

THE MAYFLOWER

banquet 1

\$69 per person (to share)

add 1 dozen Oyster, berry mignonette, fish roe,
citrus oil \$60 (pre order only)

shio garlic butter v

Charred Cauliflower. v

miso glaze, tempura crumb, nori seasoning

Fried chicken

marinated chicken thigh, pickle, umami salt, special sauce

salt and pepper squid df

romesco sauce, lime, togarashi

prawn spaghetti

laksa bisque sugo, cherry tomato, salted egg crumb,
fish roe

Sirloin Steak gf

200g ny striploin, red wine jus, char broccolini

pork cutlet

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

french fries, yuzu mayo v, df

baby gem ceasar df

(Alternate drop)

matcha brulee v, gfo

chocolate bread butter pudding v

Panda coconut sago v

banquet 2

\$78 per person (to share)

add 1 dozen Oyster, berry mignonette, fish roe,
citrus oil \$60 (pre order only)

shio garlic butter v

wagyu beef tartare

caramelised plum, capers, yolk, brioche

brazilian burrata v, gf

grilled cinnamon pineapple, burrata

tuna crudo df

ponzu dressing, salmon roe, fried capers, herbs

rack of Lamb

marinated Lamb rack, jerusalem artichoke,
sauteed peas, red wine jus.

Coral Trout gf

grilled asparagus, avruga caviar beurre blanc, potatoes, beans

morten bay bug risotto

saffron dashi risotto, chilli oil, edamame,
fried egg tofu.

char broccolini, burn butter, schalots
v, df

blistered cherry tomato, aged
balsamic, ricotta v, df, gf

(Alternate drop)

matcha brulee v, gfo

chocolate bread butter pudding v

Panda coconut sago v