

YÜGEN BANQUET

Grilled Edamame

spring onion oil, shichimi

Seasonal Sashimi Platter (M)

*tuna, salmon, kingfish, snapper, scallop
served with house soy & wasabi*



Prawn Toast (I)

Chinese doughnut, chilli amazu

Wagyu Beef Tataki

Davidson plum, Sichuan, butter ponzu

Glacier 51 Toothfish (A)

shiso & nori



Braised Wagyu Short Rib

parsnip, black pepper & wild rice

Yügen Special Fried Rice

XO, barbecue pork, prawn, spring onion

Kohlrabi & Fennel Salad

green apple, celery, Thai basil



Chocolate Sphere

*Milo marshmallows, roasted white chocolate,
milk chocolate panna cotta*

*Sundays incur 10% surcharge & Public holidays incur 15% surcharge.
Seafood origin: Australian (A) Imported (I) Mixed—Australian & Imported (M)*