

ZENGO

BY CHEF RICHARD SANDOVAL

SUPPER CLUB

STARTER

PAPAYA POMELO SALAD (N)(VG)

green mango | peanut

lime chili dressing

MISO SOUP

seaweed | tofu | spring onion

LIKE A TRUFFLE (D)(V)(G)

mushrooms | truffle paste

COD & PRAWN GYOZA (G)(D)(S)

edamame | bonito flakes ponzu

butter

CRISPY RICE SALMON (G)

sushi rice | salmon tartare | lemon

gel | tobiko

MAIN COURSE

NASI GORENG (N)(S)(G)

fried rice, chicken sate | pickle

vegetables sunny side-up egg

BLACK PEPPER BEEF (G)(D)

beef tenderloin | black pepper sauce

capsicum | onion

SALMON MISO (G)

pickle cucumber | Japanese salsa

THAI GREEN CURRY (VG)

Option (chicken or vegetables) bok

choy | snow peas | green curry broth

DESSERT

STICKY TOFFEE PUDDING (D)(G)

medjool date sponge | toffee miso sauce

vainilla ice cream

KUE SARANG SEMUT (N)(D)(G)

tapioca cake | almond crumb | honey ice

cream

THE YUZU(D)(G)(N)

yuzu cheese cake cremeaux | yuzu curd |

almond

crumble

(G) Contains Gluten | (V) Vegetarian | (D) Contains Dairy | (S) Contains Shellfish | (N) Contains Nuts | (VG)
Vegan *Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food
borne illness

QR 110 PER PERSON

THIS MENU IS DESIGNED TO BE ENJOYED PER PERSON | ORDER AS CHOOSE ONE FROM EACH COURSE
WATER AND SOFT BEVERAGES NOT INCLUDED | *NO DISCOUNT APPLICABLE
SATURDAY TO THURSDAY FROM 5PM TO 7PM