

1883
THE WINDSOR
MELBOURNE

中国新年除夕晚宴
**CHINESE
NEW YEAR'S EVE
BANQUET**

EIGHT TREASURES

Abalone, smashed cucumber with garlic, native lime

Braised Chinese white radish and black fungus, oyster sauce and sesame

Spring onion and Amaranth pancake, five spiced broad beans

Marinated storm clams and lemon leaves

Scallop toast under a veil of lardo and chamomile

Fermented soy bean, cured pork neck

Liver sausage kissed by Binchotan, pomelo

Spring roll of Flinders Island wallaby, spiced blood plum

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Roasted bone marrow, Szechuan glaze,
crisps of potato and chicken skin

Buckwheat porridge of burnt onion,
jasmine brined duck and succulents

Crisp barramundi, chili, sesame and saltbush

Otway shiitakes, fresh yeast and chrysanthemum

Spanner crab, caviar, golden egg and its noodle, ginger broth

Scorched snake beans and garlic scapes,
Paletilla de Jamón Ibérico XO

Black pepper Wagyu intercostals and tendon,
smoked Skipton eel, fermented nabe and celery

Whipped organic tofu and chocolate,
glace orange and cape gooseberries

Pandan donut, white chocolate and lychee

Egg tart, Tasmanian whisky caramel and gold