

CARDAMOMO & CO

BAR ■ KITCHEN

SNACKS

Pork Belly Satay.....	\$13
<i>cubeb pepper, honey, black vinegar</i>	
Crispy Chicken Pot Stickers.....	\$14
<i>lemongrass, ginger, nuoc cham</i>	
Glass Noodle Spring Roll.....	\$12
<i>star anise, papaya ginger chutney</i>	
Vegetable Pakora.....	\$13
<i>tamarind & maple chutney</i>	
Steam Buns.....	\$14
<i>slow cooked pork shoulder, hoisin, five-spice, spicy cucumber</i>	

APPETIZERS

Pan Roasted Scallops.....	\$19
<i>caramelized baby corn, scallion, green curry</i>	
Coconut Calabaza Soup.....	\$13
<i>allspice, galangal, kaffir lime, cilantro</i>	
Tempura Shrimp.....	\$18
<i>sweet hot chili aioli, black sesame, herb salad</i>	
Seared Foie Gras.....	\$21
<i>apple, clove scented squash, ginger & quince purée</i>	
Chicken & Shaved Vegetable Salad.....	\$17
<i>banana blossom, roasted chilies, shallot, holy herbs, lime</i>	
Cardamom & Co. Salad.....	\$16
<i>tropical fruits, water chestnut, carrot, radish, mango pickle, miso vinaigrette</i>	
Steak Tartare.....	\$22
<i>Sri Lankan black curry, cured egg, crispy wonton</i>	

ENTRÉES

10 Spice Seared Snapper	\$38
<i>crab sticky rice, crispy mushroom, tomato & kaffir lime broth</i>	
Fresh Lobster Tail	\$59
<i>ginger carrot purée, glazed vegetables, dill, vadouvan beurre noisette</i>	
Grilled Tuna	\$41
<i>whipped & crispy taro root, English peas, crispy shallot, black truffle curry butter</i>	
Roasted Mushrooms	\$35
<i>black rice, Singapore slaw, pomegranate & clove sauce</i>	
Filet Mignon au Poivre	\$53
<i>malabar pepper, potato puree, edamame, spiced beure rouge</i>	
Fig Glazed Rack of Lamb	\$49
<i>cheddar potato samosa, garam masala creamed spinach, red wine jus</i>	
Roasted Chicken Breast	\$37
<i>kimchee potato hash, sunny egg, glazed onions, basil & coriander jus</i>	
Cardamom Roasted Duck Breast	\$47
<i>basmati rice, dried fruits, caravan spices, cashew butter</i>	
Grilled Ribeye	\$52
<i>onion pakora, pickled mustard seeds, oxtail rendering</i>	

SIDES

Toasted Sesame Rice	\$8
<i>black sesame, green onion</i>	
Aromatic Stir Fried Vegetables	\$8
<i>miso butter</i>	
Coconut & Peanut Whipped Potatoes	\$9
Chickpea Fried Onion Rings	\$12
<i>spicy aioli</i>	