

TASTING MENU



BABY CUCUMBER cashew cream, Sichuan chilli crisp

PICKLED SPRING BAY MUSSEL, chilli oil, fennel and nasturtium vinegar

PRAWN TOAST Tasmanian sea urchin, green garlic and salted egg yolk butter

2023 Wellington & Wolfe Riesling, Tamar Valley TAS

Sparkling Jasmine Tea with Calamansi infusion

SPENCER GULF KINGFISH white radish, cloud fungi, leeks and ginger white soy cream

2021 Artis Grüner Veltliner, Adelaide Hills, SA

White Peony - White Tea, Fujian China

CRISPY EGGPLANT spiced red vinegar (*Supplement \$18 for 2 people*)

2022 Crawford River Vineyard Series Rose, Henty, VIC

Lee Ho Fook House Blend - White Peony, Jasmine Tea, Rose Petals

MUD CRAB wok fried rolled rice noodles, ginger and shallot sauce

2022 Fighting Gully Road Verdicchio, Beechworth, VIC

Phoenix Honey Orchid - Oolong Tea, Chao'shan County, Guangdong China

STEAMED TOOTHFISH organic silken tofu, ginger and spring onion oil

2019 Penfolds Cellar Reserve Chardonnay, Northern TAS

Iron Goddess - Oolong Tea, Fujian, China

LACQUERED DUCK BREAST lup cheong bao, cinnamon & star anise sauce,
late season quince hoisin

2023 Mac Forbes Yarra Valley Pinot Noir, Yarra Valley, VIC

Darjeeling Seasonal OG+ - Black Tea, Darjeeling India

MBS9+ WAGYU STRIPLOIN, Hong Kong black pepper sauce with salt and pepper chips
(Supplement \$35 per guest)

2018 Yarra Yering Agincourt Cabernet Blend, Yarra Valley, VIC

Yunnan Red - Pu'Erh Red Tea, Yunnan, China

JASMINE RICE ICE CREAM red bean and chestnut, warm cocoa caramel

PETIT FOURS and **MIGNARDISE**

NV Chambers 'Old Vine', Muscadelle, Rutherglen, VIC

Genmaicha - Green Tea with roasted rice, Kagoshima Ken, Japan

Please inform staff of any dietary
requirements or allergies – menu is
subject to change

Tasting Menu 180 per person
Wine Pairing 100 per person
Ambient Tea Pairing 50 per person