

# SPICE TEMPLE

THE PREMIUM BANQUET \$119 PER PERSON  
\$85 PER PERSON FOR A PREMIUM WINE PAIRING

Cucumber with ginger, garlic and mint  
Cabbage and radish

Raw yellowfin tuna with spicy orange oil and lettuce

Smoked duck with ginger and shallot dressing  
*2018 Riesling, Kabinett, Fritz Haag,  
Brauneberger Juffer, Mosel, Germany*

Pipis with pork and Shaoxing wine

Steamed Coral Trout with ginger and shallot  
*2019 Rosé, François Chidaine, Touraine, Loire Valley, France*

Twice cooked Duck with steamed bread pockets  
cucumber, shallots and sweet soy

Binnie Wagyu 8+ sirloin with aged black vinegar and chili oil

Stir fried greens with garlic  
*2018 Nerello Mascalese Blend, Girolamo Russo 'A Rina'  
Etna Rosso, Sicily, Italy*

Chocolate & caramelised peanut parfait  
*NV Muscat, Chambers 'Grand' Rutherglen, Vic.*