

DELUXE
PACKAGE
Dinner

\$155PP

DRINKS

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)

MENU

BY LUKE NGUYEN

Dinner 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)