

DINNER TASTING MENU

BY LUKE NGUYEN

To Share | Minimum of 2 people

\$89 pp

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

Young jackfruit chilli paste, fried shallot,
sesame crackers

Vietnamese style corn fritters with
Botanic House tomato chilli jam dipping sauce

Organic chicken skewers marinated in bean curd
served with spicy satay & bush cucumber (gf)

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

Slow cooked spiced Wagyu beef brisket,
cabbage salad with Vietnamese herbs &
pickled vegetables (gf)

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

Twice cooked master stock chicken, egg noodles,
steamed vegetables, plum sauce

Jasmine Rice

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

Vietnamese coconut cake, almond cookies,
raspberry 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

*10% surcharge applies on a party of 8 or more. 15% surcharge applies
on all credit cards. A 15% surcharge applies on public holidays.*