



TEMPLES
OF
TASTES

DEGUSTATION

Minimum two guests
\$165pp | \$225pp with wine pairings

Chef's Selection of Amuse Bouche

Thursday Island Nummus ceviche of kingfish

Essence of Mango, young coconut, chilli, coriander, sesame cracker, squid ink mayo, salmon caviar (GF, DF)

Kakuni pork belly

With crispy pig's ear, soften shallots, kimchi, crackling, spiced apple, beef jus (GF)

Grilled scallops

Watermelon and lime, pickled daikon, avocado puree, toasted sesame seeds, green onion, spiced tamari sauce (GF, DF)

-Palette Sorbet-

Crispy skin duck breast

Wasabi green pea puree, Essence of plum, sautéed Asian mushroom, and duck leg croquette, plum scented jus (GF)

Cape Grim tenderloin

grass fed, 5+ marble score, GMO free
Hand cut sesame and chili salt chips, horseradish aioli, Gai Lan, pickled charred shallot, red wine jus (GF, DF)

Mint slice parfait

Pandan & peppermint parfait, coconut choc top, chocolate soil, oat biscuit shard, chocolate mousse, fresh berries

Please enquire with waiting staff if you have dietary requirements
GF = Gluten Free / DF = Dairy Free

Accor Plus Members receive \$20 per person off the special price.
Not valid in conjunction with any other offer, special promotions and discount cards.

