

Chef's Table Menu

available with advanced reservation only

courses served family style

105/person

Starter

Chips and Dip

wonton chips, green tomato nam jim

First Course

Torched Hamachi Crudo*

honeydew broth, coconut cream, cucumber, crispy shallot

Crispy Shrimp Toast

ginger-cilantro shrimp mousse, avocado smash, Iggy's francese

Chili Potatoes

sneaky chili mayo, scallions

Second Course

Matabak

brickfields spiced and braised lamb, crispy roti, chutney & herbs

Gai Tod

crispy chicken nuggies, charred ginger chili sauce, cilantro peanut crumble

Singapore Street Noodles

crispy curried noodles, yu choy & all the sesame seeds

Third Course

Bun Cha Hanoi

crispy pork rolls, sour broth, grilled pork patties, herbs

Dessert

Thai Tea Cremeux

white chocolate thai tea creameux, chocolate malt cream, raspberry sauce & tiger crisp
&

Mango Sticky Rice

warm coconut sticky rice & fresh champagne mango

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please inform your server of any food allergies or dietary restrictions.

A 5% kitchen appreciation fee is added to the total of every check to and paid in full to our kitchen staff for their hard-work.