

## \$33 THREE-COURSE DINNER

CHOICE OF APP, MAIN & DESSERT

(excludes tax & gratuity)

### FEATURED DRINKS

#### RUMMERLICIOUS (1.5oz)

havana club 3 year rum, havana club añejo reserva rum,  
passion fruit honey,  
lime & five-spice infused pineapple juice 7.

#### R&D SANGRIA (4oz)

argento red wine, havana club 3 year rum,  
seasonal fruit, lime juice, soda, orange syrup 12.

#### LAVENDER LEMONADE (non-alc)

lavender honey, lemon juice, soda 7.

#### ESTRELLA DAMM (14oz) 5.

### WIN A TRIP FOR TWO TO SPAIN!

For every order of Estrella Damm, receive a ballot to enter.

## SIU 小

SMALL

#### SICHUAN GAZPACHO

rice cracker, charred corn, furikake, tobiko

#### BEEF STIR-FRY SPRING ROLLS

black bean sauce, sesame oil,  
smoked mozzarella

#### WOK FRIED BOK CHOY

mirin, yamasa soy, curry leaves, thai chili,  
singapore crunch

#### CHICKEN SATAY BAO

chicken thigh, nuoc cham pickles,  
spiced peanuts

## DAI 大

LARGE

#### BEEF BACK RIBS

kalbi bbq sauce, cornbread waffle,  
asian coleslaw

#### LAKSA SEAFOOD CHOW MEIN

crispy noodles, salmon belly, scallop,  
squid, bok choy

#### STONE BOWL BIBIMBAP

black rice, egg, crispy tofu,  
chinese vegetables, sesame chili sauce

#### R&D FRIED RICE

ground pork, chinese olive leaf,  
smoked portobello, eggs, chicharrón

## TIM BAN 甜品

DESSERT

#### MATCHAMISU

milk tea ladyfingers, matcha mascarpone,  
cocoa tuile, biscotti crumble

#### BLUEBERRY TART

blueberry compote, tamarind jam,  
toasted brown rice ice cream

#### COCONUT CUPCAKE

banana, pandan icing, toasted coconut

# SUMMERLICIOUS<sup>OM</sup>

JULY 6 - 22, 2018

Produced by  Toronto