

Experience the magic and allure of LilyMu, steeped in Asian tradition but born in contemporary Australia. LilyMu is more than mere sustenance. This tasting menu has been designed by Executive Chef Brendan Fong to encapsulate the traditions of Chinese and South East Asian cuisine with a modern flair.

LILYMU AT NOUR MENU \$118PP

Snapper and coconut ceviche, white sweet potato, sea grapes

Shredded chicken, banana blossom, sesame and peanut salad

Charcoal Wagyu beef skewer, tamarind, herbs

'Tom yum' prawn dumplings, soy and lime dressing

Scampi red curry, kaffir lime, betel leaves

Char Siu style Wagyu beef short rib, fragrant soy, pickled purple radish

Steamed jasmine rice

Young coconut and pineapple sorbet, sago, pandan, lychee granita

Thai milk tea tres leches cake

EAST
MEETS
WEST

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COCKTAILS

Chow Sour 23
Skyy Vodka, St. Germain, Yuzu, Lychee

Hotel Hanoi 23
Plantation Aged Rum, Pineapple, Apricot Liqueur,
Cinnamon

Tuktuk Spiced Margarita 23
Espolon Blanco, Chilli, Aperol, Yuzushu,
Passionfruit

Pandan Old Fashioned 22
Sailor Jerry Spiced Rum, Pandan infused Chivas,
Chocolate bitters

EAST
MEETS
WEST

