
WINE
&
DINE

Kichi Kichi welcomes Vasse Felix



Canapés

Idée Fixe Premier Brut

Duck san choy bow, iceberg, cucumber, spring onion, hoisin

Salmon tartare, coconut & turmeric dressing

Coconut & kaffir lime leaves crumbed prawn, chilli mayonnaise

1st course

Vasse Felix Sauvignon Blanc

Grilled baby squid, shallot, young coconut, anchovy, mint, chilli caramel

Rare yellowfin tuna, passion fruit Nam Jim sauce, toasted sesame

Roasted salted pork belly, Nam Pla Pirk dipping sauce

2nd course

Vasse Felix Chardonnay

Grilled lemongrass prawns, chilli oil, fried okra, lime

Spicy tamarind braised lamb ribs, eggplant Nam prik

Turmeric and garlic seared quail, cashew nut satay sauce

3rd course

Vasse Felix Cabernet Sauvignon

Duck red curry, zucchini, bamboo shoot, eggplants, baby corn, lychee

Fried market fish, sweet chilli, black vinegar, pineapple salsa

Sides

Asian salad

Steamed rice

Stir-fried vegetables

Dessert

Vasse Felix Cane Cut Semillon

Coconut brownie, coconut jelly, mango ice cream sour berry coulis