

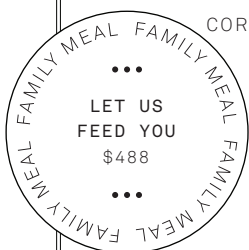
KINSHIP

FAMILY FIRST



First Flavours	
STEAK TARTARE ----- SICHUAN PEPPERCORN, CRISPY EGGPLANT, EVERYTHING CRACKERS	\$168
RED SNAPPER "CEVICHE" ----- COCONUT MILK LIME DRESSING, TOASTED PEANUTS, GREEN PAPAYA SALAD	\$148
DUCK TERRINE ----- APRICOT & PICKLED MUSTARD SEEDS, PISTACHIO, SOURDOUGH BREAD	\$168
WEDGE SALAD ----- SESAME VINAIGRETTE, SEARED MUSHROOMS, ROASTED CASHEW, CRISPY GARLIC	\$118
BURNT ONION RISOTTO ----- (1/2 OR WHOLE PORTION) EGG YOLK BEIGNET, WORCESTERSHIRE, CRISPY SHALLOTS	\$138 /\$238
CRISPY SOFT SHELL CRAB ----- CORNMEAL CRUST , GUASACACA SAUCE, CHARGRILLED SPRING ONION SALAD	\$158
CHARRED OCTOPUS ----- ROASTED GARLIC AIOLI, PAPRIKA DUSTED POTATO, CHORIZO, SALSA VERDE	\$148

MAIN EVENT



DUCK "CHAR SIU" \$328
CRISPY BREAST OF DUCK, LOCAL VEGETABLES FROM THE NEW TERRITORIES

NEW ZEALAND TE MANA LAMB LOIN \$298
CORIANDER & MUSTARD CRUST, SPICED YOGURT, SPINACH, MINT
BUTTERED PEARL ONIONS

OKINAWA PORK LOIN \$288
SEARED CAULIFLOWER, CHIMICHURRI SAUCE
PICKLED CHILIES

HOME-MADE CAVATELLI \$238
HOKKAIDO SCALLOPS, BACON, ENGLISH PEAS
TARRAGON, LEMON BUTTER

SPRING CHICKEN \$228
SWEET POTATO PUREE, BALSAMIC RAISINS
OLIVES AND SAGE

SEARED BASS \$248
FARRO, ROASTED ASPARAGUS, OREGANO
LEMON VINAIGRETTE

ROASTED CAULIFLOWER \$178
ROMESCO SAUCE, TOASTED ALMONDS, CRISPY PARSLEY
PIQUILLO PEPPERS



BITS & PIECES

PARKER HOUSE ROLL \$68
SCALLION AND SESAME

FRIED \$78
BRUSSELS
PONZU

MASHED POTATO \$78
OREGANO & BAY LEAF

FRIES \$78
BBQ SPICE

MIX LONG BEANS \$68
CAESAR DRESSING

Sweet Treats

MR. WHIPPY ICE CREAM ----- \$78
HONG KONG MILK TEA, BROWN SUGAR SYRUP, BUBBLES, VANILLA CUSTARD

DARK CHOCOLATE CAKE ----- \$88
HAZELNUT AND MILK CHOCOLATE MOUSSE, CACAO NIBS, BURNT MILK ICE CREAM

PAVLOVA ----- \$88
POACHED STRAWBERRIES, SHORTBREAD CRUMBLE, CARAMELIZED PISTACHIO
BASIL AND CHANTILLY CREAM