

CHEF'S TABLE

AUTUMN SAMPLE MENU 2024

Seaweed Crackle

Betel Leaf w/ Bead Curd, Sambal, Lovage
Sour Cucumber w/ Cashew Cream and X.O Sauce
Stuffed Satay Chicken Wing w/ pork sausage
Pork Belly House Smoked w/ Enoki, Chives and Red Nahm Jim

Heirloom Tart of Crab, Zucchini, Egg Yolk and Kaffir Lime

Bonito Tom Yum Soup w/ Prawn Oil and Black Lime

Dumplings w/ Celeriac, Porcini Broth and Smoke Ginger Butter

Tasting Tour

Duck w/ Puffed Barley, Jus, and Fermented Chilli
Wort Tea Clay Pot Rice
Achar Pickles
Days Walk Salad w/ Preserved Lime and Ginger

Matcha Tea Parfait w/ Milk Crisp, Malt Crumble and White Chocolate
Compressed Fruit