

Ms
Collins

**PRIVATE
DINING**





PRIVATE DINING

4 courses

Select 4 items from the menu

\$55 per person

6 courses

Select 6 items from the menu

\$70 per person

Sides

\$10 per side

Dinner bookings available for groups of 8 to 30.

Share plates or individually plated per guest.

Ask your Event Logistics Manager for our beverage menu.

Wednesday to Friday from 4-10pm & Saturday from 7-10pm.

Lunch bookings available upon request for larger groups.

Dietary Key: Dairy Free (DF), Gluten Free (GF),

Vegetarian (V), Contains Nuts (N)

EAT

Ms Collins Cauliflower Fritters (V)

w lemon & tomato kassoundi

Buttermilk Popcorn Chicken

Crispy popcorn chicken w Sri Lankan five spices, fried curry leaves, pickled shallots & lime aioli

Pulled Beef Brisket "Thai Taco" (GF•DF)

Sticky shredded beef brisket, avocado, jalapeño, shallots, green papaya salad & soft corn tortilla

Tofu Larb (V•GF)

Sour, salty & spicy minced Thai tofu salad cups mixed w roasted rice powder

Togarashi Pepper Squid (GF)

Crispy fried calamari, seven spice, wasabi sesame, yuzu kewpie & bonito

Crispy Chicken Hand Buns (DF)

Steamed hand buns w crispy fried chicken, tonkatsu sauce, pickled radish & kimchi

Poached Chicken Salad (GF•DF)

White poached chicken salad w Japanese pumpkin, wakame & sesame lime dressing

Cone Bay Barramundi Fillet (GF•DF)

Steamed Barramundi fillet w baby spinach, lemongrass, crispy lotus root, coriander & garlic ginger sauce



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SIDE

Sweet Potato Chips (GF)
& smokey chipotle mayo

Green Papaya Salad (GF•DF•N)
w snake beans, tomato, som tum

Broccoli (GF•DF•V)
w pomelo & pickled ginger

Steamy Jasmine Rice (GF•DF•V)

DESSERT

Red Velvet French Toast
French toast w sloe gin macerated berries, mascarpone & milk jam

Pandan Sundae (GF)
Creamy pandan mousse, tamarind raspberry gel & black sesame crisp

Fruit Platter
Share style