SIXTO CARREON

The Southeast Asian Table

SOUTHEAST ASIAN TASTING MENU

Amuse-bouche

Green mango and crab tartlet, coconut cream, calamansi and toasted rice

Bread

Warm pandan milk bun, cultured butter and toasted coconut salt

Cold starter

Seared tuna and pomelo, tamarind dressing, cucumber, green chilli and mint

Warm starter

Charcoal-grilled oyster mushroom, fermented soybean glaze, sweetcorn purée and crispy shallot

Soup

Roasted chicken and lemongrass consommé, shiitake, young coconut and ginger

Fish

Crisp-skinned barramundi, sour pineapple broth, turmeric, charred okra and Thai basil

Signature main

Tamarind-glazed beef short rib, roasted shallot purée, green peppercorn jus, grilled bitter melon and pickled mustard greens

Pre-dessert

Calamansi and cucumber granita, mint and lightly salted pineapple

Dessert

Dark chocolate fondant, pandan ice cream, coconut tuile and tamarind caramel

Petits fours

Black sesame financier and calamansi pâte de fruit