

TASTE IT ALL

For the table to share - \$80pp

WELCOME

Aromatic turmeric broth, cherry tomato,
heirloom carrot, purslane, taro stem

TO START

Spanner crab, green papaya, cos, bean sprouts,
ginger, mint, coriander, crab oil vinaigrette
Cobia ceviche, galangal glaze, kaffir lime crème, pickled chilli,
macadamia, cucumber and shiso granita

TO FOLLOW

Sauteed sweet corn, hot and sweet sauce, silken tofu
Charred sticky chicken, betel leaf, lemongrass vierge,
crispy garlic, pea blossoms

TO CRESCENDO

Hot, sticky and sweet beef, shaved cabbage, sugar snaps, sprouts, herbs
Five taste barramundi, pineapple salsa, Jerusalem artichoke crisps
Sauteed bok choy, lemongrass dressing, fried garlic
Steamed jasmine rice

TO FINISH

White chocolate and pandan mousse, strawberries,
ginger crumb, lemon balm
Single origin chocolate truffles, cacao nibs