



## Signature Menu

Dry aged kingfish, lemongrass, palm sugar, Thai basil oil,  
chilli, toasted rice powder

Chargrilled pork belly, lemongrass & white sesame skewers,  
coconut chilli sauce

Garlic roast duck salad w red cabbage,  
pickled radish & lotus stem, Thai basil & fried lotus root w  
ginger, lime & chilli dressing

Caramelised hotpot of Akaroa salmon, red chilli, dill,  
spring onion

Grilled Wagyu beef bavette, fish sauce caramel, watercress,  
fried shallots

Asian greens w chilli, garlic, sesame & soy

French patisserie platter – waiter to advise on today's selection

**Minimum 4 people**

**\$60 per head**

**Please discuss any dietary requirements w your waiter**