

# MADAME V

## TO START

Edamame & chili salt (vg, gf, df)	7
Spring onion flat bread, toasted sesame seeds (v, df)	8

## OYSTERS

Natural & Japanese mignonette (gf, df, A)	6 ea
Natural & truffle ponzu (gf, df, A)	6 ea
Tempura, wasabi mayonnaise (df, A)	6 ea

## RAW, TATAKI & BAO

Kingfish, yuzu dashi sauce, pickled ginger, tamari & shallot (gf, df, A)	26
Beef tartare, miso hot sauce, spring onion, radish, cucumber & puff rice (gf, df)	28
Spicy tuna, crispy sushi rice - 4 pc (gf, df, A)	27
Seared miso glazed salmon tataki, ginger, ponzu (gf, df, A)	25
Lobster bao, crispy lobster croquette, cheese, ponzu mayonnaise, salmon pearls (M)	13 ea
Pulled chilli pork bao, pickled cucumber & coriander	11 ea
Tempura tofu bao, kimchi, pickled cucumber & coriander (v)	9 ea

## SMALL

Tempura kale, ginger salt, wasabi mayo, Madame V's dipping sauce (v, df)	16
Szechuan pepper calamari, spring onion, yuzu mayonnaise (gf, df, I)	24
Sticky pork ribs, black vinegar caramel (df)	26
Spicy beef tenderloin, sesame, chilli & sweet soy (df)	39
Tempura soft shell crab, fennel & pomegranate salad, peppercorn caramel (df, I)	26

## BANQUET I

Minimum 4 people

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)

\$75PP

## DUMPLINGS & BUN

Crispy chicken & ginger pot stickers, crackling, table condiments 4pc (df)	18
Wagyu beef dumplings, chilli spiced black vinegar, makrut lime leaf 4pc (df)	26
Dumpling of the day, table condiments waiter will advise (M)	18
Vegetable dumplings, table condiments 3pc (v, gf)	14
BBQ pork bun 2pc	14
BBQ vegan pork bun (vg) 2pc	14

## LARGE & SHARE

Miso salmon (gf, df, A) or Miso eggplant (vg, gf, df) with sweet white miso & pickled cucumber	44 29
Confit chicken breast, teriyaki truffle sauce (gf, df)	42
Steamed snapper with ginger & spring onions, rice noodles, pak choi, dashi broth (gf, df, A)	48
Massaman wagyu brisket curry, peanuts, fried shallots, coriander (gf, df)	52
Wagyu donburi - Wagyu striploin, 150g MB 9, rice, egg yolk, chives, served with garlic cucumber pickle (gf, df)	96

## SALADS & SIDES

Steamed rice (vg, gf, df)	4
Cucumber & seaweed salad (vg, gf, df)	18
Pak choi, oyster sauce (gf, df)	13
Fries, fruikake salt, chilli mayonnaise (v, gf, df)	11

## SWEET

Baked meringue, matcha & white chocolate cream, strawberry & rose (v, gf)	19
Coconut & black sesame panna cotta, yuzu jelly, raspberry & ginger granita (gf, df)	18
Steamed custard bun, chocolate sauce (v) 2pc	14

## MADAME V SIGNATURE BANQUET

Minimum 2 people

Edamame & chili salt (vg, gf, df)
Spicy tuna, crispy sushi rice (gf, df, A)
Lobster bao, crispy lobster croquette, cheese, ponzu mayo, salmon pearls (M)
Dumpling sampler, table condiments (M)
Wagyu donburi - Wagyu striploin, 150g MB 9, rice, egg yolk, chives, served with garlic cucumber pickle (gf, df)
Baked meringue, matcha & white chocolate cream, strawberry & rose (v, gf)

\$110PP