

TAXI KITCHEN

CHRISTMAS MENU 2018

\$95PP FOR 3 COURSES

\$80 FOR 2 COURSES (LUNCH ONLY)

\$15 EXTRA TO INCLUDE PORTERHOUSE AS A MAIN

\$5PP TO ADD ON CHRISTMAS BON BONS FOR THE TABLE

ENTRÉES

Tuna, crispy soy bean, white radish, yuzu jelly

Asparagus, son-in-law egg, feta, green nam prik

Wagyu & ginger dumplings, sesame scorched wombok

Candied pork, seared scallop, pickled papaya, nam jim



MAINS

Crispy skin salmon, sugarloaf cabbage, cuttlefish, black bean dressing

Szechuan duck, hot mint salad, 5 spice caramel

Silken tofu dumplings, kombu XO sauce, crispy bean curd

Taxi's roast turkey, asparagus, garlic choy sum

SIDES

Green leaf salad, beans, radish & mustard dressing

Shoestring fries, sriracha salt



DESSERTS

Taxi's passionfruit souffle, coconut sorbet

Yuzu parfait, sesame crumb, jasmine tea foam, sake sorbet

White chocolate cream, honey oats, fresh berries, blackberry sorbet

Taxi's Christmas pudding, brandy anglaise

Menu subject to change according to seasonal availability.

