



Chef's Menu

Wild venison tartare, pickled chilli, black vinegar, soy butter, cucumber,
rice cracker

Xi'an style lamb ribs, cumin chilli sesame rub, coriander

Ma la chicken thigh, garlic shoots, dried chillies, soy, Sichuan powder

Steamed skin-on snapper fillets, spring onions, ginger, soy,
sesame, coriander

Cold shredded potato, fresh garlic, black vinegar, soy, Sichuan chilli oil

Daily Asian greens

Steamed jasmine rice

Minimum 4 people. Whole table must participate.

\$70 per head

Please discuss any dietary requirements with your waiter.