

MADAME V

SAMPLE PRIVATE DINING ROOM BANQUET MENU

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

Edamame & chili 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

Roast duck dumplings (*gf, df*)

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

Massaman beef cheek curry, peanuts,
fried shallots, coriander (*gf, df*)

Steamed rice (*vg, gf, df*)

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

DESSERT

Steamed custard bun, chocolate sauce (*v*)

Blue bubble gum soft serve, candied popcorn, crispy raspberry (*v, gf*)

Coconut panna cotta, mango gel, yuzu curd,
lychee & mint granita (*v, gf, df*)

\$75 per person