



2019

云尚宫

CHINESE LUNAR NEW YEAR

YEAR OF THE PIG



Welcome cocktail on arrival

Spanner crab & prawn toast, wakame, sesame seeds furikake

TO THE TABLE

Taro crisps and soy pumpkin seeds

Sydney rock oysters, ginger, sesame, chilli oil

1ST ENTRÉE

Japanese scallops, abalone, pickled enoki, black vinegar & mushroom broth

2ND ENTRÉE

Soy braised pork, somen noodles, shitaki, baby bokchoy, pork crackling

MAIN COURSE

Sticky glazed & star anise spiced Wagyu beef short rib, Asian greens, crispy shallots, garlic jasmine rice

DESSERT

Honey variations, raspberry, passionfruit, yoghurt sorbet