



# MAPO

## Set Menu

### Entree:

Wntons filled with shitake and swiss brown mushroom, garlic chives and tofu covered with a spicy mushroom garlic sauce

lightly battered pork balls served with a lime chilli sauce

sashimi grade grilled scallops served with pan fried asparagus & green beans, topped with Chung Jae's tartare sauce and a drizzle of truffle oil

### Main:

oven baked Darwin barramundi fillet served with broccolini, mushrooms & capsicum in a chilli, creamy sour sauce

SA Black Angus eye fillet (9 days old) marinated in Italian olive oil, Korean black raspberry (Bokbunja) and sweet soy sauce, with tasty string beans, broccolini and eggplant

thin slices of chargrilled pork belly tossed with tasty kranisky in a chilli coconut sauce with carrot, onion, red capsicum and thai basil

crispy tempura chicken breast drizzled with honey mustard mayonnaise sauce with a taste of fresh garden salad

### Dessert:

#### chocolate pudding (g)

rich chocolate pudding served with creamy vanilla icecream and hot fudge

#### crème brulee

creamy custard dessert topped with torched caramel