

the menu

CHEF
Hemant

FAMILY STYLE SHARE PLATES

Slow poached lobster – ginger – spring onions (DF)

Green lip Abalone – hiramasa kingfish – kohlrabi –
watermelon radish – soy and sesame dressing (DF)

Boiled white cut chicken with sauce (DF)

Wagyu beef – wild mushrooms – XO (DF)

Broccoli raab – sugar snaps
– garlic – rice wine (VEG)

Spicy eggplant – lotus roots (VEG, DF)

Hericot beans – black bean paste – peanuts

DESSERT

Green tea flan in a jar – crispy raspberries
– coconut tapioca (GF)

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



CHEFIN

love food experiences