



SHARED PLATE MENU plus BEVERAGE \$50^{pp}

Please enjoy our chef's creative shared plate menu designed for 8 or more. Your table will get a selection of the below dishes plus one beverage per person. Sit back, relax and enjoy our offering.

TO DRINK - choose one

Sapporo tap beer 350ml Glass of house wine or bubbles 150m (Sauv, Pinot Gris, Chard, Pinot Noir or Brut) Ginger Colada cocktail Suzie Wong cocktail

TO START

Edamame beans wok tossed \underline{w} Japanese sake & wasabi salt Umami's hand rolled dumplings of the day \underline{w} sesame chilli oil Lemongrass & five spice Chinese sticky pork skewers

TO FOLLOW

N.Z beef massaman Thai curry \underline{w} potato & peanuts Kung Pao chicken thigh cutlets \underline{w} wok fried greens Chilli & lime rubbed prawns \underline{w} fresh Asian salad Fragrant jasmine rice

TO FINISH

Vanilla & cream cheese wontons \underline{w} chocolate sauce Steamed crepes \underline{w} lemon curd & plum compote