

MELROSE

ROYAL LOTUS

\$85 pp

SCALLOP BETEL LEAF * DF

Finger lime, coconut caramel, peanuts

WAGYU BEEF TARTARE * DF

Gochujang, cured duck yolk,
puffed black rice, sesame

CRISPY PORK BELLY BAO

Orange hoisin, cucumber, spring onions

LEMONGRASS CHICKEN ^ DF

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

BEEF CHEEK MASSAMAN * DF

Potatoes, chilli, peanuts, coriander, shallots

STEAMED JASMINE RICE * VG/V DF

STEAMED THAI COCONUT MOUSSE *

House-made 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

20% public holidays surcharge | 12% 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 V
Butternut pumpkin, peanut satay sauce, pickled
cucumber, mayo

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

ROASTED PUMPKIN GREEN CURRY * VG/V/DF
Eggplant, tofu, snake beans, thai basil

STEAMED JASMINE RICE * VG/V DF

STEAMED THAI COCONUT MOUSSE *
House-made 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" ^ DF
Fermented spiced vinegar, chilli, kaffir, prawn
crackers

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

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

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

GREEN MANGO SALAD * V/VG DF
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, pickled kohlrabi, coriander

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

CHILLED SILKEN TOFU * VG/V DF
Yuzu miso dressing, shiitake XO,
betel leaves, sesame

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

ROASTED PUMPKIN GREEN CURRY * VG/V DF
Eggplant, tofu, snake beans, thai basil

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

GREEN MANGO SALAD * V/VG DF
Cashew, chilli, shallots, coriander, mint

STEAMED JASMINE RICE * VG/V DF

STEAMED THAI COCONUT MOUSSE *
House-made coconut sorbet

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