

THE BALFOUR KITCHEN & BAR

SNACKS

Truffle prawn crackers	- 8
Prawn and ginger dumplings, nuoc cham	- 17
Duck spring rolls, plum and peanut sauce	- 17
Ube Vermicelli rolls, black vinegar dressing	- 15

BAHN MI

Pork belly, pate, hot and sweet sauce, assorted pickles and salad (df)	- 19
Soy glazed eggplant, satay sauce, assorted pickles and salad (vegan)	- 18

MAINS

Chilli Crab cakes, ponzu slaw, toasted nori (df)	- 40
Hainanese chicken, fennel and orange salad (df, gf)	- 36
Hot, sticky and sweet beef, cherry tomato and shiso salsa (df, gf)	- 38
Baked pumpkin gnocchi, mozzarella, korean sugo, Vietnamese mint gremolata (gf, vegan avail)	- 34

SIDES

Fries, house seasoning, sriracha mayo (gf, vegan)	- 12
Sesame dressed leaves, fried garlic (gf, vegan)	- 10

DESSERTS

Madeleines, calamansi curd, macerated berries	- 16
Dark chocolate fondant, pandan mascarpone, chocolate pearls	- 16
Orange and almond chiffon, coconut ice cream (gf, vegan)	- 16