

# GROUP DINING MENU

30.0

## ***small plates***

RED SNAPPER CEVICHE

*thai chili, red onion, cilantro*

SALMON CEVICHE

*citrus cured, passionfruit leche de tigre, cucumber shiso salsa*

CRISPY CALAMARI SALAD

*banana, chayote, cashews, hearts of palm, orange sesame vinaigrette*

CHICKEN CHICHARRONES

*'traditional' onion mojo or sesame soy glaze*

BLACK BEAN & PLANTAIN EMPANADA

*garlic sweet & sour sauce (v)*

## ***entrées***

SEVEN SPICE HALF CHICKEN

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

CHILI RUBBED TOFU

*black rice, black beans, cauliflower, japanese aioli (v)*

PESCADO AL A PLANCHA

*vegetable escabeche, yuca dumplings, bok-choy, toasted garlic, spicy shrimp coconut curry broth*

SPICY COCONUT PRAWN

*udon noodles, thai chili, asian greens*

## ***dessert***

THAI COCONUT & LEMONGRASS FLAN

*honeydew, caramel*

TRES LECHE DE CHOCOLATE

*schezuan peppercorn*

SORBET

*meringue, coconut yuzu water*

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

Chef de Cuisine: Park Geun Sung

Executive Chef: Luis A Pous