

WAVE ONE

SWEET SOY SHISHITO PEPPERS (VG)

ROYAL KOI FISH GAU

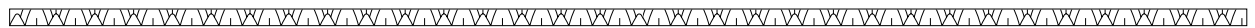
Black cod, King prawn and plum sauce.

RED PEPPER WAGYU

Lotus root and mint.

DUCK AND WATERMELON

Hoisin, toasted pine nuts and pomegranate.



WAVE TWO

WOK FIRED SPICY CHICKEN (N) 🍴

Roasted chilli peppers, cashews and sesame.

KUNG PO KING PRAWNS 🍴

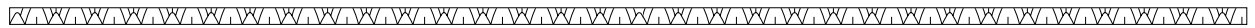
Pineapple, green beans and basil.

TENDERSTEM BROCCOLI (VG)

Black sesame and truffle.

SPICY EGG NOODLES (V) 🍴

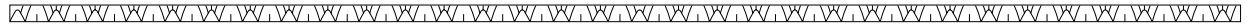
Pak choi, lily bulb and spring onion.



WAVE THREE

EXOTIC FRUIT PLATTER (VG)

Sorbet selection and Tajín.



WAVE ONE

SWEET SOY SHISHITO PEPPERS (VG)

WAGYU BEEF DUMPLING

Sriracha and spring onion.

SPICY ROCK SHRIMP

Sansho pepper and carrot.

COCONUT CHICKEN

Chilli and mint.



WAVE TWO

CARAMEL SOY AGED BEEF FILLET

Australian beef, shiitake and asparagus.

STEAMED WHOLE BASS

Ginger oil, chilli and aromatic soy.

TENDERSTEM BROCCOLI (VG)

Black sesame and truffle.

WAGYU FRIED RICE

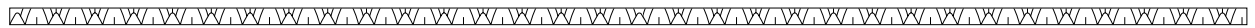
Baby onion and soy cured yolk.



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Sorbet selection and Tajín.



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SWEET SOY SHISHITO PEPPERS (VG)

MIXED DIM SUM PLATTER

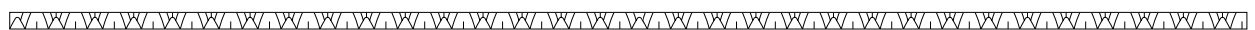
Wagyu beef, lobster, chicken truffle, royal koi gau.

HONEY GLAZED CHILEAN BASS

Miso and lime.

SEARED BEEF FILLET

Cucumber and Nam Jim.



WAVE TWO

SALT & PEPPER LOBSTER

Garlic, onion and chilli.

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

SHANGHAI BLACK COD

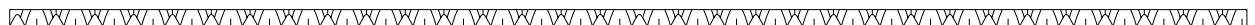
Hoisin, ginger and lime.

CHINESE GREEN BEANS (VG)

Sweet soy and roasted garlic.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



WAVE THREE

EXOTIC FRUIT PLATTER (VG)

Sorbet selection and Tajín.