

LUNCH TASTING MENU

BY LUKE NGUYEN

To Share | Minimum of 2 people | 89pp

Amuse-Bouche

Entrée

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%.