



tangerine

À LA CARTE

Cold Starters

Garden to table \$20

Avocado, cherry tomato, summer fruits
Toasted seeds & nuts, sesame dressing

Herbs octopus salad \$28

Mixed garden herbs, spicy seafood sauce

Diver scallop \$26

Garden herbs, cashew nut & jalapeno dressing

Pork manaow \$20

Pork loin, kai lan, garden flowers & micro cress
Chili lime dressing

Hot Starters

Yuba with organic onsen egg \$20

Japanese bean curd skin, shimeji mushroom
Ginger flower, garlic parmesan foam

Southern Thai seabass soup \$23

Lemongrass, galangal
Coconut milk & turmeric broth

Bamboo clam & angel hair pasta \$26

Mexican tarragon, lumpfish roe, seaweed sauce



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Mains

“Choo-Chee” king salmon **\$32**

Poached salmon, spring vegetables
Choo-Chee curry sauce

Pan roasted farm seabass **\$32**

Summer pea, king oyster mushroom, citrus sauce

Pasture fed beef tenderloin **\$52**

Asparagus, zucchini, heirloom tomato
Bordelaise sauce

Beef short rib & foie gras **\$33**

Long beans, heirloom tomato, spicy shallots
Green herbs & yuzu dressing

Chicken khao soi **\$30**

Flat eggs noodle, red onion, pickled vegetables
Chili jam, yellow curry

“Hung lay” Iberico pork **\$32**

Chiang Mai-style curry
Tamarind, preserved garlic & ginger

Bangkok market sustainable seafood rice **\$45**

Tiger prawn, fish & pearl barley
Red curry foam

Desserts

Jasmine panna cotta **\$12**

Rice puff, dragon fruit, berries

Thai tea-ramisu **\$16**

Mascarpone cheese, meringue, sweet Thai milk tea sauce

Madagascar chocolate & tau foo mousse **\$12**

Thai farm honey, pineapple

All prices subject to prevailing service charge and government taxes