

ALTITUDE

SYDNEY

LUNAR NEW YEAR CHEF'S SIGNATURE MENU

FIVE COURSE - AUD 195

additional

ICONIC WINE PAIRING - AUD 155

SCORCHED SCALLOP

Glutinous Corn, Yuzu, Miso, Perilla, Kombu, Pepita, Gochujang (n)

PINK SNAPPER

Green Pea, Buddha Finger, Burnt Cucumber, Kimchi, Coconut, Curry Leaf, Sea Herbs (n)

DRY AGED DUCK

Red Cabbage, Fermented Cherry, Beehive Honey, Anise Myrtle Jus

WAGYU MB 6+

Shiitake, Guanciale, Gai-Lan, Braised Oxtail, Rice Hash Brown, Xo-Sauce

"YEAR OF THE DRAGON"

FIRE BOMBE ALASKA

Palm Sugar Gelato, Pineapple Curd, Coconut Meringue

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