



tangerine

**3-course lunch \$48.00**

Cold starters | main | dessert

**4-course lunch \$58.00**

Cold starters | hot starters  
Main | dessert

**Cold Starters**

**Garden to table**

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

**Diver scallop (supplement \$5)**

Garden herbs, jalapeno & cashew nut milk dressing

**Pork manaow**

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

**Hot Starters**

**Yuba with organic onsen egg**

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

**Bamboo clam & angel hair pasta (supplement \$8)**

Mexican tarragon, lumpfish roe, seaweed sauce



## **Mains**

### **Beef short rib & foie gras (supplement \$5)**

Long beans, heirloom tomato, spicy shallots  
Yuzu dressing

### **Chicken khao soi**

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

### **“Choo-Chee” king salmon**

Poached salmon, spring vegetables  
Choo-Chee curry sauce

## **Desserts**

### **Jasmine panna cotta**

Rice puff, dragon fruit, berries

### **Thai tea-ramisu**

Mascarpone cheese, meringue  
Sweet Thai milk tea sauce

### **Madagascar chocolate & tau foo mousse**

Thai farm honey, pineapple

All prices subject to prevailing service charge and government taxes