

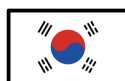


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## Epicure Asian Degustation

10, 11, 17 & 18 June  
Cost TBC



**Amuse-Bouche: Korean Kimchi Pancakes (Jeon)**

Small bite-sized savory pancakes made from fermented kimchi, flour, and vegetables, fried to crispy.



**Starter: Vietnamese Pho (Beef Pho)**

A clear and aromatic Vietnamese noodle soup made with beef, flavoured with herbs, star anise and cinnamon, and served with rice noodles, bean sprouts, fresh basil, and lime.



**Seafood Course: Thai Yum Talay (Spicy Seafood Salad)**

A Thai-style seafood salad with prawns, squid, and fish, tossed in a spicy lime dressing with herbs, peanuts, and a mix of vegetables.



**Meat Course: Chinese Char Siu Pork**

Roasted Chinese BBQ pork glazed with a sweet soy-based sauce and served with steamed buns and braised vegetables



**Pre Dessert: Indonesian Avocado Es Alpukat**

A creamy, sweet and rich avocado shake with condensed milk & coffee



**Dessert: Filipino Halo-Halo**

A modern take on the Filipino Halo-Halo dessert with coconut ice cream, sweetened fruits, pandan jelly, leche flan, and purple yam.