



UMAMI
BAR & RESTAURANT

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Snacks

Dehydrated Kim chi, cured salmon, pickled onions and dill	\$5
Tempura oysters, wakami salad, Ponzu	\$4
200grams of edamame beans with Ponzu dressing (V)	\$7
Dehydrated oyster mushroom, tofu, Thai pesto, caper berries and char leek puree (V)	\$3
Kale crisp, Tomato, olives, feta, olive oil cavier (V)	\$3
Coal grilled Prawn, herb oil and dill	\$4
Coal grilled octopus, pickled shallots, shrimp salt, radish and kaffier	\$9
(Nam Neung) Grilled Pork Skewers	\$3
Pulled pork and soft shell crab bao	\$7
Wagyu striploin jerky, lemon pepper emulsion, peas and mustard	\$7

Share Plates

Dehydrate scallops, purple taro, goat milk and beetroot	\$29
Young vegetables, smoked tofu, chilli snow, coconut and chilli dressing (V)	\$24
Butter Poached potatoes, young corn, peas three ways and nori emulsion (V)	\$24
Avocado parfait, walnut snow, sweet onions, fried shallots and kale crisp (V)	\$22
Young baby beetroot, purple taro, goat milk, and liquorice soil (V)	\$22
Coal grilled Morton bay bugs, pickled daikon, Thai pesto, radish and dehydrated bisque	\$34
Vietnamese sticky pork belly, tomato salad, celery, nam jim and pork chips	\$29
Chinese barbeque Duck, Kim chi, Mandarin, Lotus cucumber and rhubarb	\$32
Saltbush lamb belly, nori emulsion, butter poached potatoes and peas three ways	\$30
Wagyu Beef, sous vide in ponzu for 16 hours, young pickled vegetables and nori	\$39

Desserts

Carrot Garden, Ginger Gel, honey carrots and butterscotch cream	\$16
Berry sorbet, wild berries, coconut tullie, freeze dried lychees and goat milk pana cotta	\$16
Nine textures of chocolate, peanut butter log and moss	\$18

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10 PLATES TASTING MENU

Dehydrated Kim chi, cured salmon, pickled onions and dill
Tempura oysters, wakami salad, Ponzu
Coal grilled Prawn, herb oil and dill
Wagyu striploin crisp, lemon pepper emulsion, peas and mustard
Avocado parfait, walnut snow, sweet onions, fried shallots and kale crisp (V)
Young baby beetroot, purple taro, goat milk, and liquorice soil (V)
Vietnamese sticky pork belly, tomato salad, celery, nam jim and pork chips
Saltbush lamb belly, nori emulsion, butter poached potatoes and peas three ways
Wagyu Beef, sous vide in ponzu for 16 hours, young pickled vegetables and nori
Nine textures of chocolate, peanut butter log and moss

\$85 Per Person

Cocktails

Ginger Bite Peppermint Tea, Vodka, Cinzano Rosso, Orange and Ginger	\$17
Lemon in the Grass Lemongrass, Chilli infused Gin, Aperol, Malibu and Coconut Water	\$18
Lychee & Rose Mojito White Rum, Lychee Liqueur, Rose Syrup, Lime Juice and Fresh Mint topped with Soda	\$18
Kaffir Lime Swizzle Kaffir Lime infused White Rum, Peach liqueur, Lemon Juice, Sugar Syrup and Fresh Pineapple	\$18
Between the Sheets Brandy, White Rum, White Curacao and Lemon Juice	\$17
Whiskey Sour Whiskey, Egg Whites, Lemon Juice and Sugar Syrup	\$16
Manhattan Rye Whiskey, Sweet Vermouth and Angostura Bitters	\$16
Huatusco Whammer White Rum, Vodka, Gin, Triple Sec, Lemon Juice, Sugar Syrup and top with Coke	\$20
Vietnamese Espresso Martini Coffee, Kahlua, Frangelico, Baileys, Condense Milk and Vanilla Sambuca	\$17
Tom Collins Gin, Lemon Juice, Sugar Syrup and Club Soda	\$17
Singapore Sling Gin, Brandy, Grenadine, Lemon Juice and Club Soda	\$17
Pina Colada White Rum, Dark Rum, Pineapple Juice and Coconut Cream	\$18
Mai Tai White Rum, Dark Rum, Clear Curacao, Orgeat, Grenadine and Lime Juice	\$20
Negroni Campari, Gin and Sweet Vermouth	\$16
Irish Shillelagh Irish Whiskey, gin, lemon juice, White Rum, Sugar Syrup and Peach	\$20
Polynesian Pepper Pot Vodka, Golden Rum, Orgeat, Pineapple Juice, Lemon Juice, Tabasco and Cayenne Pepper	\$18