

Chef Specials

FREE-RANGE CHICKEN BROTH \$ 16.00

clear free-range chicken broth served with green asparagus, mushrooms, soft-boiled egg, and garlic bread.

SMOKED CHAR SIU PRIME PORK RIBS \$ 30.00

24-hour sous vide prime pork ribs glazed with smoked char siu sauce, served with French fries and Japanese cucumber batonette.

SPICY THAI BASIL FETTUCINE \$ 24.00

Flat pasta tossed with chilli padi, pork bacon, and sliced chicken thigh in a spicy Thai basil sauce.

MOULES À LA PROVENCALE \$ 28.00

Black mussels simmered in a garlic, onion, and thyme tomato sauce, served with garlic bread.

TRADITIONAL FRAGRANT ROLLS (NGOH HIANG) \$ 22.00

Beancurd skin rolls filled with minced pork, chicken, tiger prawn, and water chestnut, served with vegetable crudité and garlic chilli sauce.

