

BANQUET MENU B
UMAMI TRADITIONAL

\$55 pp

MINIMUM 4 PEOPLE

ENJOY A SELECTION OF OUR CHEF'S
FINEST CREATIONS

Wok tossed edamame w sesame oil & wasabi salt GF/DF/V

Karaage chicken w nori salt & Japanese mayo GF/DF

Tuna Yukke DF

Sashimi grade tuna, diced & marinated in spicy Korean tartare sauce
w fresh cucumber, spring onion & toasted sesame seeds.
Topped with fresh coriander & tobiko served w wonton crisps.

Crispy tempura cauliflower & sriracha mayo DF/V

Crispy asian apple slaw w mung beans & fried shallots GF/DF/V

Chili caramel pork belly on kumara & cauliflower puree
w pork crackling GF

Shiitake mushroom dumpling w truffle beurre blanc
Steamed shiitake and portobello mushroom dumplings served on a creamy
truffle beurre blanc topped w fresh coriander, crispy shallots & homemade
chili oil.

Thai Yellow Curry

Wok fried chicken thigh pieces w peanuts, broccoli & potato served in
a creamy Thai yellow curry accompanied w steamed Jasmin rice & coconut raita.

DF/GF

