

# indochine

R E S T A U R A N T

## SPRING TASTING MENU

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5-course menu R450 per person | Wine Pairing R295

### AMUSE BOUCHE

### 3 SMALL PLATES

BILTONG SPICED WAGYU | gooseberry chakalaka, bao bun, wild garlic aioli, pickled radish

SUNCHOKE CHAWANMUSHI | tomato dashi, shiitake ketchup, black garlic, kimchi croquettes

CURED DUCK | red curry chicken livers, apricot mebos, corn cakes

### PALATE CLEANSER

### MAIN COURSE

SEAFOOD LAKSA | turmeric thick cut noodles, cashew nut, dune spinach, fire dried papaya, amasi

CHICKEN TIKKA (sharing) | tohu chicken salad, rye chapatti, smoked tikka curry, sambal

### DESSERT

GUAVA CHEESECAKE | peanut ice cream, palm sugar meringues, sablé

### PETIT FOURS



Indochine Beverage List



Indochine Menu



Indochine Wine List

A DISCRETIONARY R20 DONATION HAS BEEN ADDED IN SUPPORT OF THE FACET FOUNDATION  
PLEASE SPEAK TO YOUR WAITER FOR MORE INFORMATION, OR IF YOU WISH TO FORGO



RELAIS &  
CHATEAUX