

Shandong style chicken skin, cashew cream

Drunken pippies & pickled mussels, aged shaoxing & fennel

Fried bread, charred spring onion & soft curds

Tasmanian ocean trout, nasturtium, sorrel & ginger white soy cream

Pork jowl, Chinese greens cooked in mussel stock,
star anise spiced roast duck sauce

Steamed Australian koshikari rice

Mango pudding, coconut & lime sorbet, pomelo & frozen mango

Petit fours & mignardaise

ADDITIONS

Crispy eggplant, spiced red vinegar	28
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Dry aged, maltose glazed Peking duck six flavours & steamed pancakes	48/88
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Fujian style fried rice, blue swimmer crab, scallop & signature XO	per person/18
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Skull Island tiger prawn noodles, signature XO	48
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Baked cheese tart - L'Artisan extravagant, white chocolate & caramelised whey	8
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Please inform staff of any dietary requirements or allergies.
10% Surcharge applies on Sundays