

## AMUSE BOUCHE

Cauliflower, coconut cream & kaffir lime mousse  
Pickled eggplant, wasabi (VG)

*Mount Edward Vermouth, NV*

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## CLEANSER

Lime sorbet (VG, GFI)

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## START

Morel mushroom dumpling, tofu mousse (VG)

*Mount Edward Pisa Terrace Riesling, 2024*

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## FOLLOW

Sauté soya mince, radish & beetroot gel, chilli oil (VG, GFI) 🌶️

*Mount Edward Gruner Veltliner, 2018*

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## MAIN

Truffle takikomi gohan, mixed mushroom, dashi, soy (VG, GFI)

*Mount Edward Pinot Noir, 2018*

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## SIDE

Garden salad, roast sesame dressing (VG, GFI, N)

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## DESSERT TRIO

Kaffir lime & lemongrass crème caramel (VG, GFI)

Mango pudding, sago pearls, toasted coconut shards (VG, GFI)

Salted chocolate caramel tart, peanut, crushed almond (VG, N)

*Mount Edward 12-year-old XO Brandy*

We cannot guarantee the food preparation environment is free from traces of all allergens.  
Please let our team know of any dietary allergies.

**VG** = vegan | **GFI** = gluten free ingredients | **N** = contains nuts | **GFI O** = gluten free ingredients option available  
🌶️ = mild | 🌶️🌶️ = medium | 🌶️🌶️🌶️ = hot