

**taxi kitchen**

# *Christmas* MENU

## CANAPE

Sake washed tuna cracker  
Lamb larb betel leaf

## ENTREE

Candy pork belly, rock lobster & papaya salad, red nam jim  
Baked half shell scallop, Tokyo butter  
Kooweerup asparagus, bibim guksu, enoki, nashi, kimchi  
Ginger braised wagyu dumpling, black vinegar, taberu rayu  
Cold poached prawns & lettuce salad, buttermilk yuzu kosho dressing

## MAINS

Humpty doo barramundi, coriander green beans, crayfish wontons  
Japanese pumpkin, crispy rice, yellow curry sauce  
Roasted eye fillet, potato, fermented black bean, pepper jus  
Szechuan spiced duck, watercress, five spice caramel  
Roasted turkey ballotine, braised red cabbage, cranberry jus

## SIDES

Pomme frites, murray river pink salt  
Bitter leaf salad, pickled ginger dressing

## DESSERT

Taxis espresso martini souffle  
Ginger panna cotta, pickled pineapple, lime, sesame, coconut  
Mandarin mascarpone, mille-feuille, yuzu, orange sherbet  
Dark chocolate & miso parfait, peanut koji caramel, dacquoise  
Berry trifle, Chantilly, Christmas pudding ice cream

Mince tarts to finish