

R:FINE CATERING
OMAKASE MENU

Entree

- Miso blistered tuna crudo, straciatella cheese, wakame crispy , tamari yuzu ponzu
- Korean beef tartare, nashi, gochujang sriracha, Jerusalem artichoke chips , egg yolk powder
- compressed pickled cucumber, asparagus, goat cheese mousse , petite school prawn, candied nuts
- Blue swimmer crab tortellini, saffron bisque emulsion, citrus pearl, kaffir lime oil
- Chinese spiced duck prosciutto, Manuka compressed melon, lemon aspen puree, micro salad, Extra virgin olive oil
- Seared Canadian scallop, pickled wombok puree, spec bacon,

MAIN

- slow Confit TAS salmon, parsley cream sauce, Korean gnocchi, green pea, fried shallot, herb oil
- 38 hour beef short rib, potato , sautéed green leaves, korean bbq soy jus
- Sous vide Wagyu beef, charred pickle onion, green puree, yuzu ponzu, Red wine jus
- Air dried duck breast, plum puree, wood ear mushroom, red wine jus
- Lamb rack, green herb crust, capsicum puree, poached green shallot, Lamb jus
- Eggplant steak, porcini mushroom ravioli, sage burnt butter sauce
- miso glazed poached fish, lemon grass buter emulsion, Lemon aspen puree, chervil

DESSERT

- lemon pudding , tarragon Sake granita, picked blueberry
- dark chocolate mousse, korean mash mellow toasted kadaiyf, berries, piastachio gelato
- baked tart, dessert lime, sour cream , seasonal berries