

# **Omakase Set Menu**

# Including welcome drink Yealands P.G.R

(a blend of pinot gris, riesling and gewurztraminer, this intense aromatic wine is brimming with concentrated notes of lychee and pear, with underlying flavors)

\$70 per person

## Edamame

Warm soy beans, Marlborough sea salt

## Karaage Chicken

Crunchy fried free range chicken, kimchi honey mayo

## Pork & Prawn Dumplings

Pork scotch, prawns, spring onion, chili oil, vinegar

## Crispy Pork Belly Prawn Papaya Salad

Fresh papaya, crispy pork, hand peeled sweet prawns, fresh selection of mints

### Pad Thai Chicken

Free range chicken, beans, egg, rice noodles, crushed peanuts, house made tamarind sauce

### Prime Beef Rib

Slow cooked premium NZ short rib in naturally sweet pear stock, mango cucumber slaw, tempura kumara

### "Tayylor" Made Fried Rice

Chinese style BBQ pork & sausage, baby cos, house made prawn crackers

### **King Salmon**

350g medium cooked NZ king salmon, honey soy mustard, mandarin salad