

# Vivid The Hive

## SHARED ENTRÉE

### **Beef Brisket Bao Bun**

10hr slow-cooked in chef's honey master stock, cabbage, smokey Chinese BBQ sauce

### **Duck Soft Shell Tacos**

House honey rub roast duck, celery, cucumber, shallots, spicy hoisin sauce

### **Seasoned Edamame**

Tossed with bees' pollen, soy sauce flake

## MAINS

Select one

### **Cruise Hai Nan Chicken**

Poached chicken, soy, ginger with fresh honeycomb dipping sauce, fragrant rice (gf)

### **BBQ Market Fish**

Fresh fish fillet, sauté Asian green in honey garlic soy, steam jasmine rice

### **Pork Adobo**

Authentic Filipino 12hr slow-cooked pork belly in chef's fragrant honey master stock, root vegetables, jasmine rice (gf)

### **Gado Gado Indonesia Salad**

Baby cos, green beans, cherry tomato, potato cube, cucumbers, fried tofu, vegetable crackers, house peanut sauce, bee pollen (v)

## DESSERT

### **GREEN TEA JELLY**

Matcha, lime, ginger, lychee, freeze-dried honeycomb, served in a takeaway box so you can walk through the VIVID Lights

v - vegetarian, vg - vegan, gf - gluten free

JUNK  
LOUNGE.