

# VEGETARIAN KITCHEN GALLERY MENU

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

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Ma Hor

Candied young jackfruit relish, green pineapple

Steamed Edamame

Funky tofu butter, togarashi, puffed rice

Youtiao

Miso eggplant, sunrise lime, cured duck egg yolk

Raw Shaved Zucchini

Radish, cucumber, whipped tofu, red kosho vinaigrette, furikake

Bean Curd Roll

Broccolini, carrot, wombok, gochujang dressing

Chargrilled Asparagus

Garlic shoot, egg, fermented chilli hoisin

Chawanmushi

Peanut and shallot crumb

*Optional Course \$15*

Sweetcorn and Pinenut Dumplings

Truffle ponzu sauce

Wok Fried Squash

Black bean sauce, kombu buttered noodles, wakame

Spiced Lion's Mane and BBC

Beans, bean curd and cabbage stirfry, nasi kuning, lawar salad, sambals

Steamed Red Bean and Date Pudding

Coco-peanut caramel, jujube sorbet

