

# Passion Week

15 NOVEMBER, 2018

VICKY CHENG ☼

## LOCAL RIVER PRAWN

Chinese beluga caviar, smoked cauliflower, pickled onion  
*Nicolas Thienpont, Chateau Puygueraud, Cotes de Bordeaux 2015*

## ESPELETTE SPICED RED TUNA

Dashi jelly, uni, crispy fish skin  
*Les Chenes de Macquin by Chateau Pavie Macquin  
Saint Emilion 1st Grand Cru Classe B 2011*

## EGG YOLK RAVIOLO

Parmesan, Alba white truffle  
*Chateau Pavie Macquin, Saint Emilion 1st Grand Cru Classe B 2013*

## WAYGU BEEF “CHAR SIU”

Pickled daikon, coriander, crispy egg noodle  
*Vieux Chateau Certan, Pomerol 2007*

## MANGOSTEEN

Pavlova, Vietnamese mint, yoghurt

## NESPRESSO VIETNAMESE COFFEE

Condensed milk, quinoa, salted duck egg  
*Hennessy XO*



