

CHICHI

Let's Feast

Spread the Love with #chichidiningsg

10 COURSE MENU

: \$98/pax

Min. 2 pax to dine

SALMON

Wasabi Soy Sauce, Yuzu Skin, Pickled Daikon

HAMACHI

Peanut Butter Dressing, Cucumber, Szechuan Peppercorn

SPICY CHAWANMUSHI

Dashi Broth, Eggs, Sze Chuan Pepper, Burnt Corn Kernel,
Edamame, Spring Onions

SMOKED CHESTNUT & TRUFFLE GYOZA

Wild Mushrooms, Gyoza Skin, Pickled Shallots,
Smoked Chestnut Puree, Brie, Mushroom Truffle Milk

CURED COD CROQUETTE

Salted Cod Fish, Russet Potatoes, Semi-dried Tomatoes, Mayonnaise

FRIED BROWN RICE

Garlic Oil, Shiitake Mushrooms, Eggs, Hijiki Seaweed,
Japanese Brown Rice, Crispy Beancurd, Garlic Chip, Spring Onions

ANG KAR PRAWN

Grilled Ang Kar Prawn, Shio Kombu, Burnt Butter, Garlic

CHICKEN BREAST

Grilled Chicken Breast (Bone-in), Yuzu Miso Glaze, Thyme, Lime Wedges

ASPARAGUS

Grilled Asparagus, Yuzu Hollandaise

CRÈME CARMEL

Madagascar Vanilla, Cream, Caramel Syrup

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