

Jack Bain's Tapas

Thai chai Smoked duck Breast Green garlic scones, coconut espuma & yuzu caviar	260
Royal Gow Gee Lobster dumplings, Ikura caviar, zesty chili, lime & coriander fluid	380
Iberico Pork Belly Sea salt crackling, hang lay broth, cucumber pickles & yogurt	210
Seared Foie Gras Served on blacked potatoes with sweet chili jam, green shiso & sour cream	550
Panko Tiger Prawns Nori wrap, lemon pudding, roasted garlic & chili butter	380
Raclette Crue Mont Joux Cheese fondue with black truffles, basil, white wine & grilled baguette	380
Hued Hokkaido Scallops Sweet sour Namdokmai mango & caramelized bacon bits	320