

# TASTE DIFFERENT

## **Celebrated Chef Nat Thaipun**

MasterChef Australia Winner, Best-Selling Author, and Pullman's Food & Beverage Ambassador for Asia and the Pacific has spent her career weaving the bold flavours of Thailand with the best of Australian cooking.

Tonight, that story is yours to taste.





## CHEF NAT AT TENKO

### **OYSTERS & FINGER LIME**

Coconut, galangal & makrut lime oil  
CHAMPAGNE POMMERY BRUT ROYAL, FRANCE

### **BETEL LEAF TARLET**

Toasted coconut, pomelo, School prawns

### **SCALLOPS & GINGER**

Scallops, chompu (rose apple), kelp oil  
SAKE UTASHIRO GEKKA, JAPAN

### **SQUID & GREEN CHILLI**

Seagrapes, basil oil  
YUZU PALOMA, MEXICO, JAPAN  
Tequila, fresh yuzu, pink grapefruit, soda

### **WAGYU LARB TARTARE**

Mayom citrus, lemon myrtle, khao tung  
TE TERA PINOT NOIR, MARLBOROUGH,  
NEW ZEALAND

### **CRAB & EGG**

Southern Thai Curry, Pu Ma  
(Blue Swimming Crab)

### **LAMB RIBS & SATAY**

Ajadd Pickles, chilli oil  
TINUS SYRAH, SOUTH AFRICA

### **MANGO & PANDAN**

Pandan sponge, coconut sorbet,  
Macadamia crumb

### **MANGOSTEEN POSSET**

Fresh mangosteen & lychee granita  
HEAVENSAKE "LABEL AZUR", JAPAN