



ON ARRIVAL

Crispy rice, A5 Kagoshima wagyu, green garlic aioli, beluga caviar

Freshly shucked oysters, green Nam Jim

Chicken and Chinese mushroom spring rolls, shiitake dust, sticky soy

SMALL

Scallop crudo, chilli sesame crunch, dill and green apple emulsion

Massaman roasted cauliflower, chilli peanuts, soft herbs

Spicy tuna tartare, avocado, coriander, lime, wonton crisps

LARGE

Chu chee curry of squash, butternut pumpkin, kaffir lime, Chinese water spinach, coconut

Sake, red miso and coffee burnt rump cap, black pepper sauce

Steamed Patagonian toothfish, Shui “crack sauce”, fish crackling

Served with

Steamed jasmine rice, steamed greens

DESSERT

Pandan brûlée, mango and coconut sorbet