

# FESTIVE MENUS

**\$59/pp**

**ENTRÉE**

Wok tossed edamame + sea salt flakes  
VGN + GF

Garlic and chive flat bread + roast miso garlic  
butter + pecorino

Scallop dumplings + supreme gochujang butter  
+ nori

**MAIN**

Lamb shoulder galbi + kampot pepper sauce +  
crispy garlic GF

Triple cooked potatoes + garlic duck fat +  
garlic seasoning GF

Apple kimchi salad + radicchio + gem lettuce +  
palm sugar dressing + pecan GF

**\$79/pp**

**ENTRÉE**

Wok tossed edamame + sea salt flakes VGN  
+ GF

Garlic and chive flat bread + roast miso garlic  
butter + pecorino

Scallop dumplings + supreme gochujang  
butter + nori

Tuna+ edamame + crispy black rice + soy  
GF

**MAIN**

Lamb shoulder galbi + kampot pepper sauce  
+ crispy garlic GF

Triple cooked potatoes + garlic duck fat +  
garlic seasoning GF

Apple kimchi salad + radicchio + gem lettuce  
+ palm sugar dressing + pecan GF

**DESSERT**

Ube basque cheesecake + brown butter  
chocolate ganache GF

**\$99/pp**

**ENTRÉE**

Wok tossed edamame + sea salt flakes VGN  
+ GF

Garlic and chive flat bread + roast miso garlic  
butter + pecorino

Scallop dumplings + supreme gochujang  
butter + nori

Tuna+ edamame + crispy black rice + soy  
GF

**MAIN**

30 day dry aged Wagyu striploin (600g, MB4)  
+ gochujang bernaise + ssäm GF

Wood roasted lobster + golden curry + garlic  
shoot GF

Triple cooked potatoes + garlic duck fat +  
garlic seasoning GF

Apple kimchi salad + radicchio + gem lettuce  
+ palm sugar dressing + pecan GF

**DESSERT**

Ube basque cheesecake + brown butter  
chocolate ganache GF