

Chef's Signature
Lunar New Year
five course menu

FIRST COURSE

SMOKED EEL MOUSSE

Snake Bean, Garlic Shoots, Avruga Caviar, Finger Lime, Prawn Cracker

SECOND COURSE

BLACK LIP ABALONE & SCALLOP

Scallion & Ginger Oil, Water Chestnut, Yuzu, Pickled Ginger, Vermicelli

THIRD COURSE

SALT & PEPPER QUAIL

BBQ Brisket, Tallow & Brown Butter Corn Bread, Miso Corn Purée

MAIN COURSE

WAGYU MB8+

X.O. Jus, Miso Corn Purée, Bamboo Shoot, Gai Lan, Baby Corn

DESSERT

GOLDEN PARFAIT

Mandarin Curd, Mascarpone Lime Parfait, Plum Coulis

ALTITUDE

SYDNEY

(v) vegetarian | (ve) vegan | (gf) gluten free | (df) dairy free | (n) includes nuts

