



FRIED CHICKEN MONTH

LOUISIANA HOT CHICKEN (2nd – 8TH)

27-hour brined crispy fried chicken tossed in our special cayenne pepper sauce & crumbled blue cheese

CHILI-LIME FRIED CHICKEN (9TH -15TH)

Crispy fried chicken tossed in our chili-lime seasoning shishito peppers and Thai basil

CAROLINA BBQ (16TH – 22nd)

Our famous fried chicken served with a sweet and tangy Carolina mustard barbecue sauce

REAPER X SZECHUAN (23rd – 29TH)

Crispy fried chicken tossed in special blend of smoked Carolina Reaper and Szechuan pepper served with fried ginger and spring onion

38.00++ each

PAIR WITH

Champagne Devaux,
Cuvée D Brut Côte des Bar,
France, N.V
\$110++ per bottle

Bisol, Belstar Brut
Prosecco, Venetto,
Italy, NV
\$60++ per bottle

*Menu is subject to change due to availability of fresh and seasonal produce.
Prices displayed are subject to prevailing goods & services tax and 10% service charge.*