



Chefs 5 Course Degustation

ON ARRIVAL

Lotus Spritz Cocktail

Sparkling wine, elderflower, soda water, lime, mint

FIRST COURSE

Ebi sushi deconstruction, smoked salmon and prawn mousse, sushi rice, avocado and wasabi puree, soy caviar, seaweed

SECOND COURSE

Quail dumpling, mushroom dumpling, mushroom masterstock, szechuan smoke

Palate cleanser - ginger, coriander, pineapple, chilli salsa

THIRD COURSE

Miso glazed eggplant, eggplant and mustard puree, Asian pickles, spring onion, tomato consomme jelly, edible flowers

FOURTH COURSE

Slow cooked sticky pork belly, braised cabbage, lemongrass and carrot puree, ginger and pork stuffed lotus root, coriander

Palate cleanser - gin and rose compressed cucumber, matcha

FIFTH COURSE

Black sesame and kaffir lime frozen and dehydrated chocolate mousse, soy caramel, puffed rice, lychee

DIETARY MENU



Chefs 5 Course Degustation

ON ARRIVAL

Lotus Spritz Cocktail

Sparkling wine, elderflower, soda water, lime, mint

FIRST COURSE

Ebi sushi deconstruction, mushroom mousse, crispy sushi rice square, puffed rice, avocado and wasabi puree, soy caviar, seaweed garnish

SECOND COURSE

Mushroom dumplings, mushroom masterstock, szechuan smoke

Palate cleanser - ginger, coriander, pineapple, chilli salsa

THIRD COURSE

Miso glazed eggplant, eggplant and mustard puree, Asian pickles, spring onion, tomato consomme jelly, edible flowers

FOURTH COURSE

Tofu, braised cabbage, lemongrass and carrot puree, ginger and stuffed lotus root, coriander

Palate cleanser - gin and rose compressed cucumber, matcha

FIFTH COURSE

Black sesame and kaffir lime frozen and dehydrated vegan chocolate mousse, vegan soy caramel, puffed rice, lychee