

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*)

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*

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

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*)

Baked pavlova, matcha & white chocolate cream,
strawberry & rose (*v, gf*)

Coconut & black sesame panna cotta, yuzu jelly,
raspberry & ginger granita (*gf, df*)

\$75 per person