Mom's Day Set Menu Love on Every Plate!

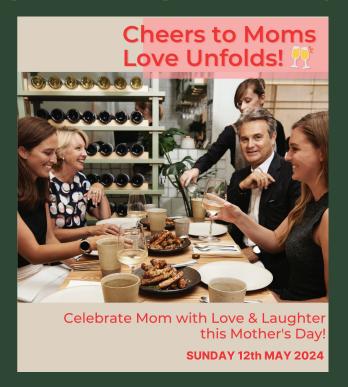


SUNDAY 12th MAY 2024 Celebrate Mom with Love & Laughter this Mother's Day!

Our Mother's day 2024 menu is to celebrate love in style and pass on traditions to future generations.

In our 2024 Mother's day menu, discover vibrant hues, invigorating freshness, and delightful twists on our seasonal favourites, all inspired by authentic flavours that make sharing a joy.

Our set menu is hand-selected by our head chef, Sheng, who is highly focused on seasonality, ensuring that we use only Melbourne's best seasonal produce. He has curated three magnificent choices for you to select from:



7-Course Premium Set Menu:

- Indulge in a culinary journey tailored for the sophisticated gourmet.
- Immerse yourself in an extended dining experience that elevates your celebration.
- Sommelier-selected wine degustation can be paired with the 7-course set menu in limited supply per night.

6-Course Set Menu:

- A budget-friendly choice without compromising on quality.
- Time-conscious and perfect for those seeking a streamlined dining experience.

Kids 4-Course Set Menu:

- Keep your little ones under 12 years of age well-behaved and satisfied
- Delicious home plates & big dishes to satisfy even the pickiest eaters
- Sweet treats for a delightful finish

We aim to provide our guests with a unique and memorable dining experience through our carefully crafted set menus. Take the RuYi journey with us. RuYi / AS YOU WISH

Chef selection **6-course** set menu: \$75 per person

Home plates:

Fried tofu with Szechuan mayo

Hand-made artisan tofu with caramelised soy, Szechuan pepper mayo, scallions, and Japanese Nori.

Chilli Wonton

Egg yolk-skinned dumplings filled with free-range pork, Shiitake mushrooms, and shepherd purse, Sichuan chilli vinaigrette dressing.

Crunchy chicken Bao Bao

Free-range corn-fed chicken, pickled daikon radish, citrus-infused cilantro, peanuts, fusion Sriracha mayo.

RuYi fried chicken wings

Free-range chicken, marinated in master stock, whisky, pome fruits, mustard seed, cinnamon, immersion frying.

Main course:

Kong Bao chicken (mild spicy)

Free-range chicken breast fillet, sautéed with capsicum, celeriac, carrots, shallots, and chilli, served with thinly shredded cabbage nest.

(Steamed rice will be served with the main)

Desert:

RuYi desert sharing plates.

Cream brûlée, apple crumble and ricotta dumplings.



Chef selection **7-course** set menu: \$98 per person

Home plates:

Kingfish Ceviche

Geraldton, WA ocean Kingfish, chilli lime dressing, Szechuan pepper, brunoise sweet pepper.

Fried tofu with Szechuan mayo OR Soy mustard cold noodle salad Hand-made artisan tofu with caramelised soy, Szechuan pepper mayo, scallions, and Japanese Nori.

Hand-made artisan Jade noodles with soy mustard, apricots, Shiitake, sweet pepper, peanuts.

Peking duck Bao Bao

Freshly roasted duck on the day, Chinese parsley, crushed roasted peanuts, fusion mayo.

Flaming King prawn

Far north QLD King prawn, brunoise sweet pepper, caramelised soy, grilled on charcoal, BBQ on fire.

Main course:

Steamed barramundi fillet

Cone Bay WA ocean barramundi, Yuzu soy, star anise, Enoki mush-room, asparagus.

Numbing beef (mild spicy)

Tasmanian black Wagyu, Parmentier eye-fillet , lime soy, Szechuan pepper, rock sugar.

(Steamed rice will be served with the main)

Desert:

RuYi desert sharing plates.

Cream brûlée, apple crumble and ricotta dumplings.

Chef selection Kids 4-Course Set Menu: \$45 per person

Home plates:

Xiao long Bao dumplings.

A.K.A soup dumplings, steamed dumplings filled with flavorful broth and tender porkmeat

Crunchy chicken Bao Bao

Free-range corn-fed chicken, pickled daikon radish, citrus-infused cilantro, peanuts, fusion Sriracha mayo.

Big Dishes:

Caramelised Pork Spare Ribs:

American cut ribs, lime soy, rock sugar, cinnamon sticks, grilled lychee.

Desert:

1 scoop of ice cream

Please note:

* All dietary requirements will be accommodated.

Please feel free to contact us if you need further assistance. We are excited to hear back from you.