

# WALSH BAY KITCHEN

## ENTRÉE

- Crispy rice balls, pickled mustard, forest mushroom, sambal yoghurt (v) **16**
- Torched trout, grapefruit, tapioca, coconut vinegar dressing (gf,df) **19**
- Steamed dumpling, chicken and prawn, leek, mushroom soy (df) **19**
- Confit duck bao, pickled radish, cucumber, sesame, hoisin (df) **19**
- Braised pork shoulder, apple and coriander salad, Ssäm sauce - Korean spiced miso (df) **21**
- Steamed & stuffed squid, crispy vermicelli, spring onion, chilli paste (df) **23**

## MAIN

- Singaporean egg noodle, braised kimchi, bean shoots, soft egg, sesame, soy glaze (v,df) **28**
- Master stock chicken breast, choy sum, chilli eggplant, shaoxing reduction (gf,df) **31**
- Steamed mahi-mahi, peanut, cauliflower puree, mackerel salt, leek crisps (gf) **34**
- Crumbed wagyu beef cheek, zucchini jam, lemon, mustard butter **35**
- Slow cooked lamb rump, bean sprouts, pumpkin puree, hoisin glaze **34**
- Duck for “two”, Asian greens, apple and cinnamon sauce (gf) **64**

## SIDES

- Chilli thyme chunky chips (v,df) **9**
- Steamed broccoli, miso dressing (v,df) **9**
- Jasmine and wild rice (v,gf, df) **6**
- Baby rocket leaves, pear, palm sugar dressing (gf) **9**

## Something Sweet

- Callebaut chocolate mousse, soft meringue, dulce de leche, raspberry jelly (gf) **14**
- Green tea panna cotta, cinnamon compressed strawberries (gf) **14**
- Sticky date pudding, coconut cream and palm sugar, fairy floss **14**
- Ginger and cassia bark crème brulee, peanut praline (gf) **15**

(gf) gluten free | (df) dairy free | (v) vegetarian | (ve) vegan

If you have any dietary requirements, please ask your waiter.