

# indochine

R E S T A U R A N T

## SOUTHEAST ASIAN TASTE EXPERIENCE MENU

### THAILAND

*1 - 31 May 2019*

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An inspired and unique series of themed menus embodying Head Chef Virgil Kahn's recent culinary expedition throughout Southeast Asia.

Each month Chef Kahn takes guests on a gastronomic journey through the various regions which have formed the basis for Indochine's multi-cultural identity. Inspired by the sights, smells and tastes of each locale, explore the culinary philosophies of the World's most vibrant cultures with a menu designed to showcase their cuisine as a sensorial experience.

*"Thai cuisine embodies a marriage of centuries-old Eastern and Western influences harmoniously combined into an extremely unique culinary experience encompassing a variety of robust, aromatic & fresh flavours"*

*Chef Virgil Kahn*

*May - Thailand*

*June - India*

*July - Burmah*

*August - Afro-Asian Adventure*



## STARTERS

Confit duck, egg net, miang khum

West coast mussels, aromatic curry, coconut

Salad of fire roasted fish, green papaya, thai herb

## MAINS

### CHICKEN KHAO SOI

*(Smokey chicken curry)*

Curried noodles, banana shallots, pickled greens

or

### PLA KAPONG NEUNG MANAO

*(Turmeric and lemongrass steamed fish)*

Steamed jasmine rice, banana chili salad, salted hens egg relish

## DESSERT

### PEANUT BANANA AND COCONUT

Banana ice cream, Coconut sorbet, peanut praline, salted caramel

R 650 per person

Delaire Graff Wine pairing R 220 additional (p.p)

T's & C's apply

