



TASTING MENU

180 PER GUEST

BABY CUCUMBER, cashew cream, Sichuan chilli crisp
PICKLED SPRING BAY MUSSELS, fennel pollen, Lanzhou chilli oil, nasturtium vinegar
PRAWN TOAST, sea urchin, green garlic and salted yolk butter

4 DANCES OF THE SEA

ABROLHOS ISLAND SCALLOP, pickled black fungi, aged black vinegar, shiso
ORA KING SALMON, black bean and orange dressing
GRILLED CALAMARI, pickled mustard greens, ginger and dried chilli
KASHGARI SPICED TUNA, garlic roasted eggplant, pine nuts, aged black vinegar

STEAMED TOOTHFISH, Organic silken tofu, ginger and spring onion oil

PORTERHOUSE MBS 6+ WAGYU STRIPLOIN
cooked over charcoal all served with bibb lettuce, seaweed,
Dongbei short grain rice and house condiments

JASMINE RICE ICE CREAM, red bean and chestnut, warm cocoa caramel
PETIT FOURS and MIGNARDISE

BEVERAGE PAIRING

6 COURSE MENU WINE PAIRING 100
CHINESE TEA PAIRING 50
ADDITIONAL COURSE PAIRING See wine list
ADDITIONAL CHINESE TEA PAIRING 8 per course