

Drink

- apex predator
chicago, IL farmhouse ale - 6.5% 12 oz bottle >> 7

Dinner

- pig ear furuso >> 4 (3 for 10)
mustard - chilli - mint - soy
- nyany ladyfinger sambal >> 4 (3 for 10)
okra & chilli shrimp paste - lime - fried shallot
- dry-fried cauliflower >> 12
sizzling indian spices - preserved lemon - chilli - scallion
- heirloom summer squash stir fry >> 14
tomato - tian jin - basil
- macau laughing bird shrimp and okra curry >> 16
tomato - curry leaf - lemongrass - green pepper
- grilled tiger mackerel >> 16
molho espanol - roasted banana pepper - dry-cured olive
- vaca estufada de riquexo >> 22
slow-cooked local beef - cauliflower - carrot - potato - shiitake
- diabo karil (devil's pot curry) >> 34
traditional eurasian holiday stew
chicken - char siu - fried po-bolacho pork shop -sweet mixed pickles

Dessert

- chinese almond gelee >> 8
peach - watermelon - basil seed - mint syrup
- raspberry citrus pudding cake >> 10
raspberry - gooseberry - coconut - basil - passion fruit sauce