



Our menu is designed to be shared as per the tradition. We suggest choosing six dishes between 2 guests, spread from all sections of the menu.

## SMALL PLATES

|   |       |
|---|-------|
| House pickles   | 9     |
| Kingfish sashimi, ginger and shallot, toasted rice, tosazu        | 25    |
| King salmon sashimi, wakame, green nahm jim                       | 26    |
| Snapper and coconut ceviche, white sweet potato, sea grapes       | 26    |
| Beef rendang and mozzarella spring roll                           | 8ea.  |
| Charcoal Wagyu beef skewer, tamarind, herbs                       | 11ea. |
| Spinach, shiitake, water chestnut pot sticker dumplings (5)       | 20    |
| 'Tom yum' prawn dumplings, soy and lime dressing (5)              | 27    |
| Mizuna leaf salad, apple, shallot, coriander, crispy dried shrimp | 23    |
| Shredded chicken, banana blossom, sesame and peanut salad         | 25    |
| Duck katsu sando, chilli jam                                      | 18    |
| Salt & pepper squid, sumac, lemon                                 | 23    |

## WOK

|  |     |
|--|-----|
| Live pippies, Lilymu XO sauce, kaffir lime                               | mp  |
| - Crispy noodle  | +10 |
| Wagyu beef, black pepper, mushrooms                                      | 35  |
| Cuttlefish, flowering garlic chives, wood ear mushrooms, almonds, sambal | 29  |
| Chicken, snake beans, apple eggplant, Thai basil, cashew nuts            | 31  |
| Stir fried seasonal greens, garlic, Shaoxing                             | 21  |

## RICE & NOODLES

|  |     |
|--|-----|
| Lilymu prawn fried rice                                    | 25  |
| Kimchi fried rice, edamame, seasoned nori                  | 24  |
| Black garlic mie goreng, bean sprouts, leek, egg yolk      | 23  |
| Rice noodle, Angus tenderloin, broccolini, cloud mushrooms | 37  |
| Steamed jasmine rice                                       | 4pp |

## LARGER PLATES

|  |       |
|--|-------|
| Lamb massaman, kipfler potatoes, Vietnamese mint, dill                   | 38    |
| Clarence River King prawn red curry, kaffir lime, betel leaves           | 34    |
| Tofu jungle curry, okra, baby King brown mushrooms                       | 28    |
| Steamed fish fillet, pickled mustard greens, organic soy                 | 37    |
| Roasted duck, Laos sausage, fragrant soy                                 | 46/88 |
| Char Siu style Wagyu beef short rib, purple radish, tamarind hoisin, bao | 69    |

## LILYMU'S BANQUET MENU

**\$88PP (MIN. 4 PPL)**

Snapper and coconut ceviche, white sweet potato, sea grapes

'Tom yum' prawn dumplings, soy and lime dressing

Shredded chicken, banana blossom, sesame and peanut salad

Salt & pepper squid, sumac, lemon

Steamed fish fillet, pickled mustard greens, organic soy

Lamb massaman, kipfler potatoes, Vietnamese mint, dill

Wagyu beef, black pepper, mushrooms

Steamed jasmine rice

Thai milk tea tres leches cake

Baked dark chocolate mousse, kaya, malted jasmine ice cream

## LILYMU'S PREMIUM BANQUET MENU

**\$118PP (MIN. 4 PPL)**

House pickles

Kingfish sashimi, ginger and shallot, toasted rice, tosazu

Snapper and coconut ceviche, white sweet potato, sea grapes

Charcoal Wagyu beef skewer, tamarind, herbs

Live pippies, Lilymu XO sauce, kaffir lime, crispy noodles

Clarence River King prawn red curry, kaffir lime, betel leaves

Char Siu style Wagyu beef short rib, purple radish, tamarind hoisin, bao

Steamed jasmine rice

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

Thai milk tea tres leches cake

all credit card payments will incur a 1.2% surcharge. 10% surcharge applies on sundays and public holidays. for tables of 8 or more guests, your bill will include a recommended service charge of 10%. this service charge is at your discretion. bills may be split over no more than two cards. Guests with food allergies or dietary requirements, please inform your waiter prior to ordering. although we will endeavor to accommodate your dietary needs, we can not be held responsible for traces of allergens. **FOR MORE INFORMATION, SEE OUR SOCIALS: INSTAGRAM @LILYMUSYDNEY OR #LILYMU**

**BRENDAN FONG - Executive Chef**

We do not just cook food. We work tirelessly to create an experience that encapsulates the dynamism and influences that China and South East Asian countries have to offer. Our passion for this cuisine demands that we make everything in house, utilising fresh and ethically sourced ingredients cooked over coals and in searing hot woks ensuring essential core flavours are achieved.

