

# indo-chine

## R E S T A U R A N T

### APPETIZERS

BEEF TARTARE turnip, beetroot, radish, truffle chips, wild garlic & wasabi aioli, black garlic	205	TEA LEAF SALAD fermented green tea, slow roasted tomatoes puffed barley, peanut brittle, sriracha, crispy garlic	185
GOCHUJUNG MUSSEL BROTH mussels, black bean bao, kimchi, lime, roasted garlic roulle	195	CHICKEN KHAO SOI chicken roulade, king oyster tonkatsu, 63°C sous vide hen's egg, crispy egg noodles, shallots	195

### GRILLED

CHAR-SUI BEEF RIB EYE fermented tofu puree, beef murtabak, shallots, tarragon, cassoulet	410	UNAGI GRILLED LINE FISH bamboo daikon salad, cellophane noodle custard, jalapeno, lime, galangal salad, asian herbs	345
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### CURRIES

BEEF RENDANG sirloin, lemongrass, coconut & cinnamon curry, pickled tapioca, cucumber salad, coconut rice, raita	350	TOFU YELLOW CURRY gem squash, cauliflower, cashew puree, smoked chilli & peanut relish	335
PRAWN GENG-GATI prawns, geng-gati curry, pak choi, mandarin cru, ginger, prawn crisp, jasmine rice	450	GENG JIN SOM CHICKEN & MELON chicken thighs, geng jin curry, winter melon, pickled daikon, jasmine rice	345

### SIDES

POT STICKERS ginger, soy dressing, spring onion	95	VIETNAMESE SPRINGROLLS beans, vegetables, spring onion, nuoc chum dressing	80
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### DESSERTS

WHITE CARDAMOM CRÈME BRÛLÉE white cardamom & white chocolate crème brûlée, sake mandarin cru, koeksister, jasmine flower	165	KOPI ROTI banana crémeux, choux bun, coffee sherbet, chia seed coffee, kahlúa	165
PEACH & WHITE CHOCOLATE HALVA peach coulis, peach cru, coconut shortbread	165	SELECTION OF CHEESE South African cheese, preserves, crackers, honey nuts	215