



tangerine

3-Course Lunch \$48.00

Cold Starter | Main | Dessert

4-Course Lunch \$58.00

*Cold Starter | Hot Starter |
Main | Dessert*

Cold Starters

Garden to Table

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

Seared Hokkaido Scallop (Supplement \$3)

Shallot, Kaffir Lime and Thai Mint with Lychee Coriander Coulis

Pork Manaow

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

Hot Starters

Yuba with Organic Onsen Egg

*Japanese Bean Curd Skin, Hon Shimeji Mushrooms and Ginger Flower
with Garlic Parmesan Foam*

Bamboo Clam and Angel Hair Pasta (Supplement \$8)

Mexican Tarragon and Lump Fish Roe with Seaweed Sauce



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Mains

Pan-roasted Farm Seabass

Summer Pea and King Oyster Mushroom with Citrus Sauce

Beef Short Rib and Foie Gras (Supplement \$5)

Long Beans, Heirloom Tomato, Spicy Shallots and Cilantro with Yuzu Dressing

Chicken Khao Soi

Flat Noodles, Red Onion, Pickled Vegetables and Yellow Curry with Chilli Jam

Desserts

Jasmine Panna Cotta

Rice Puff, Dragon Fruit and Berries with Sweet Potato Crisp

Madagascar Chocolate and Tofu Mousse

Thai Farm Honey with Pineapple