

DINNER TASTING MENU

BY LUKE NGUYEN

\$79 pp

To Share | Minimum of 2 people

Chef's selection dumplings
with Botanic House dressing (2 pieces per person)

Edamame & avocado salsa,
sesame rice crackers, lemon olive oil (vg, gf)

Seared Hokkaido scallops,
green mango & Vietnamese herbs salad (gf)

Sashimi kingfish, finger lime,
miso & sesame oil dressing

Roast duck salad,
pickled vegetables, palm heart, chilli jam dressing

Caramelised market fish fillets,
tempura saltbush, steamed vegetables (gf)

Crispy skin corn-fed chicken,
master stock, chilli satay sauce (gf)

Steamed Jasmine rice

Cream caramel pudding,
coconut sponge cake, salted caramel popcorn (gf)

Vietnamese coffee tres leches,
miso caramel almond cookie, soy sauce ice cream

Matching wines available \$45pp (includes 4 wines)

NV Bandini Prosecco Extra Dry, Veneto, Italy

Totara Sauvignon Blanc, Marlborough, NZ

Black Cottage Pinot Noir, Marlborough, NZ

Valdespino El Candado Px Sherry, Jerez, Spain

