

THE MAYFLOWER

banquet 1

\$69 per person (all to share)

bread with shio butter v

miso oyster mushrooms v

mushroom butter, lemon

panko chicken

sambal glaze, umami salt, mayo

tempura squid df

romesco sauce, lime

prawn spaghetti

grilled prawns, laksa sugo sauce, cherry tomato

steak frites gf

200g ny striploin, red wine jus, chips

pork cutlet

250g panko crumbed cutlet, asparagus, yuzu mayo,
green pea crumb, pork jus

french fries v, df

baby gem lettuce v, df, gf

matcha brulee v, gfo

chocolate bread butter pudding v

pineapple soft serve v

banquet 2

\$88 per person (all to share)

bread with shio butter v

wagyu beef tartare gfo

caramelised plum, capers, yolk, brioche

brazilian burrata v, gf

grilled cinnamon pineapple, burrata

sambal king prawns dfo

salted egg crumb, avruga, sambal oil

lobster spaghetti

laksa sugo sauce, cherry tomato,

tempura lobster and scallops

goldband snapper gf, dfo

cherry sauteed ebi cabbage, carrots, asparagus,

crispy lentils, dashi bearnaise

rump wagyu cap

350g sous vide med rare, cognac champignon sauce

french fries v, df

baby gem lettuce v, df, gf

matcha brulee v, gfo

chocolate bread butter pudding v

pineapple soft serve v