

# your menu

CHEF

Stephane Stanisic

## **Mains:**

Twice cooked crispy skin duck Maryland, star anise, Sichuan pepper, orange, fragrant 5 spices jus DF, GF

Steamed whole Baby Barramundi, ginger, shallots, soy, Shaoxing wine, coriander, lemon, lime DF, GF

Miso glazed grass-fed sirloin steak, pickled ginger, coriander, lime & mirin salsa

## **Sides:**

Sauteed Chinese broccoli, Australian scallops, oyster sauce, tomato, smoked chilli DF, GF

Confit duck fat potatoes, rosemary, garlic, truffle salt VEG, GF

Steamed short grain Jasmine rice VEG, GF

## **Salads:**

Crunchy Asian salad, cabbage, carrots, cucumber, bean sprouts, roasted peanut, miso, sesame oil vinaigrette VEG, GF

Asparagus, salted almond, garlic, seaweed flake, rice vinegar, passion fruit dressing VEG, GF

## **Dessert:**

Spiced black tea panna cotta, coconut jelly, summer berries, pandan shortbread V

\*\* V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



**CHEFIN**

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