

# JANUARY

## FOOD & BEVERAGE

### Specials

#### INGREDIENT OF THE MONTH: PACIFIC WHITE SHRIMP

This month, our chefs spotlight the versatile and delectable Pacific White Shrimp, a prized ingredient native to the Pacific coast of Central America. Farmed locally as part of a community support project, these shrimps are Aquaculture Stewardship Council-certified and raised in well-maintained ponds with sustainable feed. Their exceptional flavor and texture make them the perfect centerpiece for our monthly specials, carefully crafted to delight your palate.

## BEVERAGES

The 2nd Floor, Grillhouse, Union Bar & Tradewinds:

#### Master Sommelier Pairing Recommendation:

Hojicha Saicho  
Sparkling  
Tea (non-alcoholic)

200ml \$20  
750ml \$55



Chandon  
Garden Spritz  
\$16



### CENTRAL

Boston Cream Pie  
(contains alcohol) ☉ 🍷 \$7.50/slice  
\$60/whole

Affogato 🍷 \$5.80



## FOOD



Grilled Shrimps with  
Mango Habanero Salsa 🍷 \$33



Steamed Egg White with Shrimps 🍷 ☉ \$28  
Served with preserved raddish sauce



Shrimp & Basil Tomato Pasta 🍷 \$22



Diablo Shrimp & Avocado  
Flat Bread 🍷 🍷 \$22



Drunken Shrimps  
(contains alcohol) 🍷 \$28

Photos are for illustration purpose only.