

## MENU

3 COURSE €25, 50

4 COURSE €29, 50

## WINE PAIRING

3 COURSE €12, 50

4 COURSE €16, 50

# WEST 吃 EAST

*This menu will take you on a journey, combining Classical west with Oriental east. By taking the best of two worlds; French Classic Cuisine X Contemporary Chinese. Usage of local products, replacing the far-sought alternatives, give the dishes a whole new palate of taste whilst still submerging you into a cultivating experience.*

## Starters

### *EASTERN STEAK TARTARE*

Beef, ginger, sesame seeds, Thai basil, soy sauce, quail egg, gauffrettes

### *BEETROOT RAVIOLI*

Shiitake-mushroom filling, caramelized walnuts, crispy parsley

## Intermediates

### *GOOSE DUMPLINGS*

Goose confit, mushroom tapenade, chives, chilli oil

### *FIVE SPICE PUMPKIN SOUP*

Crème fraîche, maple syrup, watercress

## Mains

### *DUCK A L'ORANGE*

Kale chips, baby carrots, caramelized oranges, salsify

### *SOY BASS*

Pak choi, roasted cauliflower, soy meringue, homemade teriyaki sauce

### *VEGGIE BOURGUIGNON*

Cauliflower puree, crunch of deep fried egg noodles

## Desserts

### *MANDARIN NAPOLEON*

Wonton crisps, candied mandarins, whipped cream

### *SESAME SWEETNESS*

Pandan coconut macaron, black sesame ice cream, rice crispies, raspberries

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*\*For further information on dietary requirements or allergens, please ask the team.*

