



IndoChine Chijmes

3 COURSES FOR 2

STARTER (COMMUNAL)

SIGNATURE TIGER PRAWN ROLLS

Traditionally Made Hand Rolled in Vietnamese Rice Paper

SALMON TARTARE

Fresh Norweigan Tartare, Ancient Indo-Chinese Herbs

MAIN (COMMUNAL)

CONFIT OF DUCK, RED CURRY, FOREST BAMBOOS

Baked Duck Confit, Rich Curry, Stewed Forest Bamboos

MUSHROOM MEDLEY

Sautéed Mixed Fresh Mushrooms, Garlic, House Dressing

CRAB & PINEAPPLE RICE

Fragrant Chiang Mai Rice, Crab Paste, Pineapple, Crab Meat

DESSERT (INDIVIDUAL)

BANANA FRITTER & COCONUT ICE CREAM

Crispy Banana Fritter, Premium Coconut Ice Cream

Service charge at 10% and government taxes applies.
Our team members will be on hand to assist with any dietary requirement.

**

Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.

Venue:

IndoChine Chijmes

30 Victoria Street, #01-21/22

Date:

Monday, 2 April 2018 –

Sunday, 29 April 2018

Time:

Lunch: 12pm

Dinner: 5pm

Price:

\$118 ++ / 2pax

Chef:

Chaiyot Sabaibang



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