

indochine

R E S T A U R A N T

SPRING TASTING MENU

~

5 - course menu R550 per person | Wine Pairing R450

AMUSE BOUCHE

3 SMALL PLATES

JAPANESE OYSTER | crispy lotus root, bonito aioli, ponzu

BEEF TART | wild garlic root, black vinegar, chinese wine, fermented plums

CURE TROUT PURI | bombay potato, mango atchar, tamarind yogurt

PALATE CLEANSER

MAINS

TUMERIC AND GALANGAL CURRY | line fish, coconut, orange & fennel salad

PORK PEANANG | smoked cashew puree, yellow garlic shoots, yuzu compressed asain pear

DESSERT

COCONUT & LIME LEAF PANNA COTTA | passion fruit sherbet, burnt butter crumble, citrus sponge

