

# Raw Kitchen

## HALL

### DINNER

#### A LITTLE SOMETHING

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Tuna Tartare herbal Sauce, puffed rice, pickled chilli	42	Snapper Ceviche Thai-shoyu dressing, lime zest, chilli oil	36
Creamy Ricotta (VG) charred grapes, candied sunflower seeds, spiced crisp tortilla	29	Pad Kra Pao Croquettes Thai basil vinaigrette, scallions	19
Coconut Bread (V) habanero eggplant relish, chives	24	Prawn Toasties tobiko, ginger lime dressing, dill	22

#### FOR THE TABLE

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Romesco Rigatoni (V) mojo, arugula, lemon zest	39	Black Mamba tiger prawns, fermented chilli sambal, squid ink sofrito, egg yolk	58
Crab Meat Tagliatelle prawn broth, salsa verde, chives	57	Pan Roasted John Snapper Café de Paris, watercress, pickled radish	62
Warung Wagyu Beef Brisket Latin slaw, lime, crispy rice shallots	118	Balsamic Duck Leg potato leek fondue, parmigiana reggiano	53
Miso Jerk Chicken pineapple sriracha, mixed local herb salad	49		

#### ON THE SIDE

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Lettuce Salad (V) Avocado, fatty raisins, ulam pegaga	21
Brussels Sprouts (V) tamarind dressing, pickled chilli, mint	29
Grilled Broccoli (V) pomegranate, coriander-cashew cream	24
Thick Cut Fries (VG) aji verde aioli, sazón trio-peppercorn powder	18

#### SWEETS

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Strawberry Tart (VG) whipped rum cream, lime zest	38
Lemon Tres Leches (VG) lemon curd, thyme feuilletine, mint	28
House Made Sorbet (V) per scoop choice of raspberry, pineapple or guanaja chocolate	7

VG - VEGETARIAN V - VEGAN

ALL PRICES ARE SUBJECT TO 6% SST

@RAWKITCHENHALL