

corporate dinner menu

CHEF
Winston Zhang

Canapes:

Confit Duck leg katsu, beetroot, wasabi cream

Black garlic waffle, smoked salmon l, yuzu cure

Seared wagyu tartare, horseradish cream, toast sourdough

Entrees:

Tuna tataki, grape, ikura, buttermilk

Spanner crab Chawanmushi, Foie gras, truffle

Mains:

7 days dry aged duck, ginger apple compote, cherry duck jus

Wagyu striploin, potato gratin, water Celery, kizami wasabi,
truffle red wine jus

Dessert:

Chocolate fondant, vanilla ice cream, fair fross, butter
caramel sauce

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今日菜单

主厨

Winston Zhang

小食

茶熏鸭腿肉卡兹, 甜菜根, 芥末奶油

黑蒜华夫饼, 熏三文鱼, 柚子腌制

煎和牛塔塔, 山葵奶油, 烤酸面包

头盘

金枪鱼炭烤片, 葡萄, 鱼子酱, 酪奶

贵妃蟹茶碗蒸, 鹅肝, 松露

主菜

7天干式熟成鸭肉, 姜汁苹果酱, 樱桃鸭汁

和牛火腿眼肉, 土豆焗饼, 水芹菜, 细山葵, 松露红酒汁

甜点

巧克力流心蛋糕, 香草冰淇淋, 法式脆片, 牛油焦糖酱



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