

## Dinner



### Bubble Waffle

Konbu, Avruga Caviar \$6

### Hong Kong Bbq Oyster

Lap Cheung Sausage, Duck Crackling \$7

### Sourdough Buttermilk Pineapple Bun

Vegemite Char-Siu Butter, Pork Floss \$8

### Silken Soy Custard

Cucumber Vinaigrette, Trout Roe \$12

### Ox Tongue French Toast

Spring Onion Focaccia, Preserved Olive, Tomato Chutney, Parmesan \$13

### Prawn Scotch Egg

Sweet Chilli Jam, Roasted Prawn Oil \$13

### Wombok Salad

Pickled Mustard Dressing, Roasted Cashew \$20

### Drunken Kingfish

Pickled Kohlrabi, Snow Pea \$25

### Elderflower Sweet and Sour Pork Belly

Carrot Jerky, Szechuan Onion \$40

### Steamed Murray Cod

Soy and Goji Wine Dressing, Pickled Ginger \$42

### Masterstock Poached Chicken

Truffle Glaze, Triple Cooked Potatoes, Black Bean Sour Cream \$46

### Roasted Lamb Loin

"Red Braised" Lamb Belly, Yellow Pickled Daikon, Mint, Spring \$46

### Onion Pancake

### Dry Aged Duck

Honey Glazed, Osmanthus, Spices, Medjool Date \$54

## Sides

Stir Fried Green Vegetables \$14

Mongkok Saté Fried Rice \$12

Triple Cooked Potatoes, Fragrant Chilli \$12

Steam Rice \$4

## Sweets

### Milk Tea Ice Cream

Condensed Milk, Coffee \$10

### Sticky Date Pudding

Mochi Pastry Cream, Osmanthus Parfait \$12

### Matcha Granita

Grass Jelly, Macadamia \$10

### Pear and Hawthorn Pie

Whipped Baijiu Cheesecake, Nashi Pear \$22

