

# VALENTINE'S DAY DEGUSTATION

**\$95 PER PERSON**

Kingfish sashimi, plum seed, garlic chive, spring onion oil

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Smoked eel betel leaf, green apple, lime & Yarra Valley caviar

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Pressed ham hock, water chestnut, mandarin & tapioca cracker

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Crispy soft shell crab, wasabi mayo, red cabbage & papaya slaw with nam jim dressing

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Red fiery dragon sauce pork belly, peanuts, cashews & Vietnamese mint salad

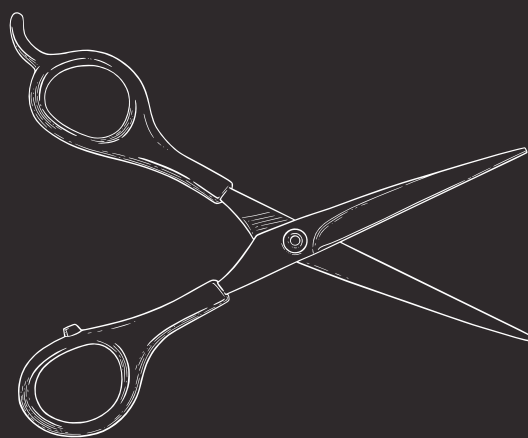
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Duck breast, orange segments, cinnamon & star anise  
Miso glazed brussels sprouts with togarashi

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Peanut & mango chocolate brownie, elderflower & white chocolate mousse,  
peanut brittle with bittersweet orange sauce

Pumpkin & coconut custard, cocoa crumb, candied petitas, salted caramel  
with coconut & pandan gelato.



Vegetarian & pescatarian menus available on request