

a little farm on the hill

ramadan special – count your chickens

roast organic chicken

*marinated with paprika, curry spices and honey
vacuum packed and ready for your oven*

honey and zaatar spiced nuts and seeds

*yummy savoury sweet spiced nuts and seeds with dried figs to break your fast
or nibble on while you put the rest of the meal together*

farm-made flat bread

*inspired by the flat breads of the middle east
how amazing are those few simple ingredients - flour water oil and yeast*

pumpkin sumac and cumin dip

*smooth and creamy roast pumpkin
with garlic sumac cumin and a spritz of calamansi to bring it all together
perfect for dipping our flat bread*

aubergine with cincalok dressing

*a refreshing cold dish of steamed aubergine
with spicy cincalok dressing topped with bunga kantan and spring onion*

12 leaf and herb ulam salad

*our signature salad of 12 different leaves and herbs from the farm
with an emphasis on local ulam herbs
and the option of sambal belacan and tangy dressing*

nasi tomato-ish

*tomato infused basmati rice
cooked the way persians do to get a crispy buttery tahdig
which we break up and mix through the rice*

farm made kueh lapis

*rich Indonesian layer cake flavoured with Bentong ginger nutmeg and vanilla
lovingly and painstakingly baked layer by layer*

