

STÉAMÍ

ASIAN RESTAURANT

THE FAVOURITES

\$68 per head (8 COURSE)

Edamame

Choice of sashimi

Chinese style vegetarian spring rolls

Chinese dumplings, house made chilli oil

Sweet corn and coriander fritters, chilli caramel

Korean chicken wings

Pulled pork pancakes, Asian herbs, chilli plum sauce

Nasi goreng – Indonesian chicken fried rice, cassava crackers, fried egg

THE SHOWCASE

\$85 per head (9 COURSE)

Freshly shucked oysters

Choice of sashimi

Pork belly baos, kimchi, soy mayonnaise

Pulled pork pancakes, Asian herbs, chilli plum sauce

Squid, 7 pepper nori, yuzu mayo

Pork and chive dumplings, chilli vinegar dressing

Sizzling eye fillet medallions (200gms), ginger, spring onion, chilli dressing

Stir fry Asian green vegetables, ginger, soy

Jasmine rice

Chefs choice dessert

*Please be aware that all tables with 6 or more people are required to order one of the above set menus, both menus

CHOICE IS YOURS

\$55 per head

Choose for the group

3 x small plates, 1 x large & dessert

SMALL PLATES

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| Freshly shucked oysters | GF |
| Selection of premium fresh sashimi, pickled ginger, cucumber, wasabi. *\$15 surcharge | GF,F |
| Yellow fin tuna sashimi, sesame soy dressing, wasabi mayo, cucumber. | GF,F |
| Hiramasa kingfish sashimi, shallot oil, green chilli, sichuan. | GF |
| Atlantic salmon sashimi, red miso emulsion, furikake. | GF,F |
| Jumbo scallop sashimi, charred gochujang mayo. | GF |
| Pork belly bao's, kimchi, soy mayo. | F |
| Panko mushroom bao's, kimchi, pickles. | F,V |
| Chinese dumpling, house made chilli oil. | GF,VEG |
| Kara age chicken, Korean chilli mayo, kimchi, pickled cucumber. | GF,F |
| Crispy pork hock, 5 spice, black vinegar caramel. | GF,F |
| Pork and veg gyoza, ponzu soy. | |
| Vegetable, quinoa gyoza, house chilli vinegar. | V |
| Chinese style vegetarian spring rolls. | V |
| Wagyu beef dumplings, house made chilli vinegar. | |
| Miso roasted pumpkin, pickled shimeji, furikake, silken tofu. | GF,F,V |
| Squid, 7 pepper nori, yuzu mayo. | GF,F |
| Sweet corn and coriander fritters, chilli caramel. | VEG |
| Korean chicken wings, Sichuan pepper, roasted rice. | F |
| Pulled pork pancakes, Asian herbs, chilli plum sauce. | |

LARGE PLATES

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| Pad Thai rice noodles, bean shoots, prawn, peanuts. (Vegan & GF options available) | |
| Crispy skin barramundi, soy ginger dashi broth, shitake & sober noodles. | GF,F |
| Nasi goreng – Indonesian chicken fried rice, cassava crackers, fried egg. | |
| Veg Massaman curry, cauliflower, pumpkin, cherry tomatoes, herbs, peanuts, kaffir lime. | GF,V |
| Slow cooked beef rendang curry, roasted coconut, kaffir lime, chilli. | GF |
| Sizzling eye fillet medallion (200gms), ginger, spring onion, chilli dressing. *\$12 surcharge | GF,F |

ADD ONS

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|-------------------------------------|--------|
| Stir fry Asian greens \$14 | GF,F,V |
| Jasmin rice \$4 | GF,F,V |
| Kimchi \$8 | GF |
| Edamame \$7 | GF,V |
| Vietnamese coleslaw, nouc cham \$12 | GF,V |

DESSERT \$14 each

| | |
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| 5 spice & vanilla bean panna cotta, caramelised pineapple, ginger crumb. | GF,V |
| Caramelised white chocolate & banana parfait, salted caramel & peanut praline. | GF |
| Salted chocolate brownie, strawberries, raspberry sorbet. | |

*Please be aware that many dishes are altered to cater for Dietary requirements and contain many ingredients unknown to the diner. Please make sure to tell our waitstaff when ordering to ensure the correct measurements are taken to cater for your dietary requirements.

GF – Gluten Free F – Fructose Free V – Vegan VEG - Vegetarian