

☆☆☆
MA PASION

food . art . love

6 COURSE DEGUSTATION MENU

Steak tarter, micro herbs, homemade chips

Seared scallops with poached baby abalone,
potato & leek soup, truffle oil.

Seared baby barramundi, sauté spinach,
beurre blanc sauce

Pan fried duck breast, chorizo salsa, and
basil oil

Lamb rack, brown onion puree, caramelised
potato gems, Japanese mushrooms,
buttered peas, caraway jus

Saffron panna cotta, poached pears, butter
pear syrup

contact

eddie huynh

0402 466 748

eddie@mapasion.com

www.mapasion.com