



tangerine

4-Course Dinner \$68.00

*Cold Starter | Fish |
Meat | Dessert*

5-Course Dinner \$88.00

*Cold Starter | Hot Starter |
Fish | Meat | Dessert*

Cold Starters

Garden to Table

Avocado, Cherry Tomato and Summer Fruits with Toasted Seeds and Nuts

Smoked Oil Hamachi Tataki (Supplement \$3)

Ginger, Garlic and Lemongrass Soy with Calamansi Dressing

Pork Manaow

Pork Loin, Young Broccoli and Garden Flowers with Chilli Lime Dressing

Hot Starters

Charcoal-grilled Tiger Prawn

Mushroom Tempura and Coconut Broth with Turmeric Bubbles

Bamboo Clam and Angel Hair Pasta

Mexican Tarragon and Lump Fish Roe with Seaweed Sauce



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Fish

Hor Mok

Thai-style White Fish Otah and Galangal with Coconut Sauce

Pan-roasted Farm Seabass

Summer Pea and King Oyster Mushroom with Citrus Sauce

Meat

Pasture-fed Beef Tenderloin

Charred Butter Lettuce with Bordelaise Sauce

Roasted Pigeon with Port Wine (Supplement \$10)

Tangerine and Lemon Balm Jam and Quinoa with Baby Spinach

Slow-cooked Pork Roulade

Stuffed with Finger Ginger, Garlic and Coriander with Japanese Purple Potato

Desserts

Jasmine Panna Cotta

Rice Puff, Dragon Fruit and Berries with Sweet Potato Crisp

Madagascar Chocolate and Tofu Mousse

Thai Farm Honey with Pineapple