



# IndoChine Chijmes

## 3 COURSES FOR 2

### STARTER (COMMUNAL)

CRAB MEAT, 'NEM KHAO' RICE CRUMBLES  
& RICE PAPER

*Crab Meat, Rice Crumbles & Greens wrapped in Rice Paper*

### ROAST DUCK 'LARB'

*Home Roast Duck, Chopped & Tossed with Herbs, Spices,  
Lemon Juice, Roasted Rice Powder & Chili Flakes*

### MAIN (COMMUNAL)

OVEN ROAST FRENCH 100% CORN FED CHICKEN

*Lemongrass Marinated French*

*100% Corn Fed Chicken Grilled to Perfection*

GRILLED TIGER PRAWN & LEMONGRASS CHILLI

*Grilled Large Tiger Prawn served atop our very own  
Ancient blend of Lemongrass Chili Sauce*

HOLY BASIL WOK VEGETABLES

*Mixed Garden Greens Wok*

*with Holy Basil & Asian Flavors*

FRAGRANT JASMINE RICE

*+2/pax for Organic Chiangmai Harvested Brown Rice*

### DESSERT (INDIVIDUAL)

MANGO STICKY RICE

*Traditional Dessert*

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Service charge at 10% and government taxes applies.

### Venue:

**IndoChine Chijmes**

**30 Victoria Street, #01-21/22**

### Date:

**Monday, 2 July 2018 –**

**Sunday, 15 July 2018**

### Time:

**Lunch: 12pm**

**Dinner: 5pm**

### Price:

**\$68++ / pax**

**Minimum 2 to Dine**

### Chef:

**Chaiyot Sabaibang**

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