

KITCHEN GALLERY MENU

Banquet \$100pp | Wine pairing \$40pp | Premium wine pairing \$65pp

Ma Hor

Candied pork, prawn and chicken relish on green pineapple

Steamed Edamame

Funky tofu butter, togarashi, puffed rice

Youtiao

Vietnamese pâté, sunrise lime, cured duck egg yolk

Wagyu Rump Cap

Pickled chestnut mushroom, yeast garum, sansho pepper

Chargrilled Barramundi Belly

Radish, cucumber, red kosho vinaigrette, furikake

Roasted Bone Marrow

Nam jim jaew, grilled sticky rice

Laksa Chawanmushi

SA king prawn, prawn floss

*Optional Course \$60 *suitable for two people*

Chargrilled KI Half Lobster

Lobster mustard and abalone XO butter

Nomad Farms Chicken Rice

Poached chicken roulade, wok fried greens, ginger chilli sauce

Babi Guling

Balinese roasted pork shoulder, black pudding, nasi kuning, lawar salad, sambals

Shiitake Mushroom Parfait

Burnt miso caramel

