

**TASTE IT ALL**

For the table to share

**WELCOME**

Aromatic turmeric broth, purslane, heirloom carrot, cherry tomato

**TO START**

Ramen chicken terrine, ginger lime coconut gel,  
fermented chilli, crispy chicken skin.

Fermented potato and kombu bread, herb whipped tofu

**TO FOLLOW**

Shark bay scallop, tom yum vinaigrette, spring onions, fried garlic

Sautéed sweet corn, hot and sweet sauce, silken tofu

**TO CRESCENDO**

Roast barramundi, red chilli and coconut broth, green papaya,  
cashews, betel leaf, red onion, cucumber, longan

Hot sticky and sweet beef cheeks, red cabbage, pickled carrot,  
bean sprouts, tamarind dressing, peanuts, herbs

Sautéed Beans, black vinegar, fried garlic, smoked almonds

Steamed rice

**TO FINISH**

Roast white chocolate and pandan mousse,  
ginger nut crumb, macerated berries

Vietnamese mocha truffles

**@thebalfourkitchen #thebalfourkitchenandbar**

Payment by credit card will incur a surcharge: Visa, MasterCard, Credit - 1%  
American Express - 3.3%. Public holiday surcharge - 15%.