



× *Chez Mal*

THIS IS A DINING CONCEPT TO ELEVATE THE SENSES

experience the essence of SORA at Chez Mal

CHARRED EDAMAME BEANS

smoked salt (VGI)

SUSHI PLATTER

tuna sashimi | salmon nigiri | tiger prawn nigiri | california roll

PAIRED WITH

PEACH & LYCHEE SPRITZ

birottet crème de pêche, kwai feh lychee liqueur,
lavender cordial, peach bitters, prosecco, peach soda

FLAT IRON STEAK

roasted onion, watercress, fries

PAIRED WITH

SPICY MARGARITA

818 blanco tequila, cointreau, lime, agave, chilli

OPTIONAL ADD-ON

BLACK COD SKEWER 14

miso, lime

CALAMANSI CITRUS POSSET

honeycomb, raspberries, thai basil (VGI)

PAIRED WITH

CITRONCELLO



Please be aware that the SORA menu does not cater for specific allergens or dietary requirements. Please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. For further information on allergens please scan here.

