

Chef's Bespoke Menu

From \$99 PP (Min 2 Guests)

Amuse Bouche

Wok Charred Edamame (GF, PB)

Burnt Garlic, Chilli Oil

Kimchi Croquettes (GF, V)

Aged Cheddar, Potato, Kimchi Mayo

Lamb & Coriander Dumplings (DF)

Sesame Sauce, Chilli Oil

Ora King Salmon Crudo (GF, DF)

Coconut Nuoc Cham, Grapefruit, Cucumber, Crispy Fried Garlic, Fresh Herbs

Palate Cleanser

Lumina Lamb Shoulder (GF, DF)

Toasted Coconut Curry, Papaya Achar, Macadamia

Tso's Chicken (DF)

Crispy Chicken, Dried Chillies, Ginger, Sesame, Spring Onion

Steamed Market Fish (GF, DF)

Clams, Ginger & Green Onion Relish, Soy Bone Broth, White Radish

Steamed Jasmine Rice

Asian Greens (PB*)

Superior Oyster Sauce, Garlic, Ginger, Fried Shallots

Signature Dessert Tasting Plate