



CHEZ KAI

4 COURSE : \$58+

SOMMELIER SELECTION :

\$18+ per glass

STARTER

HAR CHIONG GAI

Crispy Fried Chicken Wing, Prawn Paste, Homemade Sambal

ABACUS SEED *

Apple-Wood Smoked Hamachi, Swordfish Broth, 63° Egg, Cured Yolk

SWEET POTATO BREAD *

Brown Butter, Spring Onion Oil

MAIN

BEEF CHEEK

Bourguignon Style, Caramelized Onion, Carrot Etuver, Pomme Puree, Pickles

OR

DUCK CONFIT

Carrot, Duck Jus, Mandarin, Lotus Root, Pomme Puree

DESSERT

TARTE TATIN

Caramelized Apple, Puff Pastry, Coconut Ice Cream