



# MAÐAME V VALENTINES DAY MENU

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

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



Den miso glazed Moreton Bay bugs, toasted sesame seeds

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



Baked pavlova, white chocolate & matcha tea mousse, strawberries (v, gf)

\$125PP

*\*menu is subject to change*