

THE DUCHESS

RESTAURANT WEEK DINNER MENU

\$45 PER PERSON, THE WHOLE TABLE MUST PARTICIPATE
CHOICE OF FOUR CHESAS AND ONE DESSERT
OR
ONE CHESA, ONE MORE THAN A CHESA, AND ONE DESSERT

CHESAS ... SMALL BITES

GEM SALAD

pickled red onion, crispy shallots, ginger dressing

BEETROOT SALAD

crushed macadamias, calamansi vinaigrette, tofu crema

GARLIC CHILI CUCUMBER SALAD 2.0 (v)

garlicky chili oil, pickled onion, sesame, crispy shallots

COCONUT CORN CHOWDER (v)

potato, root veg, crispy shallot, fina'denne

SHRIMP SINIGANG

tamarind shrimp broth, bok choy, green papaya

CHARRED BROCCOLINI (v)

soy chili, crispy shallots

PORK LUMPIA

crispy pork spring rolls, sweet pineapple chili sauce

PORK BELLY STEAM BUNS

kimchi, soy glaze

MORE THAN A CHESA

SHORTTRIB KARE KARE

braised shortrib, ginger peanut sauce, chili peanuts, pickled red onion

GOCHUJANG TTEOKBOKKI

creamy parmigiano reggiano, rice cakes, black trumpet, duck bacon

*** can be made vegetarian

PAN ROASTED CHICKEN KADUN PIKA

green beans, soy coconut jus, chili oil

GRILLED SALMON DONBURI

miso bbq glaze, sesame bean sprouts, pickled daikon, sake soy shiitake

SWEET TREATS

UBE FLAN

ube custard, caramel sauce

CHOCOLATE NAMALAKA

Japanese-style custard, chantilly, sesame crumble

(v) - VEGAN

MENU SUBJECT TO SEASONAL CHANGES

KIKO FEJARANG | CHEF PARTNER, TONY FOREMAN | RESTAURATEUR

