

## **Londonlicious Menu - \$60 3 Course Dinner**

### STARTER

#### **"Bread and Dip"**

Focaccia flavored with scallions, sesame, parmesan. Flavoured butter.

### SMALL PLATES

#### **"Carrots" (Vegan/GF)**

Ginger coconut carrot purée, roasted carrots, shaved carrots and arugula salad, candied walnuts, puffed rice, shallots

#### **"Yum Som O" (GF)**

Vietnamese pomelo, asparagus, Vietnamese inspired vinaigrette, roasted rice, peanuts, Thai basil

#### **Gazpacho (GF)**

Calamari, heirloom tomatoes, tom yum, Thai basil

#### **"Chicken Fried" Mushrooms (Vegan/GF)**

Oyster and king oyster mushrooms, soy garlic glaze, shishito pepper, togarashi mayo

### ENTRÉE

#### **Grilled Chicken Wing (GF)**

Stuffed with Thai aromatics, "pad Thai" tamarind sauce, crispy noodles, peanuts

#### **Crispy Pork (GF)**

Slow roasted, "Lo bak go" daikon cake, hoisin pepper jus, pea purée, radish salad

#### **Coconut Curry Risotto (Vegan/GF)**

Lemongrass coconut sauce, coconut crusted tofu, cilantro lime emulsion, peanuts, herbs

#### **"Sach Ko Jakak" Beef Skewers (GF)**

Cambodian style marinade, crispy sticky rice, pickles, peanuts, Asian herbs

### DESSERTS

#### **"Sweet potato" (Vegan/GF)**

Japanese sweet potato, miso caramel ice cream, miso crumble, puff rice, raisins

#### **"Strawberries and Cream" Taiyaki**

Japanese fish shaped pastry filled with vanilla custard, accompanied with textures of strawberries and confit strawberry ice cream