

KINSHIP

FAMILY FIRST

First Flavours

| | |
|---|------------------|
| GRASS-FED AUSTRALIAN BEEF TARTARE ----- BALI BEAN SALAD, ROASTED PEANUT SAUCE, FRESH LIME SAMBAL | \$168 |
| HAMACHI CRUDO ----- TONNATO VINAIGRETTE, CRUNCHY GARLIC CROUTONS, CARROTKRAUT | \$140 |
| CHICKEN LIVER MOUSSE ----- REHYDRATED RAISIN RELISH, GRATED HORSE RADISH, HOUSE OAT CRACKERS | \$110 |
| GRANDPA'S ROASTED CARROTS ----- ALMOND BUTTER, DRIED CURRANTS, CULTURED CARROT JUICE, HOMEMADE FRESH CURD | \$128 |
| SMOKED FAROE ISLAND SALMON ----- SERVED WARM, SALMON EGGS, JICAMA SALAD, PERUVIAN CHILLI SAUCE | \$158 |
| BURNT ONION RISOTTO ----- (1/2 OR WHOLE PORTION), EGG YOLK BEIGNET, WORCESTERSHIRE, SHALLOT DUST | \$138 / \$238 |
| ALMOST MOULES FRITES ----- POACHED MUSSELS, SHELLFISH BROTH, CRUNCHY POTATO | \$128 |

MAIN EVENT

GIANT DUCK RAVIOLI \$210
SLOW COOKED DUCK LEG, LO SOI, SCALLION & GINGER CREAM

SEARED BASS \$250
BLACK GARLIC PURÉE, SEASONAL GREENS, GARLIC-POTATO FOAM

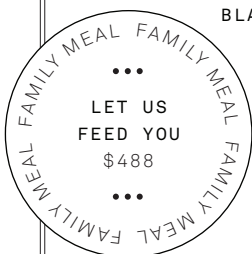
SPICED SEAFOOD STEW \$298
SPAETZLE, CHARRED LOBSTER, BLACK COD, SOFRITO

ROASTED SPRING CHICKEN \$225
PARISIAN GNOCCHI, PANCETTA-TOMATO RAGU, PESTO

STICKY BBQ PORK BELLY \$228
DASHI, EDAMAME & SUGAR SNAPS, SHIITAKE

BEEF FOR 2 \$488
200Z NY STRIP, BLUE CHEESE POTATO, MUSTARD CREAM

ROASTED CAULIFLOWER \$188
PEKING DUCK STYLE, PICKLED PRUNES, SUNFLOWER SEEDS



BITS & PIECES

HOMEMADE FOCACCIA \$68

MASHED POTATO \$88
OREGANO & BAY LEAF

GREEN BEAN & SESAME SALAD \$68
BUTTERMILK & CHIVE DRESSING

FRIED \$78
BRUSSELS
PONZU

FRIES \$78
BBQ SPICE

Sweet Treats

MR. WHIPPY ICE CREAM ----- \$78
VANILLA, SALTED CARAMEL SAUCE, CHOCOLATE BROWNIE, PEANUT BRITTLE

CHOCOLATE & COCONUT TART ----- \$88
PANDAN MOUSSE, TOASTED COCONUT, KAYA JAM

LEMON & LIME CRÈME BRÛLÉE ----- \$78
GINGER BISCUIT, MASCARPONE CRÈME