



MR. WONG | MELBOURNE CUP 2020

On arrival

A glass of 2012 Veuve Clicquot or Kirin

Dim sum platter

Aromatic duck spring roll

Prawn toast with foie gras and sesame

Prawn and scallop sui mai with trout roe

Morel mushroom and spinach dumpling

Lobster dumpling with Siberian caviar

Yellow fin tuna kohlrabi, sweet wasabi, soy and ginger dressing

Free range honey glazed pork char siu

Ginger and leek glacier 51 toothfish with white soy dressing

Salt and pepper lobster with Siberian caviar

9+ Wagyu striploin with

“Shandong Style” soy, chilli, shallot dressing

Fried rice with scallop, king crab and trout roe

Stir fried snow pea, sugarsnap, broccoli and asparagus with ginger and rice wine

Mini fried ice cream

Menu items may change due to seasonal availability

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.