



Asian Bistro & Cocktail Bar, Blue Mountains

NYE Prix Fixe Four Course Menu

Amuse

COLD SMOKED KING SALMON & CAVIAR
crispy sphere, chive lime crema

Appetizer choice of

LOBSTER & SHRIMP TOM YUM SOUP SH,DF,GF
lemongrass, coconut cream, thai bird chili

LUMPIA (filipino spring rolls){v}
carrots, cabbage, chestnut, corn, sweet chili sauce

KUNG PAO CHICKEN DUMPLINGS DF
sweet & spicy sauce, chili oil, amaranth sprouts

SEOUL BBQ RIBS & CHARRED SCALLIONS SH, GF, DF
cut thinly across the bone, gochujang bbq sauce, kimchi slaw

BANG BANG CHILI SHRIMP SH
sriracha aioli, scallion, sesame

Entrees choice of

FILET OF BEEF
7oz beef tenderloin, chili butter, yuzu kosho bbq sauce, fried brussels
* served medium rare

BLACK TAJIMA NY STRIPLOIN
6 oz australian wagyu, yakiniku sauce, grilled gailan
* served medium rare +\$65

FRIED CHICKEN & CAVIAR BO SSAM
24 hr buttermilk brine, trout & mullet roe, apple & pear kimchi, bibb lettuce

LOBSTER & SCALLOP XO CAPELLINI
angel hair pasta, butter roasted lobster tail, king mushrooms, house xo scallop sauce

TOKYO MISO BLACK COD GF,DF
miso & sake marinade, charred tomato, bok choy

MALAYSIAN BEAN CURRY V,GF
coconut curry, fragrant rice, red mizuna sprouts

Dessert choice of

VIETNAMESE COFFEE TIRAMISU
cafe du monde, lady fingers, vanilla mascarpone crema

LEMONGRASS PANNA COTTA GF
brown sugar cream, strawberry compote, sorrel

early seating \$85 adults, late seating \$140

Menu and pricing are subject to change.

Prices do not include, beverages,taxes,fees* and automatic gratuity
*Please note a 1% Village Amenity Fee will apply to your total pre-tax bill
All credit cards will incur a 2% transaction processing fee
Menu is Subject to Change Without Notice. Updated 2024-12-04