

# CHICHI

## Let's Feast

### 8 COURSE MENU

: \$68 / pax

Min. 2 pax to dine

#### HAMACHI

Peanut Butter Dressing, Cucumber, Szechuan Peppercorn

#### CUCUMBER AND MUSHROOM SALAD (V)

Japanese Cucumber, Pickled Shimeiji Mushrooms, Garlic Chili Oil

#### SPICY CHAWANMUSHI

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

#### CRISPY BUTTERMILK CHICKEN KARAAGE

Chicken Thigh, Spiced Buttermilk Batter, Lemon Wedges

#### 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

#### BAK CHOY

XO Sauce, Bak Choy, Garlic Chips

#### SEMI FREDDO

Sour Cherry, Valrhona Ariaga Noire 66% Chocolate, Meringue, Caramelised Almond