

KINSHIP

FAMILY FIRST



First Flavours	
STEAK TARTARE ----- SICHUAN PEPPERCORN, CRISPY EGGPLANT, EVERYTHING CRACKERS	\$168
HOKKAIDO SCALLOP CARPACCIO ----- HOKKAIDO SCALLOPS, WATERMELON AND CHILLI INFUSED WATER	\$148
PORK BELLY PASTRAMI ----- SEARED BABY GEM LETTUCE, PINEAPPLE PICCALILLI	\$168
HEIRLOOM TOMATO SALAD ----- HERBED MARINATED CUCUMBER, MANCHEGO CHEESE, SHERRY VINAIGRETTE	\$128
BURNT ONION RISOTTO 2.0 ----- (1/2 OR WHOLE PORTION) SOFT POACHED JAPANESE EGG, CRISPY SHALLOTS, SESAME FURIKAKE	\$138 /\$238
CRISPY SOFT SHELL CRAB ----- CORNMEAL CRUST, AVOCADO SALSA, CHARGRILLED SPRING ONION SALAD	\$158
CHARRED OCTOPUS ----- ROASTED GARLIC AIOLI, PAPRIKA DUSTED POTATO, CHORIZO, SALSA VERDE	\$148

MAIN EVENT

DUCK "CHAR SIU" \$328

CANTONESE STYLE BREAST OF DUCK, LOCAL VEGETABLES FROM NEW TERRITORIES

NEW ZEALAND TE MANA LAMB LOIN \$298

CORIANDER & MUSTARD CRUST, SPICED YOGURT, SPINACH, MINT
BUTTERED PEARL ONIONS

OKINAWA PORK LOIN \$288

CREAMY POLENTA, ROASTED PINEAPPLE
CHIPOTLE PEPPER SAUCE, CHARRED CORN AND CORIANDER

HOME-MADE CAVATELLI \$228

SPICY LOCAL SEAFOOD RAGU, ROASTED FENNEL
GARLIC AND OREGANO TOASTED BREADCRUMBS

SPRING CHICKEN \$238

CHARRED TOMATO AND MINT CHUTNEY, WARM FINGERLING POTATO SALAD
PICKLED RED ONION, FENUGREEK

SEARED GROUPER \$248

SUMMER SQUASH CAPONATA, CANNELLINI BEAN PUREE
KALAMATA OLIVES

ROASTED EGGPLANT \$178

WARM LENTIL SALAD, TOASTED WALNUTS, CUMIN VINAIGRETTE
SPICED YOGURT



BITS & PIECES



BUTTER DINNER ROLL \$68

FLUFFY BRIOCHE BREAD

MASHED POTATO \$78

OREGANO & BAY LEAF

CREAMED CORN \$78

CREME BRULEE

FRIED \$78

BRUSSELS
PONZU

FRIES \$78

BBQ SPICE

Sweet Treats

BANANA PARFAIT ----- \$88
FROZEN BANANA MOUSSE, WALNUT AND ESPRESSO MERINGUE, CARAMEL PUREE

CHOCOLATE CAKE ----- \$98
HAZELNUT AND MILK CHOCOLATE MOUSSE, CACAO NIBS, BURNT MILK ICE CREAM

COCONUT LEMONGRASS PANNA COTTA ----- \$78
TROPICAL MANGO SALAD, BASIL CITRUS CURD, TOASTED SESAME BRITTLE