



# A P A R I S I A N *Soirée*

## CHEF JEROME

### PERFECT EGG

with home - made foie gras cream, chips of parma ham, cashew nuts & baby broccoli

### MY VITELLO TONATO

When pork meets anchovies

### SQUID "EN PERSILLADE"

with mashed potatoes

### TABOULET

of cauliflower with curry whipping cream

### CHOCOLATE FONDANT

Crème anglaise infused with Pandan leaves & passion touch

## CHEF GOOGOO

### BAY OF BENGAL CEVICHE

Red Snapper in Kapi, tamarind & coconut milk dressing

### LAHPET GREMOLATA WITH LOCAL CRUDITÉS

Burmese fermented-tea pesto with garlic, ginger, cashew nuts and fish sauce served with seasonal veggies

### HEARTBREAK JELLY SALAD (V)

Mung bean jelly noodles in soy, rice vinegar dressing & chili crisp

### TORTELLINI IN DAWEI MOHINGA BRODO

Shrimp & onion tortellini served with clear fish broth and coconut vinegar

### SHAN-STYLE ROAST CHICKEN

Pot roast chicken with turmeric, soy & Shan aromatics.  
Served with Spicy Fries

