

DELUXE PACKAGE

Dinner

\$155PP

House Cocktail

(Choose One)

Aperol Spritz

Aperol, Bandini Prosecco, soda

Botanica Spritz

Poor Tom's Strawberry Gin Elderflower,
Bandini Prosecco, Fever-Tree Tonic

Matching Wines

NV Bandini Prosecco, Veneto, Italy

Totara Sauvignon Blanc, Marlborough, NZ

Holm Oak 'Protégé' Pinot Noir, Tamar Valley, TAS

Valdespino El Candado PX Sherry, Jerez, Spain

Coffee

Espresso, long black

Macchiato, piccolo, flat white, latte, cappuccino,
mocha, hot chocolate

Loose leaf Tea

Black

NYC Breakfast, French Earl Grey, English Breakfast

Green

Green Sencha, Green Rose, Lemon Green

Herbal

Chamomile, Peppermint, Lemon Grass Ginger, Chai
(allow 5 minutes for proper infusion)

Tasting Menu To Share

Amuse-Bouche

Entrée

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

Young jackfruit, chili paste,
fried shallot & sesame cracker (gf)

Seared Hokkaido scallops
with edamame salsa & pineapple dressing (gf)

Salt & native pepper calamari
with Vietnamese lemon sauce

Main

Sashimi kingfish, finger lime
with miso & sesame oil dressing

Slow cooked spiced wagyu beef brisket,
cabbage salad

Caramelized market fish fillets, tempura saltbush
with seasonal vegetables & green peas (gf)

Twice cooked master stock chicken
with authentic turmeric curry (gf)

Jasmine Rice

Dessert

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

Vietnamese coconut cake, almond cookies,
raspberry ice cream

Add-ons \$18

(basket of 3)

Crab & scallop dumplings

Duck & pumpkin dumplings

Wild mushroom dumplings (v, vg)

Credit card surcharge 15%, 10 or more people 10% gratuity, Sunday surcharge 10% and public holiday surcharge 15%.

(v) vegetarian (gf) gluten free (vg) vegan (gfo) gluten free option available (vgo) vegan option available