



MADAME V NEW YEARS EVE BANQUET MENUS

Both menus are available for the evening, a pre-selection of which menu is requested
Whole table to be on the same menu. Children can order from the kids menu!

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

BANQUET I

Minimum 4 people

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

Dumpling of the day - *waiter will advise*

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)

\$69pp

Add soft serve dessert + \$6pp

**Menu is subject to change without notice*

MADAME V SIGNATURE BANQUET

Minimum 2 people

Edamame & chili salt (vg, gf, df)

Sesame cone, salmon marscapone
& wasabi mousse, caviar

Lobster bao, crispy lobster croquette,
cheese, ponzu mayo, salmon pearls

Dumpling sampler, table condiments

Wagyu donburi -
Wagyu striploin, 150g MB 9, rice,
egg yolk, chives,
served with garlic cucumber pickle

Steamed custard bun, chocolate sauce (v)

\$99pp