Share Style Set Menu

Just pick A, B or C

Option A \$59pp

Duck & Pork Wontons ~

in a ginger & chili scented duck broth

Lobster & Manjimup Truffle Dumplings ~

w/ prawn & sweet aromatic soy

Massaman Curry of Beef ~~

coconut braised beef w/ star anise lime leaf & cashews
SERVED WITH STEAMED JASMINE RICE

Lemongrass & Pepper Squid ~

crispy squid, w/ pounded lemongrass, galangal & chili jam

Tempeh & Banana Blossom Salad

green beans, cucumber, chili, cashews, soft herbs, w/ an almond satay dressing

ADD ONS

Peking Style Duck - \$40

boneless breast with pancakes and all the trimings

Half Roast Duck - \$46

aromatic roast duck, bone in, lacquered in local bush honey (add pancakes +\$8)

Emily Taylor Fried Rice - \$15

- add roast duck +\$9
- add crab +\$8

Option B \$59pp

Shark Bay Scallop Dumplings ~

w/ prawn & cucumber chili xo & red yuzu

Pan Fried Wagyu Oxtail Dumplings ~

w/ black vinegar & chili crisp

Massaman Curry of Beef ~~

coconut braised beef w/ star anise lime leaf & cashews SERVED WITH STEAMED JASMINE RICE

Twice Cooked Sticky Pork ~

sour herb salad w/ tamarind chili caramel & cashews

Wok Tossed Asian Greens

w/ red fermented bean curd & sesame sauce

Option C \$85pp

Duck & Pork Wontons ~

in a ginger & chili scented duck broth

Lobster & Manjimup Truffle Dumplings ~

w/ prawn & sweet aromatic soy

Tapioca Dusted Ocean Barramundi ~~

green apple & roast cashew salad, green naam jim

Massaman Curry of Beef ---

coconut braised beef w/ star anise lime leaf & cashews SERVED WITH STEAMED RICE

Twice Cooked Sticky Pork ~

sour herb salad w/ tamarind chili caramel & cashews

Tempeh & Banana Blossom Salad

green beans, cucumber, chili, cashews, soft herbs, w/ an almond satay dressing

Wok Tossed Asian Greens

w/ red fermented bean curd & sesame sauce

Whipped Yuzu Cheesecake

citrus salad & lime sorbet

MENU TO BE SELECTED A MINIMUM OF 7 DAYS PRIOR TO RESERVATION
DIETARY REQUIREMENTS WILL BE CATERED TO SEPERATELY