

MADAME V

SAMPLE PRIVATE DINING ROOM BANQUET MENU

All dishes are designed to be shared & will be served steadily throughout your dining experience

Edamame & salt (*vg, gf, df*)

Spring onion flat bread, toasted sesame seeds (*v*)

Kingfish, yuzu dashi sauce, pickled ginger,
tamari & shallot (*gf, df*)

Sticky pork ribs, black vinegar caramel (*gf, df*)

Wagyu beef dumplings, chilli spiced black
vinegar, makrut lime leaf

Crystal prawn dumplings, table condiments (*gf*)

Miso salmon, sweet white miso &
pickled cucumber (*gf, df*)

Half teriyaki chicken, pickled daikon & cucumber (*gf, df*)

Steamed rice (*vg, gf, df*)

Cucumber & seaweed salad (*vg, gf, df*)

DESSERT

Baked pavlova, strawberry & matcha tea (*v, gf*)

red velvet soft serve, hazelnut brittle,
chocolate sauce (*v, gf*)

Seasonal fruit, set coconut yoghurt,
ginger granita (*v, gf, df*)

\$75 per person