

COLD DISHES 冷盤

Hay Smoked Tuna Tataki (A) \$29 (GF) (DF)
Wasabi Fruity Soy, Kaffir Lime, Herbs

Gulmuchim Style Oyster (A) (1pc/6pcs) \$7/\$38 (DF)
Coffin Bay Oyster, Gochugaru, Sesame

Kingfish Ceviche (A) \$28 (GF) (DF)
Ponzu, Yuzu Kosho, Tomato, Cucumber

Burrata with Crispy Wonton Skin \$26 (V) (GFO)
Szechuan Strange Sauce, Crispy Oil, Peanuts

Wagyu Beef Tartare \$26 (GFO)
Nashi Pear, Kimchi Mayo, Pringles

Smoked-Char Edamame \$13 (V+) (GF) (DF)
Twice Cooked, Black Vinegar, Chilli

MAINS 主菜

Chef Roger's Hibachi Grilled Tofu \$28 (V+) (GF) (DF)
Fermented Chilli, Firm Tofu, Fried Shallot

14 Days Dry-Aged Roasted Duck Breast \$44 (GF) (DF)
Hay Smoked, Umeshu Plum Dressing, Pickled Radish

14 Days KOJI Dry Aged Scotch \$60 (GF) (DFO)
Taiwanese Sancha Sauce, Chives, Sesame, Pink Peppercorn

Bara-Chirashi Don (A) \$32 (GF) (DF)
Sushi Rice, Diced Fish, Salmon Roe

Hibachi Rainbow Trout \$42 (GF) (DF)
Gochujang, Granny Smith, Daikon

Chef Xun's Taiwanese Braised Pork Minced Donburi \$28 (DF)
Quail Egg, Firm Tofu, Pork Belly, Rice

Mapo Tofu Donburi \$28 (V+) (GF) (DF)
Szechuan Style Braised Tofu, King Oyster Mushroom, Rice

MONZICA

\$69 Per Person
Tasting Menu
3 Courses, 7 Dishes

SKEWERS AND SNACKS 串燒小吃

"KUNG BAO" Chicken Skewers \$23 (GF) (DF)
Capsicum, Dry Chilli, Cashews

Uyghur Lamb Skewers \$24 (GFO) (DFO)
Cumin & Chilli, Uyghur Naan, Yogurt

Mayura Station Wagyu Skewers \$24 (GF) (DF)
Wagyu Chuckroll MB 6-7, Apple Soy Tare, Pink Peppercorn

HK Cheesy Curry Fish Ball (I) \$18 (GF)
Cheddar Cheese, Curry Leaves, Chilli Oil

Grilled Yuxiang Style Eggplant \$20 (V+) (GF) (DF)
Fermented Miso, Black Vinegar, Coriander

Hibachi Kingfish Collar (A) \$22 (DF)
Sweet & Spicy Glaze, Chives, Shichimi Togarashi

SIDES 配菜

Smoked Corn in Miso Sauce \$14 (V) (GF)
Aka Miso, Cheese, Scallions, Chilli

Smashed Cucumber \$14 (V+) (GF) (DF)
Black Vinegar, Chilli Oil, Peanut

Taiwanese Golden Kimchi \$14 (V+) (GF) (DF)
Cabbage, Carrot, Sesame

Rice \$5 (V+) (GF) (DF)

DESSERT 甜品

Original Basque Cheesecake \$17 (V) (GFO)
Seasonal Berry, Berry & Passionfruit Coulis, Macaron

V= Vegetarian V+= Vegan GF= Gluten Free GFO= Gluten Free Option
DF= Dairy Free DFO= Dairy Free Option A=Australian Seafood I= Imported Seafood
1.5% Surcharge on Card Payments, 2.5% on AMEX 15% Surcharge on Public Holidays

