

*Feed Me 1*  
*\$89 per person*

Smashed ginger and garlic pickled cucumbers

Fried scallion flatbread, fermented chilli

Son-in-law quail eggs served on chilli jam

Chinese steamed custard, prawn chiu chow chilli oil

Zucchini flowers stuffed with crab & scallops, dashi velouté

Charcoal grilled cuttlefish wrapped in lettuce leaf XO sauce

Lamb and cumin dumpling, chiu chow, black vinegar

Kingfish, coconut milk, lime, green nahm jim, coriander, thai basil

Prawns, baby octopus, mussels puffed brown rice, organic tamari, burnt butter & sushi rice

Dry aged duck breast, honey glazed, Szechuan pepper, coriander seeds, beetroot puree, beetroot sauce, pickled beetroot.

Wagyu rump cap, black garlic roasted eggplant, watercress puree, pickled onion, jus

*Feed Me 2*  
*\$69 per person*

Smashed ginger, garlic pickled cucumbers

Fried scallion flatbread, fermented chilli

Lamb and cumin dumpling, chiu chow, black vinegar

Kingfish, coconut milk, lime, green nahm jim, Thai basil

Hapuku, lime curd, green mango salad, chilli, coriander, mint, speck

Chinese braised pork belly, pickled kohlrabi, chilli, shallots, coriander, peanuts

Wagyu rostbiff, black garlic roasted eggplant, watercress puree. Pickled onion, jus

*Feed Me 3*  
*\$59 per person*

Prawns, octopus, mussels with puffed brown rice, organic tamari, burnt butter, served with sushi rice

Hapuku, lime curd, green mango salad, chilli, coriander, mint, speck

Chinese braised pork belly, pickled kohlrabi, chilli, shallots, coriander, peanuts

Koji miso glaze chicken breast, garlic mushrooms  
+ black fungi chicken shumai, chilli oil

*Appetizers*

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| Smashed ginger and garlic pickled cucumbers                | \$5  |
| Fried scallion flatbread with fermented chilli             | \$6  |
| Zucchini flower stuffed with crab & scallop, dashi velouté | \$9  |
| Lamb and cumin dumpling, chiu chow, black vinegar (6pcs)   | \$21 |