

旨味



味匠

BANQUET MENU
UMAMI TRADITIONAL
\$60 PP
MINIMUM 4 PEOPLE
ENJOY A SELECTION OF OUR CHEF'S
FINEST CREATIONS

WOK TOSSED EDAMAME GF/DF/V

w sesame oil & wasabi salt

KARAAGE CHICKEN GF/DF

w nori salt & Japanese mayo

CRISPY ASIAN APPLE SLAW GF/DF/V

w mung beans & fried shallots

SPICY 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 DF/V

with Siracha mayo

SHIITAKE MUSHROOM DUMPLING W TRUFFLE BEURRE BLANC VEG

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

CHILI CARAMEL PORK BELLY GF

on kumara & cauliflower puree w pork crackling

THAI YELLOW CHICKEN CURRY DF/GF

Wok fried chicken thigh pieces w peanuts, broccoli & potato served in
a creamy Thai Yellow Curry accompanied w steamed Jasmine rice & coconut raita.