

MOTHER'S DAY

Dinner Tasting Menu

ADULTS & CHILDREN 12-18

Entrée

Chef's Selection of dumplings (2 pieces / pp)

Young jackfruit chilli paste, fried shallot
and sesame crackers

Corn fritters with Botanic House
tomato chilli jam dipping sauce

Organic chicken skewers marinated in beancurd
served with spicy satay and bush cucumber (gf)

Main

Seared Yellowfin tuna with sesame seed,
finger lime and chilli tamari dressing

Lemongrass beef and cabbage salad with
Vietnamese herbs and pickled vegetables (gf)

Pan-fried fish fillets, tomato, turmeric &
galangal sauce with tempura saltbush (gf)

Crispy skin master stock chicken, egg noodles,
steamed vegetable and plum sauce

Jasmine Rice (gf)

Desserts

Lychee pudding, fresh seasonal fruit, coconut
sponge and tapioca (vg, gf)

Vietnamese coconut cake, almond
cookies and raspberry sorbet