BANQUET MENU
UMAMI TRADITIONAL

$60 per person. Minimum 4 people
Designed to share

WOK TOSSED EDAMAME
w sesame oil & wasabi salt

KARAAGE CHICKEN
w nori salt & Japanese mayo

CRISPY ASIAN SLAW
w mung beans & fried shallots

SPICY TUNA YUKKE
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
with Sriracha mayo

SHIITAKE MUSHROOM DUMPLING
Steamed shiitakeandportobellomushroom dumplings
Served on a creamy truffle beurre blanc, topped
with fresh coriander, crispy shallots & homemade chili oil.

CHILLI CARAMEL PORK BELLY
Slow-cookedpork bellywith creamy kumara& cauliflower purée,
Crispy crackling and chilli caramel glaze.

THAI YELLOW CHICKEN CURRY
Rich Thai yellow curry with chicken, broccoli, potato, and peanuts,
served with steamed Jasmine rice & coconut raita