

dinner a la carte menu

entrée

Kingfish sashimi, mandarin infused soy sauce (10 pc) [GF]	\$ 28.5
Okinawa cuttlefish and scallop toast, squid ink (2 pc)	\$ 20.5
Roast duck and mushroom pancake (2 pc) [GF-OP]	\$ 19.5
Mushroom vegetarian pancake (2 pc) [GF-OP, V]	\$ 18.5
Wagyu beef tataki (MB8+), sichuan green pepper infused leek, burnt soy (6 pc) [GF-OP]	\$ 25.5
Steamed scallops with citrus pepper and black tea infused conpoy dressing (6 pc)	\$ 24.5
Caramelized petit sticky rice rolls with scallop, and salted egg yolk (4 pc)	\$ 20.5

mains

Wok-tossed king prawn with mixed peppercorn (6 pc) [GF]	\$ 40.5
Fish of the day [GF]	\$ 39.5
Braised lamb with chinese herbs, white pepper and eschallot broth	\$ 37
Shantung lamb belly with cashew nuts paste and shallot oil [GF-OP]	\$ 38.5
Eye fillet beef and scallop pepper hotpot [GF-OP]	\$ 38.5
Twice cooked beef short ribs with orange zest infused carrot salad	\$ 38.5
Sichuan style crispy chicken, black fungus, pickled cabbage [GF]	\$ 36
Crispy tofu with mixed vegetables, eschalot broth [V-OP]	\$ 32.5
Sweet and spicy eggplant, sesame, fried shallot [GF, V]	\$ 25.5
Mussels and clams, cantonese fish broth, fried bread, kumquat slice	\$ 35

greens

Stir-fried vegetables in ginger soy sauce [GF-OP, V]	\$18.5
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tasting menu

2 to 8 people

Kingfish Sashimi, mandarin infused soy sauce
Steamed scallops with citrus pepper and black tea infused conpoy dressing
NV Howard Park 'Petit Jeté' Blanc de Blancs Chardonnay, Margaret River, WA

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Okinawa cuttlefish and scallop toast, squid ink
2019 Ravensworth Riesling, Canberra District, ACT

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Wagyu beef tataki (MB8+)
sichuan green pepper infused leek, burnt soy

Caramelized petit sticky rice rolls with scallop and salted egg yolk
2018 Chateau Campuget Viognier, Rhone Valley, France

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Eye fillet beef and scallop pepper hotpot

Stir-fried vegetables in ginger soy sauce
2016 Kaesler 'Avignon' Grenache/Mourvèdre/Shiraz, Barossa Valley, SA

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Dessert of the day

2013 Terre à Terre Botrytis Pinot Gris, Wrattenbully, SA

\$95 per person

(optional)

\$48 per person for five 1/2 glasses to match the tasting menu

No split bills ◆ BYO wine \$18 per bottle ◆ Extra rice \$4 per person

Please note that a 1.4% surcharge will apply to all card payment.