

alittle tashi

Chope Exclusive Tasting Menu

58++ per person

House-Cured Pickles, roasted beetroot, garlic cucumber

Crispy Chicken Skin & Shimeji Mushrooms, garlic salt, togarashi chilli salt

Melty Mozzarella, furikake

Seared Veal Tongue, pickled onion & chilli, saamjang sauce

Charred Miso Brussels Sprouts, crème fraîche

Grilled Pork Skewer, garlic fennel spiced, pineapple sauce

Baked River Prawn, ginger scallion sauce

or

Grilled Lamb Ribs, 6-hours slow cooked, mint yoghurt marinated, preserved lemon sauce

Honeycomb Cake, peanut praline

Popover, soy caramel

This menu is fixed and request for changes will not be entertained, unless the diner has an allergy or religious restrictions.

