



willow

Lunch

starter

madai

kinkan | marigold

caviar

bonito | beignet

optional add on \$32

choices of main course

ebi

xo sauce | rice roll

dry aged duck

prune | maqaw pepper

seasonal japanese fish

koshihikari rice | roasted bone soup

amadai +\$32

conpoy | zuwaigani

miyazaki A5 +\$42

manganji | black garlic

dessert

ivoire

comte | macadamia

'beh teh saw'

sesame | shallots

choice of 1 main

\$98++

choice of 2 mains

\$138++

Lunch pairing \$78++ | Non Tipsy pairing \$56++



willow

Dinner

herring

cauliflower

chutoro

madai

kinkan | marigold

chicken

croissant | allium

caviar

bonito | beignet

additional \$32

ebi

xo sauce | rice roll

or

amadai +\$32

conpoy | zuwaigani
(add on shark's fin +\$28)

brisbane quail

prune | maqaw pepper

or

miyazaki A5 +\$42

manganji | black garlic

fish maw

roasted bone soup | onigiri

ivoire

comte | macadamia

'beh teh saw'

sesame | shallots

\$258++

Lavish pairing \$168++ | Extravagant pairing \$318++