

# FAT RICE

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A menu showcasing our signature dishes  
inspired by our various voyages to Macau.

**olives + garlic almonds** 🌿

orange – chilli – thyme

**fava bean escabeche** 🌿

cilantro – olive oil – garlic

**curry cabbage** 🌿

turmeric – mustard seed – curry leaf

**poached farm carrots** 🌿

sherry vinegar – cracked indian spices

**curry vegetable chamuças** 🌿🌿

tamarind mustard seed chutney

**pork + ginger dumpling** 🌿🌿

**dry fried klug asparagus** 🌿🌿

linguiça – peixinho frito  
preserved lemon – chilli

**chettinad curry** 🌿🌿🌿🌿

indo chinese style curry: eggplant  
potato – peas pappadum – tomato

**arroz gordo** 🌿🌿🌿🌿

our namesake, akin to paella  
curried chicken – char siu – linguiça  
chilli prawns – clams – olives  
chicken fat crouton

**egg tarts**

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Chef de Cuisine Eric Sjaaheim  
Executive Chef Abraham Conlon

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