

CHACHATANG

RESTAURANT WEEK DINNER

PRIX FIXE 60

CHOICE OF ONE PER COURSE

OPTIONAL WINE PAIRING 25

DIM SUM

Edamame Dumplings 毛豆餃子

Steamed, Chinese chives, shiitake mushrooms, vermicelli noodles
Jaffelin, Cremant de Bourgogne, Burgundy, France NV

Crystal Shrimp Dumplings 水晶蝦餃

Wheat starch-wrapped shrimp with aromatic chili oil
Arnaud Lambert Saumur 'Clos de Midi', Chenin Blanc 2022

Sweet & Sour Siu Mai 甜酸炸燒賣串

pineapple salsa, pineapple chips
Schloss Gobelsburg Riesling, Kamptal, Austria 2023

ENTREE

Bacon & Egg Pearl Noodles 煙肉蛋銀針粉

Crispy bacon, bean sprouts, garlic chives, soft egg, and rice noodles
Gilles Coperet Brouilly 'Saburins', Beaujolais, France 2022

Chicken Curry 葡國雞

Macao-style Portuguese Chicken, Madras curry, coconut milk, peanut and olives
Tensley "Fundamental" Chardonnay, C.Coast, California 2022

Steamed Branzino 清蒸鱸魚

Cantonese black beans, ginger, scallion, cilantro, caramelized soy sauce.
Salmon Selection Brut Champagne, Reims, France NV

Crispy Tofu 脆皮豆腐

Black pepper sauce, bok choy, scallions
Vigneron Pinot Noir, Santa Lucia Highlands, California 2019

DESSERT

Miso Caramel Apple Sundae 味噌焦糖蘋果聖代

with walnut streusel, basil

Hong Kong French Toast 芋頭西多士

Stuffed with ube cream, topped with sweetened condensed milk

+7

CHACHATANG

RESTAURANT WEEK DINNER

PRIX FIXE 60

CHOICE OF ONE PER COURSE

OPTIONAL WINE PAIRING 25

DIM SUM

Edamame Dumplings 毛豆餃子

Steamed, Chinese chives, shiitake mushrooms, vermicelli noodles
Jaffelin, Cremant de Bourgogne, Burgundy, France NV

Crystal Shrimp Dumplings 水晶蝦餃

Wheat starch-wrapped shrimp with aromatic chili oil
Arnaud Lambert Saumur 'Clos de Midi', Chenin Blanc 2022

Sweet & Sour Siu Mai 甜酸炸燒賣串

pineapple salsa, pineapple chips
Schloss Gobelsburg Riesling, Kamptal, Austria 2023

ENTREE

Bacon & Egg Pearl Noodles 煙肉蛋銀針粉

Crispy bacon, bean sprouts, garlic chives, soft egg, and rice noodles
Gilles Coperet Brouilly 'Saburins', Beaujolais, France 2022

Chicken Curry 葡國雞

Macao-style Portuguese Chicken, Madras curry, coconut milk, peanut and olives
Tensley "Fundamental" Chardonnay, C.Coast, California 2022

Steamed Branzino 清蒸鱸魚

Cantonese black beans, ginger, scallion, cilantro, caramelized soy sauce.
Salmon Selection Brut Champagne, Reims, France NV

Crispy Tofu 脆皮豆腐

Black pepper sauce, bok choy, scallions
Vigneron Pinot Noir, Santa Lucia Highlands, California 2019

DESSERT

Miso Caramel Apple Sundae 味噌焦糖蘋果聖代

with walnut streusel, basil

Hong Kong French Toast 芋頭西多士

Stuffed with ube cream, topped with sweetened condensed milk

+7