

WAQU five course summer menu

\$55 per person

please select one dish from course 3 and 4, the rest of courses are fixed

course 1. amuse

- spicy softshell crab taco • chilled potato soup with tomato extract jelly
- asparagus and carrot short cake • orange duck + dashi braised daikon radish pincho

course 2. summer noodles

CRAB COCKTAIL, AWA-YUKI STYLE

blue swimmer crab awa-yuki mousse on cold green tea soba noodles, soy balsamic jelly

course 3. entree

BEEF TATAKI CARPACCIO

lightly seared beef carpaccio, garlic macaron stick, ponzu nouve

or

MORO MISO WHITING

baked sand whiting fillet with moro-miso coating, zucchini flower tempura

or

PRAWN + CUTTLEFISH + CHICKEN

marriage of slow cooked paradise prawn, cuttlefish confit and kohmi-age chicken in dashi soup

course 4. main

SLOW COOKED LAMB

slow cooked lamb noisette, japanese sansho pepper jus, tapenade foam

or

SNAPPER

pan fried snapper fillet, baby octopus, strawberry clam sake-mushi sauce, tamarind + papaya puree

or

KUROBUTA PORK

slow cooked kurobuta pork sirloin, black beans + mango dip

course 5. dessert

earl grey tea + honey pannacotta cake, green tea gelato, azuki espuma

optional six course menu

\$68 per person

enjoy an additional course by selecting two entree dishes from the course 3 menu above.