

CULINARY SHARING EXPERIENCE

AUGUST 2022

Available for lunch and dinner



FOR SHARING

USA Beef Carpaccio in Fresh Vegetable
Spring Rolls with Chilli Shallot Dipping Sauce \$70

Grilled Octopus & Pickled Cucumber Skewers
with Lime Mayo (S) \$75

Steamed Sago with Peanut & Crispy Shallots,
Lettuce & Fresh Herb Wrap and
Sweet Chilli Garlic Sauce (N) \$60

Smoked Duck & Seaweed Spring Rolls
with Sweet Chilli Garlic Sauce \$60

Crispy Deep-Fried Cauliflower
in Egg Yolk Batter with Sour Plum Sauce \$70

Taiwanese Three Cup Chicken
with Wok-Fried Bell Peppers, Chinese Chives
and Crispy Basil \$88

Crispy Fried Coconut Prawns
with Yuzu Peanut Dipping Sauce (S)(N) \$88

Deep-Fried Camembert Cheese
with Forest Berry Compote \$98

Tandoori Chicken Marinated in White Masala
with Yoghurt and Garlic Ginger (N) \$98

Nepalese Mixed Masala with Potatoes, Onions,
Peppers, Eggplants and Basmati Rice (V) \$98

FOR THE SWEET TOOTH

Baked Puff Pastry with Caramel Custard,
Assorted Nuts and Honey Pineapple Sauce (N) \$68

Trio Milk Chocolate Ganache with
Toasted Hazelnuts and Mint Berry Garnish (N) \$88

(S) Seafood

(N) Nuts

(V) Vegetarian

