

# LILYMU

## APERITIF

### Heiwa Shuzo Yuzushu (60ml)

Served: neat, on the rocks or with soda

20

### Sake Spritz

Absolut Elyx Vodka, Junmai Ginjo Sake, elderflower, prosecco

20

### NV Mumm 'Marlborough' Brut Prestige

Marlborough, New Zealand

16

## SMALL PLATES

Charred edamame, black lime, kombu	10
Pacific oyster, green nahm jim, betel leaf (min.2)	6.5ea
Hokkaido scallop, red nahm jim, ginger, kaffir lime	11ea
Kingfish and coconut ceviche, taro, marigold	28
Chicken gyoza, plum vinegar, peanuts (5)	20
'Tom yum' prawn dumplings, soy and lime dressing (5) 	27
Grilled lamb cutlet, nahm jim jaew, toasted rice (min.2)	16ea
Crispy fried quail, chilli, lime	26
Roasted eggplant, apple ponzu, furikake	25

## LARGE PLATES

Cauliflower, almond miso, gochujang	27
Black bean Inaniwa udon, mushrooms, pickled ginger	34
Green curry mussels, tomatoes, flat bread (500g)	47
Banana leaf roasted barramundi, turmeric curry, fresh herbs	42
Roasted duck, Laos sausage, fragrant soy	55
Kiwami 9+ wagyu beef massaman, baby potatoes, Thai dukkah	48
Kiwami wagyu rump steak, galbi emulsion, sambal	79
Jack's Creek MB3+ 900g rib eye, Nori yuzukosho, nahm jim jaew	195
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Green mango salad	25
Bonito soy fried rice, prawns, mustard leaf pickles	28
Steamed jasmine rice	5pp

## CLASSIC FEAST 78PP

Minimum parties of two

Kingfish and coconut ceviche, taro, marigold
Chicken gyoza, plum vinegar, peanuts
Roasted eggplant, apple ponzu, furikake
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Banana leaf roasted barramundi, turmeric curry, fresh herbs or
Kiwami 9+ wagyu beef massaman, baby potatoes, Thai dukkah
Bonito soy fried rice, mustard leaf pickles
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Mochi sorbet

## SIGNATURE FEAST 98PP

Minimum parties of two

Hokkaido scallop, red nahm jim, ginger, kaffir lime
Kingfish and coconut ceviche, taro, marigold
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Crispy fried quail, chilli, lime
Cauliflower, almond miso, gochujang
—
Banana leaf roasted barramundi, turmeric curry, fresh herbs
Kiwami wagyu rump steak, galbi emulsion, sambal
Bonito soy fried rice, mustard leaf pickles
—
Coconut sorbet, apple granita, pineapple, sago

1.5% surcharge on all credit cards. 1.65% surcharge on AMEX. Groups of 8 guests and above will be required to dine on our banquet menu and a discretionary service charge of 10% will be added to the final bill. 12.5% surcharge applies on Sundays and a 15% surcharge applies on Public Holidays which negates the large group service charge. Guests with food allergies or dietary requirements are advised to inform the waiter prior to ordering. Although we will endeavour to accommodate your dietary needs, we can not be held responsible for traces of allergens.

 Heart on my sleeve (HOMS) is an emotional wellness social movement and early intervention services provider. ESCA donates \$1 from the sale of this dish directly to the charity.