

your menu

CHEF
Chia-Hao Chang

Canapes:

Cherry tomatoes, ricotta, tomato gel VEG, GF

Salmon taco, avocado purée DF, GF

Entrees:

Daikon, grilled snake bean, dashi sauce, wasabi peas DF, VEG, V

Kimchi leek, nashi pear, barley risotto, kombu soy VEG

Mains:

Pork belly, enoki mushrooms, garlic emulsion GF, DF

Beef cheek, Taiwanese style bourguignon, garden greens GF

Dessert:

Cultured cream, strawberries, honeycomb, almond praline V, GF

Wines:

Beyond the Wilderness NV Brut Cuvee Rose

Ninth Island Pinot Gris

Ninth Island Pinot Noir

Abbey Vale Shiraz

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



CHEFIN

love food experiences