

WAQU five course winter menu

(from 02/06/09 to 30/08/09)

\$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
chicken fresh spring roll, black sesame mustard sauce
steamed ground prawn, navel orange and soy mirin jelly
pumpkin soup with mushroom foam

course 2. sashimi

SASHIMI TRIO
fresh pacific oyster, white soy and mirin vinaigrette
kingfish sashimi, lemon mustard soy dressing
seared scallop, miso cream sauce

course 3. entree

OCEAN TROUT
baked sake-kasu marinated ocean trout fillet, saikyo miso sauce
or
SPATCHCOCK
sansho spiced grilled spatchcock, capsicum puree, leaf salad, soy balsamic vinegar
or
SEAFOOD ZOSUI
japanese style soup risotto with crab meat, prawns, black mussel

course 4. main

WAGYU BEEF STEAK
grilled wagyu beef steak, sherry sauce and yuzu butter sauce with sweet potato gratin
or
BARRAMUNDI
pan-fried barramundi fillet, takana sauce, shiso leaf puree, potato galette
or
PORK BELLY
pork belly cooked three way: braised, crispy and riette spring roll, with grilled scampi

course 5. dessert

vanilla cream puff, peach panna cotta, ice cream