

COLD APPETISER

Petuna Ocean Trout - \$36

Citrus, Apple, Plum Sauce

Hiyayakko (V) - \$26

Heirloom Tomato, Oriental Dressing, Tonburi

Shanghainese Hairy Crab Roe - \$28

Brown Crab, Soy Curd, Baguette

HOT APPETISER

Deep Sea Fish Maw - \$35

Dou Xi Beurre Blanc, Caviar

Pork Collagen Bone Broth - \$28

Tiger Prawn, Morel Mushroom

US Maple Leaf Duck Rillettes “XO Style” - \$26

Onsen Egg, Burnt Leek Emulsion, Brioche

Baby Organic French Cauliflower (V) - \$24

Cauliflower Purée, House Blend Furikake, Multi Grain Salsa

MAINS

Mongolian Style Curried Lamb Rack - \$55

Braised Spice Jus, Glazed Carrot

Canton Style Steamed Coral Trout - \$58

*Caipo, Sour Mustard, Ginger Scallion, Crispy Garlic
Dashi Braised Radish*

Kiwami Aus Wagyu MBS9 Striploin - \$102

*Pistachio Purée, Air Dried Beef XO, Shallot Dashi Jus,
Silken Potato, Cevennes Onion Parcel*

BBQ Brisbane Quail - \$48

Marinated Cucumber with Teochew Chilli

Braised Ratte Potato (V) - \$35

Pickled Black Trumpet, Silken Potato, Bubu Arare, Winter Truffle

DESSERT

Heirloom Tomato - \$16

Aiyu Jelly, Oolong Tea, Strawberry

Canton Classic - \$18

Mango, Pomelo, Sago

Matcha Azuki Bean Swiss Roll - \$16

Whipped Hojicha Chantilly, Vanilla Ice Cream

Okinawa Brown Sugar Madeleine - \$8

(V) - vegetarian

Kindly note that choice of either Set Menu or A La Carte Menu applies to the entire party.