

MELROSE

ROYAL LOTUS

\$85 pp

SCALLOP BETEL LEAF * DF

Finger lime, coconut caramel, peanuts

WAGYU BEEF TARTARE

Gochujang, cured duck yolk,
puffed black rice, sesame

CRISPY PORK BELLY BAO

Orange hoisin, cucumber, spring onions

LEMONGRASS CHICKEN

Kalamansi salsa macha, pickled "atchara",
lettuce cups, thai basil

BEEF CHEEK MASSAMAN

Potatoes, chilli, peanuts, coriander, shallots

STEAMED JASMINE RICE * VG/V DF

STEAMED THAI COCONUT MOUSSE *

Coconut sorbet

Banquet dishes are subject to seasonal changes and availability

* - Gluten friendly ^ - Gluten friendly on request VG - Vegan V - Vegetarian DF - Dairy Free
2% surcharge on all credit card payments

15% public holidays surcharge | 10% Sunday surcharge | One bill per table

Please advise your waiter of any dietary requirements, however we cannot guarantee
against traces of allergens such as nuts, gluten and shellfish.

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BAMBOO BLOSSOM

Vegetarian/Vegan Banquet

\$79 pp

POMELO BETEL LEAF * VG/V DF
Lemongrass, lime leaf, crispy shallot

MA HOR TOFU * VG/V DF
Caramelized tofu & peanut, picked kohlrabi, coriander

CRISPY PUMPKIN BAO
Butternut pumpkin, peanut satay sauce, pickled
cucumber, mayo

CRISPY ENOKI MUSHROOMS ^ VG/V DF
Soy caramel, sticky rice

ROASTED PUMPKIN GREEN CURRY
Eggplant, tofu, snake beans, thai basil

STEAMED JASMINE RICE * VG/V DF

STEAMED THAI COCONUT MOUSSE *
Coconut sorbet

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GOLDEN BUDDHA

\$99 pp

IN-HOUSE FRESH SHUCKED OYSTER * DF
Green nahm jim, smoked coconut, caviar

SCALLOP BETEL LEAF * DF
Finger lime, coconut caramel, peanuts

CRISPY CHICKEN BAO
Shaved cabbage, pickled shallots, coriander,
gochujang mayo

KINGFISH "KINILAW"
Fermented spiced vinegar, chilli, kaffir, prawn
crackers

BEEF SHORT RIBS ^ DF
Tom yum dressing, peanut, shiso, mixed herbs

CONFIT DUCK RED CURRY
Lychee, eggplant, snake beans, pineapple, lotus root

WAGYU FAT POTATOES
Chilli black vinegar dressing, coriander, fried garlic

GREEN MANGO SALAD
Cashew, chilli, shallots, coriander, mint

STEAMED JASMINE RICE * VG/V DF

STEAMED THAI COCONUT MOUSSE *
House-made Coconut sorbet

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SAKURA SYMPHONY

Vegetarian/Vegan Banquet

\$89 pp

POMELO BETEL LEAF * VG/V DF
Lemongrass, lime leaf, crispy shallot

MA HOR TOFU * VG/V DF
Caramelized tofu & peanut, picked kohlrabi, coriander

CRISPY PUMPKIN BAO V
Butternut pumpkin, peanut satay sauce, pickled
cucumber, mayo

CHILLED SILKEN TOFU
Yuzu miso dressing, shiitake XO,
betel leaves, sesame

CRISPY ENOKI MUSHROOMS ^ VG/V DF
Soy caramel, sticky rice

ROASTED PUMPKIN GREEN CURRY
Eggplant, tofu, snake beans, thai basil

CHAR-GRILLED GREENS * VG/V DF
Broccolini, mushroom sauce

GREEN MANGO SALAD
Cashew, chilli, shallots, coriander, mint

STEAMED JASMINE RICE * VG/V DF

STEAMED THAI COCONUT MOUSSE *
House-made coconut sorbet

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