

## COLD DISHES 冷盤

### Salmon Sashimi \$26 (GF)

Wasabi buttermilk, salmon roe, lime Korean

### Gulmachim Style Oyster (1pc/6pcs) \$7/\$38 (GF) (DF)

Coffin bay oyster, gochugaru, sesame

### Scallops Sashimi (2pcs/4pcs) \$18/\$32 (GF) (DF)

Ponzu, yuzu kosho tomato, cucumber

### Burrata with Crispy Wonton Skin \$24 (V)

Szechuan Strange sauce, crispy oil

### Wagyu Beef Tartare \$26 (GFO)

Nashi pear, kimchi mayo, Pringles

### Smoked Char-Edamame \$12 (GF) (V+)

Twice cooked, Black Vingar, chilli

## MAINS 主菜

### Chef Roger's Fermented Chilli Tofu \$24 (V) (GF)

House Chilli Jam, Firm Tofu, Fried Shallot

### SZECHUAN MALA Grilled king prawns 3pcs \$33 (DF)

Chilli, chives, crispy garlic

### 14 days Dry-aged roasted duck breast \$44 (GF) (DF)

Hay smoked, umeshu plum dressing, pickled radish

### 14days KOJI Dry Aged Scotch \$50

Black garlic, chives, Pink Peppercorns

### Salmon and Ikura Donburi \$28 (GF) (DF)

Salmon Roe, Sushi Rice, Cucumber

### Chef Xun's Taiwanese Braised Pork Minced Donburi \$28 (DF)

Quail Egg, Firm Tofu, Pork Belly

## SKEWERS AND SNACKS 串燒小吃

### "KUNG BAO" Chicken Skewers \$23 (GF) (DF)

Capsicum, dry chilli, cashew nuts

### Uyghur Lamb Skewers \$24 (GFO) (DFO)

Cumin and chilli, Uyghur naan, yogurt

### Cantonese "CHA - SHU" Pork Skewers \$23 (DF)

Boston Bay Berkshire Pig, Rose Wine, Pickle Paw Paw

### Korean Rice Cake Skewers \$16 (GF) (V)

Sweet and spicy glaze, gochugaru, American cheese

### Wagyu OX Tongue Pocket \$20 (GF) (DF)

Scallion & Onion, Sancho Pepper, Sesame Oil

### HK Cheesy Curry Fish Ball \$18 (GF)

Cheddar cheese, curry leaves, chilli oil

## SIDES 配菜

### Smoked Miso Corn Salad \$13 (GF) (V)

Aka miso, cheese, scallions

### Bamboo Salad \$13 (GF) (DF) (V+)

Bamboo shoots, coriander, chilli oil

### Taiwanese Golden Kimchi \$13 (GF) (DF) (V+)

Cabbage, sesame, carrot

### Rice \$5

**\$69 per person tasting menu**

**4 coourses, 7 dishes**

AC-ZOM



# Signature cocktail. 招牌雞尾酒

## Mango Sticky Rice (Clarified Milk Punch) \$23

Toasted Rice infused PLUTO Spice Rum, Mango, Pineapple, Coconut



## Tom Yum Martini \$23

Threefold Disitillery TOM YUM Gin, Coriander Vermouth, Chilli Oil



## Bangkok has him Now \$24

Kaffir Lime infused Mezcal, Capsicum, Tomato water, Passionfruit, Citrus, Wonder Foam, Paprika



## GingerCola Fashioned \$25

Burned Butter Starward Two-fold Whisky, Ginger and Coke Reduction, Orange Bitters



## Crazy Rich Asians \$25

Lemongrass infused PLUTO Vodka, St Germain Elderflower, Pandan and Jasmine Cordial, Citrus, Pandan Foam



## Ganbei! \$24

PLUTO Gin, Lychee Soju, Acid Adjust Chamomile Liqueur, Homemade Ginseng Honey Syrup



Ask our staff for others classic.