



LONGMA RESTAURANT

Thursday 9th – Saturday 11th April 2026

Bold flavours, front row energy, zero pretension.

Come for the thrill of the race, stay for the culinary.

Pan-Asian dining with all the drama and craft you'd get from a day at The Grand National.

We believe the best dining experiences balance choice with craft.

Select your starter and main from our carefully designed options, while our chefs orchestrate the rest.

Amuse-bouche sets, intermediate courses,
and palette cleansers that elevate and enhance your selections.

It's personalised dining, perfected.

AMUSE-BOUCHE

Chrysanthemum and Wolfberry infusion

Prawn, brioche, sesame roll

Black pepper venison puffs, cherry, miso, five spice gel

STARTERS

Goalong glazed pork belly, baked peach and sake purée, XO, pickled daikon radish

Chicken bone broth, scallop dumpling, tobiko

Chilled asparagus, nori roll, black truffle and soy, coriander emulsion, gold leaf (VG)

PALETTE CLEANSER

Citrus green tea granita, micro green perilla

SASHIMI AND SIU MAI

From Chef Rey

MAIN COURSE

Cantonese deep fried lions mane mushroom (VG)

Black bean and ginger sauce, gai lan

Pan-fried sea bass, spring onion, ginger, soy, Shaoxing wine reduction

Lotus root, broccoli, candied chilli

Tea smoked duck and leg XO

Steamed greens, kumquat, tea, sake jus, candied orange

Miso glazed beef rump roast

Black garlic purée, choy sum, shallot crumb, ginger ash, sweet soy caramel and chilli jus

CHEFS SIGNATURE DESSERTS

Longjing crème brûlée, coffee mousse and caviar, yuzu mousse meringue
