



PREMIUM SET MENU

2 COURSES \$58 | A CHOICE OF WINE PAIRING \$48****
3 COURSES \$68 | A CHOICE OF WINE PAIRING \$68****

KINGFISH CEVICHE

Salted Kampot pepper, lemongrass oil and kalamansi

OR

HONG KONG NOODLES

Kombu butter, chives, puffed quinoa

2018 – SAUVIGNON BLANC, CLOUDY BAY

Marlborough, New Zealand

DUCK LEG BETUTU

Acar, eggplant, sambal matah

OR

STEAMED KÜHLBARRA BARRAMUNDI AND NAM JIM DRESSING

Thai basil, aromatic smoked fish broth

OR

KAGOSHIMA A5 FULLBLOOD WAGYU STRIPLOIN

Charcoal, shiso vinegar, fresh Kampot pepper
(+18)

2015 – CELESTE, MIGUEL TORRES

Ribera Del Duero, Castilla Y León, Spain

CHOCOLATE TRIO

Dark chocolate cremeux with chocolate pearls, blond chocolate mousse

2015 – SAMLING 88 BEERENAUSELE, HANS TSCHIDA

Burgenland, Austria