'Love' Wild IPA 6.0% ABV
1 Pint 13
2 Pints 24
4 Pints 44

NATURAL WINES & CRAFT BEERS

Please check with our service staff for more information

BEVERAGES

San Pellegrino Sparkling Water 7
Fresh Coconut 7
Coca Cola 3
Ice Lemon Tea (canned) 3
Bottled Mineral Water 2