



CELEBRITY CHEF PRINCESS ANNE UY

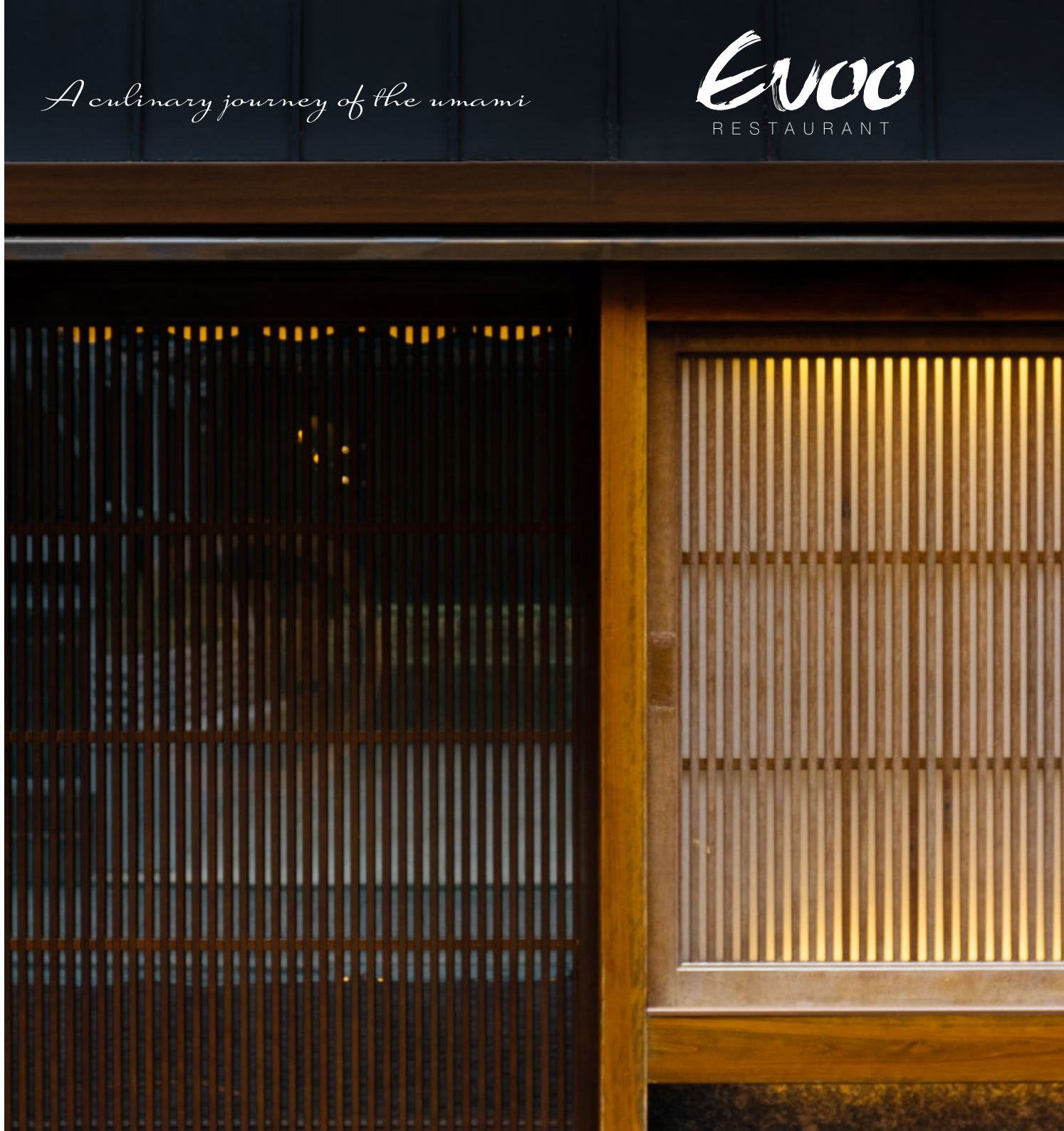
Princess Anne currently serves as Executive Sous Chef at Marvel Stadium, where she helps lead one of Australia's busiest culinary teams with precision, creativity, and relentless drive.

From humble beginnings in the Philippines to commanding the kitchens of Nobu Melbourne, Nobu Sydney, and now Marvel Stadium, Chef Anne's journey is one forged through heat, heritage, and hustle. Her path is not just a career – it's a testament to resilience and passion.

In 2025, she transformed her vision into reality by launching eight premium micro food brands, each shaped by her bold creativity and hands-on leadership. These concepts are more than food outlets – they are vibrant culinary experiences that reflect her dedication, innovation, and the unwavering belief that there are no shortcuts when passion is the fuel.

A culinary journey of the umami

EVOO
RESTAURANT





JAPANESE



Degustation Menu

A culinary journey of the umami

\$185 pp

28 and 29 November 2025

Otsumami - Tasting Plate

SA Oyster, Maguro yuzu salsa ^{LG}

Torched Wagyu, shiso, aji amarillo ^{LG}

Seared salmon onigiri, wasabi salsa,
black garlic ponzu ^{LG}

Spicy tuna furikaki

Octopus, lime dashi ^{LG}

Paired with Hakutsuru Blanc Sake

Kinoko Kakiage ^V

Mushroom tempura, tofu, sesame dressing,
ten suyu

Paired with Dansan Ike Junmai Ginjo

Chawanmushi Soup ^{LG}

Savoury egg custard, dashi, mirin, prawns,
crab meat, shiitake

Paired with Ozeki Karatanba Junmai

Red Emperor Miso ^{LG}

Apple & citrus salad

Paired with Suntory Yamazaki Cask

Umeshu Tarushiage Plum Wine Liqueur

Grilled Wagyu Sirloin MB 7+ ^{LG}

Shishito, roasted onion, teriyaki truffle

Paired with Suntory Whisky Kakubin

Yuzu Parfait ^V ^{LG}

Sesame sable, meringue kisses,
blueberry compote, yuzu gel, lemon balm

Paired with YMY Brown Rice Green Tea

^{LG} Low Gluten ^I Imported seafood ^V Vegetarian ^{VG} Vegan

While some menu items may not include specific allergens as an ingredient, all our food is made in a facility that contains known allergens. Therefore, we are unable to guarantee there are no allergens within the food and beverages served from this menu. If you have an allergy, please inform our friendly staff so that we can assist you. Please be aware that not all ingredients are listed within the dish description.