

FARM FRESH GREENS

Genting Highland Tomato (V) - \$12

Calamansi Juice, Honey

BBQ Hispi Cabbage - \$25

Guanciale, Sour Cream, Pistachio Purée

Organic Cauliflower (V) - \$25

House Blend Furikake, Multi Grain

MAINS

Yume no Daichi Hokkaido Pork Belly

“Hakka Style” - \$38

Dried Cuttlefish, Pickles, Mei Cai, Koshihikari

Crispy Scale NZ Chatham Island Blue Cod - \$45

Fermented Black Bean Beurre Blanc, Cabbage, Ikura

NZ Lumina Lamb Rack “Roti” - \$65

*Oriental Spice Rub, Burnt Nightshade Tartlet,
Green Chilli Purée*

Yunan Cloud Bean Donabe (V) - \$32

Caipo, Kailan, Nanatsuboshi

Aus Wagyu Flank MBS8 - \$52

*Black Pepper Croquettes, Pickled Mustard Green,
Cauliflower*

APPETISER

Spencer Gulf Hiramasa - \$28

Ginger Flower Gastrique, Perfumed Local Greens

Shanghainese Hairy Crab Roe - \$35

Kyoto Soy Curd, Brown Crab, Uni

Truffle Cong You Ramen (V) - \$18

Onsen Egg, Spring Onion Vinaigrette, Crispy Leek

US Duck Leg Rillettes “XO Style” - \$22

Oriental Spices, Burnt Leek Emulsion

Fish Soy Collagen Soup - \$28

Marble Goby, Yuba Skin, Pork Skin, Bamboo Fungus

DESSERT

Japanese Sweet Potato (V) - \$20

Vanilla Ice Cream, Chantilly Cream

Citrus (V) - \$18

Gardenia Flower, Lemon Sorbet, Aloe Vera, Ipoh Pomelo

Trio of Okinawa Brown Sugar Madeleine - \$9

(V) - vegetarian

Kindly note that the same menu has to be enjoyed by the entire party.