





## SpringLicious Dinner Prix Fixe

THREE COURSE \$55 per person

## Small

choice of

MANGO PAPAYA SALAD shrimp vinaigrette, calamansi, cured yolk

CHICKEN & VEGETABLE DUMPLINGS (6pc) cabbage, chili oil, soy calamansi
CRISPY MAPO TOFU (vegetarian/vegan)
mushroom ragu, toban djan, chili

CHARRED MARINATED SHISHITO PEPPERS

## Large

choice of

KUNG PAO CHILI CHICKEN szechuan roasted peppers, soy marinated chicken, sesame, jasmine rice(gf, df)

(MT) PAD THAI

stir fried pepper medley, rice noodles, house made tamarind sauce, pea sprouts (gf, nut free)

LOBSTER FRIED RICE

grilled corn, scallions, crisp onion, garlic chili oil (sh)

KOREAN BEEF SHORT RIB

bulgogi braise, king oyster mushroom, kimchi slaw

## Dessert

choice of

PANDAN VANILLA CREME BRULEE

MANGO & TAPIOCA PUDDING fresh mango, coconut, puffed wild rice

GF = gluten free V - vegan SH - shellfish Friday April 28 – Sunday May 14, 7 days/week plus applicable taxes, fees and gratuities 2022-03-06