

3hr Menus \$180 plus gst

Menu 1

Caramelised Orange Salad with Fennel Seeds and Haloumi
Lamb kebabs with Homus Preserved lemon and Mint
Manoushi Breads, Tomato Jam & Labneh
Spanish Chicken with Green Olives and Chorizo

Persian Love Cake with Oranges in Spiced Wine syrup

Menu 2

Lamb & Pinenut koftas with Tahini sauce

Flat breads, Baba Ganoush, Harissa
Tea Smoke Ocean Trout with Baby Beetroot, Walnuts & Labneh

Twice Cooked Beef Ribs with Fennel and Citrus salad

Watermelon Granita with Creme Fraiche and Pistachio Praline

Menu 3

Vietnamese Crab and Pork Spring Rolls with nuoc mam cham
Chicken skewers marinated in dark soy and caramel with hot and sour pineapple relish
Baked salmon with black bean and chilli, sweet soy
Green Papaya Salad with Sticky Pork, Peanuts and
Mint Jasmine Rice

Coconut and Pandanus Sorbet with Fresh Passionfruit and Sesame Tuiles

Menu 4

Sesame Prawn toast with chilli jam
Pork and chive dumplings with Sichuan chilli sauce
San Choy Bao with Kung Pao style chicken and peanuts
Twice cooked beef ribs with Penang sauce, cucumber
relish , Jasmine rice

Star anise panacotta with mandarin granita and sesame meringue shards

Menu 5

Chinese pork pastries with sumac yoghurt and crispy chilli oil
Prawn and coriander wontons with sesame dressing and shallot oil
Snapper in clay pots with yellow fragrant broth
Green papaya salad with grilled octopus, green chilli dressing

Pumpkin and coconut custards with coconut sorbet, candied pepitas