

WAQU two course summer lunch menu (from 02/12/09 to 28/02/10)

course 1. amuse

spicy softshell crab taco and chilled potato soup with tomato extract jelly

(vegetarian options also available)

course 2 select one dish from the menu below

BEEF TATAKI CARPACCIO 28

lightly seared beef carpaccio, garlic macaron stick, ponzu nouve

MORO MISO WHITING 28

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

PRAWN + CUTTLEFISH + CHICKEN 28

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

SLOW COOKED LAMB 28

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

SNAPPER 28

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

KUROBUTA PORK 28

slow cooked kurobuta pork sirloin, black beans + mango dip

VEGETABLE TEMPURA 20

lightly fried seasonal vegetable tempura

dessert (assorted mini sweets)

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

8

WAQU four course summer lunch menu (from 02/12/09 to 28/02/10)

\$45 per person

please select one dish from course 2 and 3, the rest of courses are fixed

course 1. amuse

spicy softshell crab taco and chilled potato soup with tomato extract jelly

course 2. 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 3. 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 4. dessert

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