

# Charlie's Kitchen

November 2019  
C'an Amable, Soller

*To Start:*

*Mangosteen & Lychee Cocktail*

*'Lubina Spring Roll'*

Lubina tartar, shallots, chives and lime,  
crisp spring roll tube, charcoal and black garlic aioli

*'Oyster, Mushroom, Croissant'*

Sweet soy oyster mushroom croissant

*'Beef and Lemonade'*

Chilli beef gyoza, pickled pink ginger lemonade,  
soy and fermented black vinegar

*Tea and Cigarettes'*

BBO'd and smoked aubergine dashi consommé,  
spiced masterstock braised lamb cigarettes,  
served with smoking ashtrays of cinnamon and star anise

*'Chicken Chow Mien'*

Crispy fried noodle dome garnished with  
spring onion, seaweed, flowers and garden greens,  
with a pour your own Chow Mein sauce  
of masterstock chicken braised thighs and stir fried breast

*'Salmon Lollipop'*

Citrus and star anise cured and raw salmon lolly-pop,  
avocado purée, charcoal aioli, wasabi pea, salmon keta,  
puffed wild rice and wasabi pea granola, dill

*'Thai Green Chicken Curry'*

Thai green curry purée,  
lemongrass, kafier lime and lime granita,  
crispy chicken skin

*'Iberico Pork, Cabbage, Sang Choi Bao'*

Fermented soy bean and chilli marinated Iberico pork fillet,  
cabbage wrapped and warmed with pork San Choi Bao,  
edamame and coriander purée, master jus and lotus root wafers

*'Mango, Coconut, White Chocolate'*

Mango pannacotta, mango diced raw with black sesame,  
coconut gel and powder, charcoal and black sesame meringue,  
white chocolate wafers, garden greens

*To Finish:*

*Black Lychee Tea*