

# aaharu

## Ma hor

*NV, William Saintot "Trilogie" Brut, Champagne, France, (120ml)*

## canapés

Egg nets with shallots and kaffir lime

Ginger, peanuts, toasted coconut and lime on betel leaves

*2016, Domaine Paul Blanck et Fils "Vieilles Vignes", Auxerrois, Alsace, France, (120ml)*

## mains

Silken eggplants with steamed eggs and long leaf coriander

Yellow beans simmered in coconuts cream with red shallots and coriander

Aromatic curry of shallots, cherry tomatoes and pumpkin

Clear vegetable broth with water chestnuts, Asian celery and bean curd

Stir-fried wild mushrooms with water bamboo and ginger

*2017, Domaine Gramenon "Poignée de Raisin", Grenache, Syrah, Côtes Du Rhône, France, (140ml)*

## desserts

Taro pudding with custard apple, simmered in coconut cream

Fresh longans

Set menu per person

**698**

*With wine pairing*

**948**

*Prices are subject to 10% service charge*

*Pork, shellfish and nuts are used in many dishes. All our food is freshly prepared and cooked to order and all items are subject to availability. If you have any allergies, please inform a member of our staff*