

# your menu

CHEF  
Chia-Hao Chang

## Canapes:

Tiger prawn / caramelised onion jam / pickle grape DF, GF

Butter confits scallop / pancetta Aioli / compressed apple DF,  
GF

## Entrees:

Daikon / grill snaked bean / Kantodaki sauce VEG, V, DF

Grill squid / 3 cup sauce / basil verde DF, GF

## Mains:

Grill lamb / burn yogurt / masala sauce GF

Braised short rib / garden green / Taiwanese bourguignon DF,  
GF

## Dessert:

Orange / cream brûlée GF, VEG

## Cocktails:

Cucumber Gimlet, Gin, fresh mint

Cosmo, Vodka, raspberry, lemon

Margarita, Tequila, Jalapeno, salt

Old Fashioned, orange segment

Espresso Martini

\*\* V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



**CHEFIN**

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