

your menu

CHEF
Patrick Dugo

Taste of Australia

Canapes:

Wagyu beef carpaccio, tamari mirin dressing, wasabi crumb, pickled daikon GF

Hokkaido scallop, pickled ginger, wakame, GF

Entrees:

Ora king salmon, carpaccio Panang & kumara, purée , compressed pak Choi

Roast Duck with Ginger & Star Anise Ravioli, plum fluid gel, roasted peanuts.

Mains:

Asahi brined chicken, Black garlic migoreng.

Wagyu beef bulgogi, kimchi hollandaise. XO broccoli

Dessert:

chocolate mousse, candied hazelnut coconut and matcha espuma



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V - vegetarian, VG - **vegan**,
GF - gluten free, DF - dairy free