

# DUCK AND OKRA SALAD

a recipe by Tataki

*A beautiful mixture of imported Thai crispy duck and local farm grown okra. A tangy dressing of nam jim accompanies this amazing salad. Experience the local streets of Thailand on your palate.*

## *About Tataki:*

To the world, Tataki is a Japanese preparation technique that requires meat or fish to be thinly sliced, and seared on a pan on high flame for a really short while (or served raw). But to us, and to our audience, it's a young and snappy, yet niche name for an immersive Asian Gastrobar. It rolls off the tongue just like a tuna tataki slice rolls on the tongue when one devours it.

## *Ingredients:*

Roasted duck 40g, sliced  
Basil 4-5 leaves  
Mint 4-5 leaves  
Onion 1 (large), finely sliced  
Nam Jim sauce 10ml  
Chilli plum sauce 1 tsp  
Okra, 2 pieces, julienne cut  
1 tbsp cornflour

## *Method:*

1. Mix cornflour in water and add the okra slices.
2. Deep fry for 2-3 min until crisp. Set aside.
3. In a separate bowl, first add the roasted duck slices, mint, basil, sliced onion, and all the sauces.
4. Toss together
5. Lastly, add the fried okra and mix well. Garnish mint sprig and basil

Recipe brought  
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# PICTURE PERFECT COCKTAIL

a recipe by Tataki

*Feel the freshest botanicals of gin coming together with elderflower and home brewed chamomile tea. To add to this, you'll also feel the fresh notes of cucumber in this concoctions. Cheers!*

## *Ingredients:*

Chamomile infused gin 60ml  
Elderflower syrup 15 ml  
Cucumber 1 slice  
Star anise 1 piece  
Ice

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## *Method:*

1. Add ice in a shaker along with all the ingredients, shake well and pour in a white wine glass.
2. Garnish with cucumber slice & star anise
3. Equipment : Boston shaker Hawthorne strainer Fine strainer Champagne tulip

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