

*Appetiser*

**Prawns on Mung Bean**

*Noodle Salad, Thai Dressing.*

*Main Course*

**Itek Siow and Chap Chai — *Shermay Lee's Selection* \***

*An iconic Peranakan dish – braised duck in a thick oniony tamarind sauce served with a traditional Nonya vegetable, tofu and meat stew (chap chai) and a side of steamed Jasmine rice. Two iconic recipes in one dish.*

**Miso Kakuni**

*Japanese style miso flavoured stewed pork, seasonal vegetables, and bamboo shoot rice.*

**Pan Fried Salmon with Creamy Dill Sauce**

*With seasonal vegetables and roasted potato.*

*Dessert*

**Mango Ice Cream and Almond Tuile**

*\* Specially designed by acclaimed Singaporean chef Shermay Lee, who has volunteered her time in support of this event.*