



CHOPE EXCLUSIVE

SET MENU

by chef/owner Dillon Ng

\$60+ /px bread course, 2 starters, 1 main, 1 dessert

bread

warm house bread, speck butter & forest mushroom butter (*vegan options avail*)

starters

vine-ripen tomatoes & tofu, orange segments, pine nuts, barrel aged balsamic *vgn*
argentine wild caught prawns, caramelized garlic, serrano & piquillo pepper
roasted cauliflower, fried eggplant, arrabbiata sauce, parmesan, basil *v*
fish maw & abalone soup, japanese daikon, forest mushrooms, superior stock
oscietra caviar & ikura on crisp chicken skin, ginger flower salad +\$10 supplement

mains

bone-in galician turbot curry, white wine goan curry, eggplant, roti
grilled eggplant somen, charred pepper vinaigrette, freshly chopped scallions *vgn*
salt-baked celery root, garbanzo, brown butter sage, parmesan *v*
fisherman's noodles, lobster dashi, japanese bay scallops, snow crab, somen
wagyu/iberico pork scallion rice, akita rice, roasted chives & scallions, ginger jus
salt-grilled orata seabream, tartare sauce, grilled veg (*mains for 2 pax, adv booking*)

desserts

roasted chestnut "orh nee", candied orange, fresh soy milk *vgn*
peak-of-the-season farm fruits, yuzu granita (please enquire variety) *vgn*
affogato, medium bodied espresso, french vanilla ice cream *v*

ALL ITEMS IN THIS MENU ARE MADE TO ORDER.
PRE-ORDERING FOR ALL ITEMS REQUIRED.
LET US KNOW YOUR MENU CHOICES WHEN BOOKING, THANK YOU.

PRICES ARE SUBJECTED TO A 10% SERVICE CHARGE.