

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, df)

Kingfish, yuzu dashi sauce, pickled ginger,
tamari & shallot (gf, df, A)

Sticky pork ribs, black vinegar caramel (df)

Wagyu beef dumplings, chilli spiced black
vinegar, makrut lime leaf (df)

Dumpling of the day – *waiter will advise* (M)

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

Confit chicken breast, teriyaki truffle sauce (gf, df)

Steamed rice (vg, gf, df)

Cucumber & seaweed salad (vg, gf, df)

DESSERT

Steamed custard bun, chocolate sauce (v)

Matcha & white chocolate cream pavlova,
strawberry & rose (v, gf)

Mango & raspberry sorbets, lemongrass & ginger syrup,
toasted coconut & freeze dried blueberries (v, gf)

\$85 per person