

Shambles Brewery's Paired Dinner
Thursday 23 May, 6-9 pm

MENU

\$75 pp | \$67.5 Accor Plus

Crispy Soft-shell crab Bao (D)
w. green papaya, coriander & namjim dressing

Paired with Singularity - Hazy Mid

Salt & Pepper Squid (D)
w. nuoc cham, lime, cabbage & peanuts

Paired with Larga

Malaysian Satay Chicken Skewers (4) (NGR, D)
w. fragrant peanut sauce

Paired with Dirty Copper - Amber Ale

Borneo Style Beef Short Rib Rendang
w. acar, coriander & coconut flakes

Paired with American IPA - Dances with Hops

Pulut Hitam
w. mango compote, palm sugar sweetened coconut cream &
shredded coconut

Paired with Robust Porter - The Big Guy

Dietary:

D - Dairy Present

NGR - No Gluten in Recipe

MR. **GOODGUY** 先生