

## *chef's tasting*

**palm sugar peppered shallots with lemongrass and infant  
coriander**

**braised spatchcock with sweet salted radish pickled ginger and  
betel leaves**

**salad of lemongrass and baby squid with toasted coconut and betel  
leaves**

**clear broth of braised duck assorted mushrooms green onions and  
snow pea tendrils**

**relish of Gregory Island tiger prawns ginger and lemongrass**

**southern turmeric curry of market fish wild ginger mandarin and  
salted coconut cream**

**salted braised beef with shallots long leaf coriander and lime**

**seasonal fruit with pandanus ice kaffir lime syrup and golden  
shallots**

*All our food is freshly prepared and cooked to order, and all items are subject to availability.*