

STARTERS

Pacific Oyster, Ginger & Lemongrass Granita, or Natural	6ea
Pacific Oyster, Thai Dressing, Smoked Salmon Roe	7ea
18 Hour Baby Abalone, Glass Noodle, Caviar	15ea
Prawn Toast, Tobiko, Prawn Mayo	10ea
Barley Fed Beef Tartare, Sweet Soy, Sesame Rice Cracker	10ea
Milk Buns, Mandarin Butter, Condensed Milk (4 pcs)	12

ENTREES

Cured Salmon, Kumquat Soy Vinaigrette Dressing, Golden Peas	29
Grilled Broccolini, Miso Dressing, Charred Spring Onion Chimichurri	23
Crispy Skin Spatchcock, Lemon Sauce, 5 Spice Salt	24
Deep Fried Silken Tofu, Typhoon Shelter, Black Garlic	18
Soy, Shiitake Wonton, Sichuan Sesame Sauce (4 pcs)	19
Chicken Wonton, Ginger Scallion Vinaigrette (4 pcs)	19

MAINS

Otway Pork Cutlet, Honey & Soy, Calamansi Kosho	46
Roasted Dry Aged Duck Crown, Caramelised Orange, Superior Soy	Half 48 Whole 90
550g Cape Grim Rib Eye, Spring Onion Relish, Bone Marrow	105
Fried Barramundi, Sticky Tamarind Dressing, Green Papaya Salad	44
Lion's Mane Mushroom, Marinated Oyster Mushrooms, Soy Mirin	40

SIDES

Steamed Gai Lan, Ginger Garlic, Oyster Sauce	17
Cos Lettuce, Radicchio, Ginger & Yuzu Dressing	16
Lap Cheong Fried Rice <i>Vegetarian Option available. +\$3 Fried Egg</i>	23
Steamed Rice	5pp

DESSERTS

Vanilla Pannacotta, Rosella Jelly, Choc Crumble	15
Ma Lai Gao, HK Milk Tea Anglaise, Boba	16
Mango Sago, Coconut Jelly, Pomelo	14

FEED ME**^

80pp

Pacific Oyster, Thai Dressing, Smoked Salmon Roe
Beef Tartare, Sweet Soy, Sesame Rice Cracker
Cured Salmon, Kumquat Soy Vinaigrette Dressing, Golden Peas
Chicken Wonton, Ginger Scallion Vinaigrette
Otway Pork Cutlet, Honey & Soy, Calamansi Kosho
Fried Barramundi, Sticky Tamarind Dressing, Green Papaya Salad
Cos Lettuce, Radicchio, Ginger & Yuzu Dressing
Steamed Rice

LUX ME^

115pp

Prawn Toast, Tobiko & Prawn Mayo
18 hrs Baby Abalone, Glass Noodle, Caviar
Cured Salmon, Kumquat Soy Vinaigrette Dressing, Golden Peas
Crispy Skin Spatchcock, Lemon Sauce, 5 Spice Salt
Cape Grim Rib Eye, Spring Onion Relish, Bone Marrow
Steamed Gai Lan, Ginger Garlic & Oyster Sauce
Steamed Rice
Vanilla Pannacotta, Rosella Jelly, Chocolate Crumble



Tuesdays: Roll a six to dine for free

15% surcharge on public holidays. Credit card surcharges apply.

No split bills. Cakeage fee of \$5 per guest (unless on a banquet menu).

Please advise staff if you have any dietary requirements.

While we take great care, we cannot guarantee dishes are entirely free of allergens.

* Vegetarian/Vegan options available

^ Items may change without notice

After dinner drinks at the bar above on level