



Chef Ian Kittichai × Chef Richie Lin  
**4-Hands 4 Course Set Lunch Menu**

Chef Ian Kittichai Amuse Bouche

**APPETIZER**

Chef Ian Kittichai Nam Prik Ong, Chopped Octopus, Wild Tomatoes,  
Preserved Bean and Homemade Tapioca Crackers

Chef Richie Lin Scallop Larb  
*2020 Movia, Rebula, Slovenia*

**MAINS**

Chef Richie Lin Daily Catch Fish, Fish with Sour Cabbage

Chef Ian Kittichai Iberico Pork Jowl BBQ with Pearl Barley-Sticky Rice Risotto  
*2017 Movia, Modri Pinot Noir, Slovenia*

**DESSERTS**

Chef Ian Kittichai “Som-za” Lime Soufflé Cheesecake with Sankaya-Ice Cream  
and Mulberry Juice Poached Asian Pear

Menu \$98<sup>++</sup> per person  
Wine Pairing \$30<sup>++</sup> per person

Prices are subject to prevailing service charge and government tax.  
Please inform our service associates should you have any dietary requirement.



Chef Ian Kittichai × Chef Richie Lin  
**4-Hands 6 Course Set Dinner Menu**

Chef Richie Lin Amuse Bouche

**APPETIZER**

Chef Ian Kittichai Nam Prik Ong, Chopped Octopus, Wild Tomatoes,  
Preserved Bean and Homemade Tapioca Crackers

Chef Richie Lin Scallop Larb  
*2020 Movia, Rebula, Slovenia*

**SOUP**

Chef Ian Kittichai Ayutthaya Boat Noodle Style, Seafood, Vermicelli Pasta and Pork Crackers

Chef Richie Lin White Fish Broth with Preserved Cabbage and Aromatic

**MAINS**

Chef Richie Lin Lobster, Betel Leaf, Yellow Curry

Chef Ian Kittichai Tooth Fish Fillet, Red Curry Glazed and Morning Glory  
*2017 Movia, Modri Pinot Noir, Slovenia*

**MAINS 2**

Chef Richie Lin Short Rib, Smoke Masaman

Chef Ian Kittichai Iberico Pork Jowl, Maitake Mushroom and Lemon Basil-Esan Herb Sauce  
*Yangarra estate GSM, McLaren Vale Australia, Grenache, Shiraz, Mouvedre*

**DESSERTS**

Chef Ian Kittichai “Som-za” Lime Soufflé Cheesecake with Sankaya-Ice Cream  
and Mulberry Juice Poached Asian Pear

Menu \$208<sup>++</sup> per person

Wine Pairing \$55<sup>+</sup> per person

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## ALA CARTE MENU 单点菜单

### Chef Ian Kittichai

**Iberico Pork Jowl** 黑豚猪颈肉 **\$58**  
Maitake Mushroom and Lemon Basil-Esan Herb Sauce

**Nam Prik Ong** 泰北章鱼番茄辣酱蔬菜盘 **\$28**  
Chopped Octopus, Wild Tomatoes,  
Preserved Bean and Homemade Tapioca Crackers

**Ayutthaya Boat Noodle** 泰国大城船面 **\$28**  
Seafood, Vermicelli Pasta and Pork Crackers

### Chef Richie Lin

**Scallop Larb** 带子沙拉 **\$28**

**White Fish Broth** 深海白鱼高汤 **\$28**  
with Preserved Cabbage and Aromatic

**Lobster** 龙虾黄咖喱 **\$68**  
Betel Leaf, Yellow Curry

### **Stuffed Chicken Wings** 香酥肉碎鸡翅

Marinated Chicken Wings stuffed with Pork and Glass Noodles with Thai Sweet Chilli Sauce  
**\$28**

### **Laab Moo** 猪肉碎沙拉

Thai Style Minced Pork Salad, Saw Leaf Coriander, Spring Onion and Shallot  
**\$24**

### **Stir Fried Kai Lan with Pork Belly** 五花肉炒芥兰

Stir Fried Kale with Roasted Pork Belly, Oyster Sauce, Garlic and Chilli  
**\$19**

### **Tom Yum Goong** 冬荫功虾汤

Thai Style Spicy and Sour Soup with Prawn, Chilli and Mixed Mushroom  
**\$28**

### **Crab Meat Fried Rice** 蟹肉炒饭

Wok Fried Rice, Crab Meat, Eggs and Spring Onion  
**\$26**

### **Gai Yang** 童子鸡

Spring Chicken marinated with Thai Herbs, Served with Thai Chilli and Roasted Rice Powder Sauce  
**\$32**

### **Dessert Som-za** 泰式青柠舒芙蕾芝士蛋糕

Lime Soufflé Cheesecake with Sankaya-Ice Cream and Mulberry Juice Poached Asian Pear  
**\$25**