

# NANAM

Set menu

68 / Guest

## Entrée

### Taco + Siopao = TacoPao

*Sticky pulled pork, "Nanam" steamed buns, pork chicharron, homemade pickles and peanuts*

### Crispy Cassava Queso

*Halloumi cheese cassava / roquette / Tamarillo chutney*

### Ensaladang Talong

*Smoked eggplant in Nanam salsa verde / Cherry tomatoes / brown rice cracker / mixed herbs*

### Adobo Croquettes

*Crispy morsels of pulled lamb shoulder in Adobo sauce served with mint crème fraiche*

## Mains

### Roasted Pork belly "Lechon"

*Free range crispy pork belly / sweet and sour shiitake cucumber / caramelised pate sauce*

### Grilled NZ Angus Rib eye

*Lemongrass ginger grilled NZ Angus Rib eye / lemongrass jus / smoked cauliflower salad*

### Yellow fin Tuna

*Grilled Yellowfin Tuna "Inihaw" / citrus and fennel salad / fermented Szechuan and ginger marinade*

### Fish of the Day

*Fish of the Day / muscovado glaze / Cavolo nero / Mint / Kale*

## Sides

### Broccoli Salad

*Broccoli / upland cress / black sesame*

### Nanam Rice

## Desserts menu

### Turon

*Banana Parfait / Jackfruit gel / coconut ice cream / beetroot crème fraiche*

*or*

### Ovaltine

*Dark chocolate fondant / Jasmine tea mousse / rhubarb / salted caramel ice cream*

*(Minimum of 4 guests)*