

GROUP DINING

25.0

small plates

HAMOUR CEVICHE

mojo amarillo, sofrito crudo, radish

CHICKEN CHICHARRONES

'traditional' onion mojo or honey soy glaze

BEET PICA TARTARE

*crispy wontons, spanish olives, almonds, currants,
avocado ceviche (v)*

EDAMAME SALAD

black rice, grilled corn, tofu, crispy chili (v)

entrées

CUMIN DUSTED TUNA

*white bean purée, chicken chorizo salsa, tatsoi,
garlic sesame vinaigrette*

SEVEN SPICE HALF CHICKEN

*creamy congri, snow peas, shiitake mushroom,
maduros, pan jus*

'CHINO LATINO' STIR FRIED RICE

*braised lamb, jasmine rice, edamame, mung bean
sprouts, egg*

GINGER & PAPAYA MARINATED TOFU

tatsoi, pickled vegetables, thai chili mojo (v)

desserts

TRES LECHES DE CHOCOLATE

schezuan peppercorn ice cream

GUAVA WHIPPED LAYERED CHEESECAKE

coconut crumble

All prices are subject to 10% service charge and 10% government levy.

Chef de Cuisine: Park Geun Sung

Executive Chef: Luis A Pous