

DINNER

LONGTAIL EXPERIENCE 1880/2880

The Chef's selection of 8 dishes. We kindly request that the entire table participate.

STARTER

Kanpachi sashimi, beet, shallot, calamansi	380
Crunchy soft shell crab, salted egg yolk, curry leaf	480
Japanese Wagyu poke (A5), scallion pancake, ginger, mustard leaf	580
Uni, crispy nori rice, ponzu, shiso	880
Shrimp sliders, pickled onion, sriracha, arugula	420
Stewed oysters, green chili sauce, water chestnut, vegetable fern	380
Fig toast, ricotta cheese, port wine, lemon balm	380
Charred foie gras dumplings, sweet corn, pecorino, kaffir lime	680
Daily pasta	MP
Heirloom tomato salad, strawberries, goat cheese, Taiwanese basil	380
"Banh mi" paté, baguette, house pickles	380

MAIN

Pork chop, sukiyaki sauce, taro, chive	1080
Fried chicken, sweet potato, piri piri	480
Tilefish, spring peas, parmesan, lemon, herbs	780
Braised short rib, cauliflower, hibiscus, lovage	980
Australian beef tenderloin, carrots, "mala" sauce, baby leek	1080
Langoustine, green bamboo, "three cup" sauce, fennel	1480
Japanese Wagyu steak (A5), gochujang glaze, turnip, mint	1680

FINISH

Kaya French toast, soy caramel, espresso ice cream	320
Compressed strawberries, kaffir lime, yogurt, Taiwanese basil	320
Cheese cake, kumquat, tarragon, caramel ice cream	320
Chocolate fondant, lime, green tea ice cream	320

chef proprietor
LAM MING KIN

head chef
ALFONZO CHEN