



Kembara

AZ CHEF'S WEEK THREE-COURSE MENU

\$55 PER PERSON
CHOICE OF ONE DISH PER COURSE

– FIRST COURSE –

TUNA THAI JEWEL

jicama, thai basil, lemongrass-ginger broth

OR

PORK DUMPLINGS

scallion, sesame, cabbage, dim sum sauce

– SECOND COURSE –

BEEF RENDANG

braised wagyu short rib, coconut,
lemongrass-chili sambal

OR

CRAB FRIED RICE

lump crab, sugar snap pea, curry leaf, oyster sauce

– THIRD COURSE –

VIETNAMESE COFFEE DONUTS

len's coffee, condensed milk

OR

YUZU COCONUT

mango cake, forbidden rice pudding, yuzu curd,
sesame tuile, coconut shiso pour