

MONSTER

RESTAURANT IN ROOM MENU

AUGUST – OCTOBER 2020

WELCOME PROSECCO & PINXTOS

SMOKED APERITIF

HENDRICKS GIN, FRENCH HERBAL LIQUEUR, SHISO, CITRUS, CLARIFIED TOMATO,
LEMON BALM, LIGHT SMOKE

SESAME TUNA TATAKI

SEARED YELLOWFIN, HERB INFUSED BUTTERMILK, COMPRESSED APPLE,
TOSAZU JELLY, YARRA VALLEY SALMON CAVIAR



NISHI ZEN GARDEN

CHEF TASTING PLATE (6 DISHES)

COLD SMOKED KING FISH SASHIMI, ZUCCHINI FLOWER TEMPURA, TRUFFLE DAIKON,
SPANNER CRAB CAVIAR, SHISO TOMATO, LAVA BRUSSEL SPROUTS, HIBISCUS FOG

WAGYU RUMP

JALAPENO VERDE, PICKLED KING BROWN MUSHROOM, ONION MEDLEY,
LEEK ASH, JUS



MAREMMA DONBURI

PULLED MAREMMA DUCK, BEETROOT, JAPANESE STICKY RICE,
SORREL

DECONSTRUCTED CHEESECAKE

SICHUAN PEPPER STRAWBERRY COMPOTE, GINGER CRUMB, POPPING CANDY

SWEETS TO ENJOY WITH YOUR OVERNIGHT STAY

DUE TO THE NATURE OF THE DINING EXPERIENCE, WE ARE UNABLE TO CATER FOR
EVERY DIET.