

# 3 Course Dinner Menu

\$90 per person (min. of 2 persons)

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## Entrees

*Choose two options*

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WA Rock Lobster, bacon, kohlrabi & cucumber, sesame

Steamed Hokkaido scallops, Jamon XO sauce

Baked mushrooms, pesto & Mentaiko Taramasalata

Prawn & scallop toast, squid ink

Shanghai-style marinated Hiramasa Kingfish, Sancho pepper

Fried tofu, bean curd skin & ginger soy (V)

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## Mains

*Tables of 2 - Choose 2 mains*

*Tables of 3 to 6 - Choose 3 mains*

*Tables of 7 to 8 - Choose 4 mains*

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Steamed whole fish with herbs cured olives & black bean paste  
15 years old salted lemon & soy (equals two choices)

Tea smoked duck breast, yuzu honey sauce

Pork fillet with ginger & dark vinegar glaze

Wok fried prawns with ginger & shallot

Shantong Lamb

Eye fillet beef hot pot, black pepper & mushrooms

Spiced lentils & chickpeas, roasted vegetables (V)

*Complementary with Broccolini, smoked oyster sauce  
& steamed garlic rice*

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## Dessert

Mango gelato, yuzu curd, coconut, lemon myrtle infused sago  
& ruby grapefruit

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*1.4% credit card surcharge applies to credit card payments*

*10% surcharge applies to public holidays*

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# Tasting Menu |

for 2 or more guests |

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WA Rock Lobster, bacon, kohlrabi, cucumber & sesame

Steamed Hokkaido Scallops, Jamon XO

Prawn and scallop toast, squid ink & preserved pork

Baked mushrooms, pesto & Mentaiko Taramasalata

MB 8+ Wagyu Striploin, beef consommé, Somen noodles

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## Mains

*Choose one option for the whole table*

### Option A

#### Steamed Fish

with herbs cured olives & black bean paste,  
15 years old salted lemon & soy

Eye fillet beef hot pot, black pepper &  
mushrooms

Steamed garlic rice

### Option B

#### 'Siu Mei' Platter

'Char Siu' Pork belly,  
Tea smoked duck breast  
Shanghai-style marinated Kingfish &  
crispy wontons

Steamed garlic rice

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## Dessert

\$120 per person

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