

Classic Banquet

\$79 per person

(Dinner | Entire Table ONLY)

Local octopus | Kim chi | Ranch sauce | XO butter *GF*

Sashimi | Kingfish | Jellyfish | Fennel | Smoked soy* | Finger lime | Apple | Buttermilk *GF*/DF**

Pork belly | Tamarind caramel | Crispy noodles* | Blood orange Nam Jim | Herb salad *GF*/DF*

honey sucklê

Beef cheek | Mala hot pot | Vermicelli | Mushrooms | Snake beans | Tomato | Crispy chilli oil *GF/DF*

Market fish | Sansho pepper | Miso honey vinaigrette | Charred carrot | Brown butter* | Shiso *GF/DF**

Steamed jasmine rice *GF/DF/VEG*



Chestnut éclair | Matcha | Meringue | Chocolate *V*