



TOLO

生海鮮, 小點 RAW BAR & SNACKS - Choose Two

(additional option \$5 pp)

- east coast oysters with Sichuan oil
- cold marinated mussels with soft tofu
- raw tuna with pickled ramps, egg yolk & rice cracker (+\$3 pp)
- salt & pepper tofu with chili aioli
- watermelon wedges with chili crisp & lime
- spicy fried chicken sandwich on Elbow bun (+\$5 pp)

魚子醬 CAVIAR - please inquire for more details & pricing

開胃 APPETIZERS - Choose Two

(additional option \$5 pp)

- cucumber & wood ear with wasabi
- cold "mouthwatering" spicy chicken w cashews
(served with steamed rice)
- little rice noodles with XO sauce
- scallops with glass noodles, sweet soy & cilantro
- lap cheong "carbonara" with Sichuan peppercorns

主菜 MAINS - Choose Two

(additional option \$10 pp)

- ten vegetable mala dry pot
- fried chicken thighs with chili crisp & cucumber dill salad
- sweet & sour crispy fish
- Chinese sausage & gai lan fried rice
- salt & pepper pork chop with hot pepper sauce & herb salad
- "beef & broccoli" (+\$10 pp)

蔬菜 SIDES - Choose Two

(additional option \$5 pp)

- seaweed "shake shake" fries
- "fish fragrant" Brussels sprouts
- pea shoots in supreme stock
- string beans with minced pork
- steamed rice

甜點 DESSERT - each optional add-on

- Hong Kong milk tea bread pudding with matcha gelato \$8 pp
- passionfruit sago with seasonal sorbet & fresh fruit \$7 pp
- cake cutting fee \$5 pp

**This is a special event menu. Event Menu starting at \$125 pp.
Menu subject to change due to availability and seasonality.**

Please let us know about any dietary restrictions.



Photo Credit: Matt Dutille