

COLD DISHES 冷盤

Salmon Sashimi \$26 (GF)
Wasabi Buttermilk, Salmon Roe, Lime Oil

Gulmuchim Style Oyster (1pc/6pcs) \$7/\$38 (GF) (DF)
Coffin Bay Oyster, Gochugaru, Sesame

Scallop Sashimi (2pcs/4pcs) \$20/\$36 (GF) (DF)
Ponzu, Yuzu Kosho Tomato, Cucumber

Burrata with Crispy Wonton Skin \$26 (V)
Szechuan Strange Sauce, Crispy Oil, Peanuts

Wagyu Beef Tartare \$26 (GFO)
Nashi Pear, Kimchi Mayo, Pringles

Smoked-Char Edamame \$13 (GF) (V+)
Twice Cooked, Black Vinegar, Chilli

MAINS 主菜

Chef Roger's Hibachi Grilled Tofu \$26 (V) (GF)
Fermented Chilli, Firm Tofu, Fried Shallot

14 Days Dry-Aged Roasted Duck Breast \$44 (GF) (DF)
Hay Smoked, Umeshu Plum Dressing, Pickled Radish

14 Days KOJI Dry Aged Scotch \$60
Taiwanese Sancha Sauce, Chives, Pink Peppercorn

Hibachi Salmon \$38 (GF) (DF)
Gochujang, Lime, Granny Smith Apple, Daikon

Salmon and Ikura Donburi \$28 (GF) (DF)
Salmon Roe, Sushi Rice, Cucumber

Chef Xun's Taiwanese Braised Pork Minced Donburi \$28 (DF)
Quail Egg, Firm Tofu, Pork Belly

Mapo Tofu Donburi \$26 (V+)
Szechuan Style Braised Tofu, King Oyster Mushroom

SKEWERS AND SNACKS 串燒小吃

"KUNG BAO" Chicken Skewers \$23 (GF) (DF)
Capsicum, Dry Chilli, Cashews

Uyghur Lamb Skewers \$24 (GFO) (DFO)
Cumin & Chilli, Uyghur Naan, Yogurt

Cantonese "CHA - SHU" Pork Skewers \$23 (DF)
Boston Bay Berkshire Pork, Rose Wine, Pickled Paw Paw

Mayura Station Wagyu Skewers \$24 (GF) (DF)
Wagyu Skirt MB 6-7, Apple Soy Tare, Pink Peppercorn

HK Cheesy Curry Fish Ball \$18 (GF)
Cheddar Cheese, Curry Leaves, Chilli Oil

Grilled Yuxiang Style Eggplant \$20 (V+)
Fermented Miso, Black Vinegar, Coriander

SIDES 配菜

Smoked Corn in Miso Sauce \$13 (GF) (V)
Aka Miso, Cheese, Scallions

Bamboo Salad \$13 (GF) (DF) (V+)
Bamboo Shoots, Coriander, Chilli Oil

Taiwanese Golden Kimchi \$13 (GF) (DF) (V+)
Cabbage, Carrot, Sesame

Rice \$5

V= Vegetarian V+= Vegan GF= Gluten Free GFO= Gluten Free Available DF= Dairy Free

1.5% Surcharge on Card Payments, 2.5% on AMEX 15% Surcharge on Public Holidays

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\$69 Per Person
Tasting Menu
3 Courses, 7 Dishes

