

COMO CUISINE



CHINESE NEW YEAR MENU

TASMANIAN OCEAN TROUT YUSHENG, \$80

Serves 8

Shredded Vegetables, Lotus Root, Five Spice Powder, Red Chilli,
Pomelo, Lime Leaves Julienne, Ginger Julienne, Fried Bean Curd Skin,
Gyoza Wrapper, Sweet Plum Sauce

Add fresh lobster sashimi at \$100 per piece

STEAMED SEA BASS, \$100

Steamed Whole Fish in a Fragrant Chinese Cabbage, Ginger,
Shallot, Soy and Shaoxing Wine Broth

Paired with steamed fragrant rice