



tangerine

A LA CARTE

Cold Starters

Garden to table	\$17
Avocado, cherry tomato, summer fruit Toasted seeds & nuts	
Smoked oil hamachi tataki	\$20
Ginger, garlic, lemongrass Soy & calamansi dressing	
Seared Hokkaido scallop	\$20
Shallot, kaffir lime Thai mint & lychee coriander coulis	
Pork manaow	\$18
Pork loin, young broccoli, garden flowers & leaves Chili lime dressing	

Hot Starters

Yuba with organic onsen egg	\$18
Japanese bean curd skin, honshimeji mushroom Ginger flower, garlic parmesan foam	
Charcoal grilled tiger prawn	\$26
Mushroom tempura Coconut broth, turmeric bubbles	
Bamboo clam & angel hair pasta	\$26
Mexican tarragon, lumpfish roe, seaweed sauce	

All prices subject to prevailing service charge and government taxes



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Mains

Hor mok \$28

Thai style white fish otah, galangal & coconut sauce

Pan roasted farm seabass \$30

Summer pea, king oyster mushroom, citrus sauce

Pasture fed beef tenderloin \$36

Charred butterhead lettuce, bordelaise sauce

Beef short rib & foie gras \$33

Long beans, heirloom tomato, spicy shallots
Cilantro & yuzu dressing

Chicken khao soi \$28

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

Roasted pigeon with port wine \$44

Tangerine jam, quinoa, baby spinach

Slow cook pork roulade \$28

Stuffed with finger ginger, garlic, coriander
Japanese purple potato

Desserts

Jasmine panna cotta \$12

Rice puff, dragon fruit, berries, sweet potato crisp

Madagascar chocolate & tau foo mousse \$12

Thai farm honey, pineapple

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