

TAXI KITCHEN

NYE 2018 MENU

\$150 FOR 4 COURSES

AMUSE BOUCHE

Sher wagyu bresaola, pickled red onion & crisp bread



ENTRÉES

Tuna, crispy soy beans, white radish, yuzu jelly

Crayfish dumplings, kombu XO sauce, crispy bean curd

Candied Pork, seared scallop, pickled papaya, nam jim



MAINS

Crispy Szechuan duck, hot mint salad, 5 spice caramel

Chargrilled porterhouse, bean & mizuna salad, Yakniku sauce

Crispy skin salmon, sugarloaf cabbage, cuttlefish, black bean dressing

SIDES

Green leaf salad, beans, radish & mustard dressing

Shoestring fries, srirachai salt



DESSERTS

Yuzu parfait, sesame crumb, jasmine tea foam, sake sorbet

White chocolate cream, honey oats, fresh berries, blackberry sorbet

Passionfruit soufflé, coconut sorbet



Menu subject to change

All dietary requirements can be catered for with notice



Ph (03) 9654 8808
groupbookings@ovhotels.com
taxikitchen.com.au