



MS. G'S | MELBOURNE CUP 2020

Banquet

Smoked eggplant mini katsu sando

Cheeseburger spring roll

Tuna and scallop sashimi, pomelo tsuyu dressing, seaweed and smoked trout roe

Chargrilled cauliflower, black garlic miso dressing, sansho chickpea crunch

Vietnamese-style crispy chicken wings, white pepper, nuoc cham

Wok fried Singapore-style noodles, king prawns, char siu pork belly

Steamed greens with black bean, garlic and dashi dressing

BBQ Wagyu skirt steak skewers, Ssamjang, butter lettuce, green shallots kimchi

Mini Hong Kong French toast, brown butter dulce de leche,
caramelised white chocolate icecream, raspberry cookie crumble

Coconut panna cotta, rum caramelised pineapples, Hong Kong lemon tea granita, passionfruit

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.



Inclusive beverage package

NV Chandon

Jasper Sauvignon Blanc - France

Vergajolo Rosé - Corsica, France

Langmeil 'The Long Mile' Shiraz - Barossa

Furphy

Soft Drinks

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