

LEVEL ONE

MODERN ASIAN RESTAURANT

START SMALL

STEAMED EDAMAME wasabi salt, fresh horseradish	8
SNOWED CORN teriyaki mayo, salted ricotta, togarashi	14
CUCUMBER AND HERB SALAD asparagus, cucumber sorbet, sheep's yoghurt	15
HOUSEMADE WONTON pork, prawn, shio goma, sichuan oil, hazelnut	15
KOREAN TONG HO SALAD jellyfish, coriander, enoki, wood ear mushroom	16
PAN-SEARED SCALLOPS itogaki, miso cream, burnt onion salsa, fregola	19

APERITIFS

GREEN TEA COOLER Bacardi superior, green tea, lemon grass, grape fruit bitters	16
ARCHIE ROSE x HORISUMI AUTUMN grapefruit peel, soda	18
ARCHIE ROSE x HORISUMI WINTER cucumber, Fever Tree elderflower tonic	19
ARCHIE ROSE x HORISUMI SPRING lemon peel, Fever Tree mediterranean tonic	19
ARCHIE ROSE x HORISUMI SUMMER grapefruit peel, East Imperial tonic	19
KIUCHI SMOOCHI Japanese plum wine, lime, soda	11
THAT PINK DRINK Maidenii La Tonique vermouth, grapefruit, Fever-Tree aromatic tonic	11
ORANGE AND THE NEW BLACK Casa Mariol vermouth, orange, soda	10

Modern Asian Cuisine *designed to share*

A BIT MORE

CHAR-GRILLED EGGPLANT black tea bouillon, umami crunch	14
GRILLED BABY OCTOPUS xo dressing, pickled snake bean	23
VEAL TATAKI white soy, savoy cabbage, green mango	25
SOUTH AUSTRALIAN KINGFISH SASHIMI house made white kimchi, green chilli & chive oil	23
SALMON ABURI salmon tartare, crispy rice, shiso	25
PORK SAN CHOI BAO sweetcorn, garlic shoot, Thai basil green pickle, cos lettuce	18
CRUMBED PORK SANGA pork loin sandwich, wombok slaw, master stock	21
KOREAN CHICKEN WINGS crispy, sticky, sweet and spicy midwing pieces	17

A LOT MORE

VEGETABLE TEMPURA eggplant, sweet potato, pumpkin, broccolini, shiitake	20
KOREAN SQUID PANCAKE baby squid, Korean chive, green chilli	19
LAMB RIBS black bean sauce, sundried tomato, coriander	29
KOREAN SPICY PORK free-range rack & belly of BBQ pork, Korean spicy chilli	28
CHAR-GRILLED VEGETABLES asparagus, yellow squash, zucchini, kombudashi tofu	21
SILVERBEET KAKE UDON tsuyu, shiitake mushroom, garlic, tofu puff	23
BEEF BRISKET RICE NOODLE kombu emulsion, green chilli, spring onion, bean sprout	25
SLOW ROASTED SALMON DONBURI black bean chilli, spicy kimchi, broken nori, sushi rice	27
MARKET FISH crispy skin fillet, ginger, shallot	30

ON THE SIDE

SEASONAL ASIAN GREENS oyster sauce, garlic, chilli, sesame seed oil	12
CABBAGE SLAW Japanese dressing	10
STEAMED RICE	5
HOUSEMADE WHITE KIMCHI	5

MY GIN, MY GIN

13

A collaboration between Electra House Hotel and Settler's Gin. Finger lime, lemon myrtle & salt bush. Served with Fever Tree Mediterranean tonic + dehydrated pineapple. Exclusive to Electra House!

おまかせ

OMAKASE

65PP

Let us take care of you!
Our shared omakase menu is chosen daily by our Chefs.
Premium option available at \$85pp (a days notice required).