

# DINNER TASTING MENU

BY LUKE NGUYEN

To Share | Minimum of 2 people | \$99pp

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 (basket of 3) \$18

Crab & scallop dumplings  
Duck & pumpkin dumplings  
Wild mushroom dumplings (v, vg)

### Matching wines (4) \$45pp

NV Bandini Prosecco Extra Dry, Veneto, Italy  
Totara Sauvignon Blanc, Marlborough, NZ  
Holm Oak 'Protégé' Pinot Noir, Tamar Valley, TAS  
Valdespino El Candado Px Sherry, Jerez, Spain

Credit card surcharge 1.5%, 10 or more people 10% gratuity,  
Sunday surcharge 10% and public holiday surcharge 15%.