

CHICHI FEAST

8-COURSE SHARING MENU

\$78 per pax

\$156 per set

(Min 2 pax to dine)

Free Choice of any Beer/House Pour Wine (glass)

FRESH OYSTER

Plump and juicy fresh oysters, Ponzu Jelly

CHIRACHI SALAD

Salmon, Hamachi, Tobiko, Wasabi Cream Cheese,
Baby Romaine Lettuce, Soy Dressing

SMOKED CHESTNUT & TRUFFLE GYOZA

Wild Mushrooms, Pickled Shallots, Brie, Mushroom Truffle Milk

🍣 CRAB XO FRIED RICE

(Individual Portions)

Blue Swimmer Crabmeat, Japanese Rice, Sugar Peas,
In-house XO Sauce, Tobiko

ANG KAR PRAWN

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

IBERICO PORK COLLAR

Charred Pork Collar, Spiced Aka Miso, Pickled Apple

EGGPLANT

Tempura Eggplant, Miso & Gochujang Glaze, Sesame Seed

CRÈME CARAMEL

(Individual Portions)

Madagascar Vanilla, Cream, Caramel Syrup