



PATCHWORK DINNER

V - Vegetarian
B - Good for beer
C - Good for cocktails
W - Good for wine

SMALL

 Crudite w/ Whipped Cod's Roe W	13
assorted vegetables, lemon oil, furikake	
Romaine Salad V C	12
carrot miso dressing, cherry tomato, egg	
Bread & Bakkwa Butter (B.B.B.) C	10
sourdough bread with kitchen made bakkwa butter	
Smoked Sardine Toast W	19
onion relish, gochujang butter, chives	
Prawn Ceviche C	15
laksa pesto, sea bream sashimi, cashew nut	
 Bacon Cheese Tart W	16
bacon onion jam, comte, black pepper	
 PWK Waffle Fries V B	7
kitchen asian spice blend	
Salt & Vinegar Artichoke V C	10
artichoke hearts, vinegar powder, lemon, tempura batter	
Ham & Cheese Millefeuille W	14
jambon blanc, emmental, panko	
Chicken Rice Arancini C	9
pickled cucumber, chili gel	
 Baked Chili Crab Dip C	24
fried mantou, parmesan, baked egg	

LARGE

Steak & Butter B	29
kitchen steak sauce, vinegared scallions	
 THE Pork Katsu C	25
sweet potato puree, kimchi-tomato sauce	
 Patchwork Chicken B	21
grilled boneless chicken thigh, napa cabbage, gochugaru	
Open Pork Mantou W	22
8-hour braised pork belly, pickled mustard greens, coriander	
Eggplant V W	18
grilled eggplant, yakiniku glaze, miso yoghurt	
 Mentaiko Udon W	19
dashi egg foam, shredded seaweed	
Laksa Tortelloni B	21
kitchen made prawn paste, 48 hour unami egg	

SWEET

 Yuan-Yang Misu V C	11
coffee infused lady finger, milk tea mascarpone, almond crumb	
PWK Mango Pomelo V W	9
mango panna cotta, coconut milk shaved ice	
Miso Caramel Tart V B	9
miso custard tart, gelato	