



CHEZ KAI

DINNER MENU

WINE PAIRING

3 GLASS: \$88+
5 GLASS: \$128+

开水白菜
Aged Ham, Duck, Chicken Consomme

PORK BELLY
Fermented Red Cabbage, Herb Dressing

云吞
Angkah Prawns, Vinaigrette, Herb Aioli

ROCK LOBSTER
Cantonese-Style Egg Custard, Dill, Buckwheat

SWEET POTATO BREAD *
Kombu Butter, Spring Onion Oil

AMBERJACK-YELLOWTAIL
Broccolini, Assam Broth

SEA URCHIN
Signature Claypot Rice, Porcini, Cured Yolk, Garlic Sprouts

PALETTE CLEANSER

KAYA & DARK CHOCOLATE
*Homemade Kaya Ice Cream, Dark Chocolate
Cremeaux, Crispy Chocolate, Charcoal*

*OPTIONAL ADD ON N25 CAVIAR 10G: \$50