

DINNER TASTING MENU

BY LUKE NGUYEN

\$79 pp

To Share | Minimum of 2 people

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

Organic chicken skewers marinated in bean curd,
spicy satay sauce & bush cucumber (gf)

Chef's selection dumplings (2 pieces per person)
Seared Hokkaido scallop, toasted coconut,
cashew nut, awesome pork floss

Seared Yellow fin tuna,
sesame seed, finger lime, chilli tamari dressing

Green papaya salad, twice-cooked pork belly
& Vietnamese herb

Pan-fried turmeric market fish fillets,
sauté karkalla, samphire, rice noodle, dill (gf)

Crispy skin master stock chicken,
shallot, ginger, oyster sauce (gf)

Jasmine Rice (gf)

Mango pudding,
fresh season fruit, coconut sponge, tapioca (vg, gf)

Vietnamese coconut cake,
almond cookies, matcha 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

