## #POTSOCIALITE





## STEP 1: CHOOSE THE SAUCE BASE

1 TRUFFLE CRUSTACEAN VELOUTÉ 3 BRANDY BEURRE BLANC 5 BONITO BROTH 2 SPICY CHORIZO TOMATO 4 WHITE WINE GARLIC CHILLI

## STEP 2: ADD MORE TO THE POT (OPTIONAL)

1	CORN ON COB 3PCS	\$3	7	HALF SHELL SCALLOP 2PCS	\$5
2	CAULIFLOWER	\$2	8	FULL SLIPPER LOBSTER	\$13
3	CARROT	\$2	9	FULL SPANNER CRAB	\$18
4	WHITE CLAM 10PCS	\$5	10	FULL MUD CRAB	\$18
5	GREEN MUSSEL 5PCS	\$5	11	CRAWFISH 6PCS	\$18
6	BLUE MUSSEL 6-8PCS	\$5	12	TIGER PRAWN 6PCS	\$13

## STEP 3: ORDER SIDES TO GO ALONG (OPTIONAL)

1	CRISP IBERICO PORK BELLY	\$15	10	TRUFFLE FRENCH FRIES	\$4
2	DEEP-FRIED SHRIMP WONTON	\$5	11	SALAD WITH BALSAMIC VINAIGRETTE	\$4
3	SEAFOOD RADISH CAKE	\$5	12	63°C EGG WITH TRUFFLE OIL	\$2
4	CHEESE & PORTOBELLO SPRING ROLL	\$8	13	BELACAN CHICKEN WING	\$7
5	BEER BATTERED FRIED OYSTER	\$8	14	DUCK POCKET	\$5
6	STEAM JAPANESE RICE	\$2	15	EIGHTTREASURE FRIED RICE	\$11
7	JAPANESE UDON	\$3	16	GARLIC FRIED RICE	\$7
8	MASHED POTATO	<b>\$4</b>	17	SNOW CRAB FRIED RICE	\$11
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