

GLOSSARY

2021 MENU

Bringing together the best emerging culinary trends, the new menu features an extended range of plant-based options, native ingredients and superfoods, alongside beloved iconic ICC Sydney dishes.

At the heart of ICC Sydney's culinary offering is its Feeding Your Performance philosophy, which sets culinary trends, has a focus on supporting a wide variety of tastes and showcases the best of New South Wales sustainable suppliers. By sourcing ingredients through local supply chains, we're contributing to our region's development and employment opportunities. We're also backing farmers who grow high quality, sustainable, and specialty produce.

Evolving from food that fuels performance, ICC Sydney's philosophy is based on three key pillars: authenticity, balance and expertise. Our culinary team uses the best ingredients combined with their knowledge of food, respect for produce and provenance to enhance delegate experiences based on choice, balance and flavour.



TERM	DESCRIPTION
Acai	The acai berry is a reddish-purple fruit from the acai palm tree, a native to Central and South America. Some studies show that acai fruit pulp is even richer in antioxidants than cranberries, raspberries, blackberries, strawberries or blueberries. It has a tart berry flavour and is considered a super food by many.
Achiote	Achiote is a spice and coloring agent extracted from the seeds of the evergreen Bixa orellana shrub. The seeds are dried and used whole or ground as a culinary spice. Achiote is used to add yellow colour to chorizo.
Aioli	Aioli or aioli is a sauce made of garlic, olive oil and egg yolks. The sauce's name means "oil and garlic" in Catalan and Provençal.
Ancho chile poblano	The poblano is a mild chili pepper originating in the state of Puebla, Mexico. Dried, it is called ancho or chile ancho.
Agnolotti	Agnolotti is a type of pasta made with small pieces of flattened pasta dough, folded with filling of roasted meat or vegetables.
Bagna càuda	Bagna càuda literally translates as "hot bath," this dipping sauce for vegetables is a dip made with garlic, anchovies, olive oil and cream.
Bavaois	A dessert consisting of milk thickened with eggs and gelatin, into which whipped cream is folded.
Béchamel	Béchamel sauce, also known as white sauce, is made from a white roux and milk. Fun Fact - Béchamel has been considered, since the seventeenth century, one of the mother sauces of French cuisine. It is used as the base for other sauces.
Black garlic	A type of caramelised garlic first used as a food ingredient in Asian cuisine. It is made by heating whole bulbs of garlic over the course of several weeks, a process that results in black cloves. The taste is sweet and syrupy with hints of balsamic vinegar or tamarind.
Bircher muesli	A type of muesli containing softened rolled oats, dried fruit and grated apple.
Blood limes	Smaller than most limes and somewhat more sweet than the standard lime. The flesh inside a blood lime is red, the skin can be eaten with the fruit.
Borlotti bean	A variety of kidney bean - this is a large plump bean that is pinkish-brown in colour with reddish-brown streaks. Borlotti beans have a sweet flavour with a smooth creamy texture.
Bottarga	A Mediterranean delicacy of salted cured fish roe, typically from grey mullet or tuna. The product is similar to the softer cured mullet roe, karasumi from Japan and East Asia.
Bresaola	Is an air-dried, salted beef that has been aged two to three months until it becomes hard and turns a dark red, almost purple in colour. It is made from top round, and is lean and tender.
Breton	A rich buttery pastry that has a crisp lighter texture than a typical pie dough.
Buckwheat	A nutritious grain that is low GI with a nutty texture which can be coarse or ground very fine for flour. Gluten free naturally.
Calamansi	Also known as the Philippine lime. The flavour is something like a sour orange or a slightly sweeter lime, and it has a fragrance to match.
Ceviche	The dish is typically made from fresh raw fish cured in citrus juices, and spiced with chili.
Chia seeds	Chia seeds are tiny black edible seeds from the plant Salvia hispanica, which is related to mint. Considered one of nature's superfoods, high in essential fatty acids, protein, soluble fibre, antioxidants, vitamins and minerals.

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Chipotle	A chipotle, or chilpotle, is a smoke-dried ripe jalapeño chili pepper used for seasoning.
Chorizo	Chorizo sausage is made from a mixture of chopped pork meat, pork fat, salt, whole pepper corns, cinnamon, achiote, and other spices, which produce its characteristic deep red color.
Choux pastry	Choux pastry, or pâte à choux, is a light pastry dough used in many pastries. It contains only butter, water, flour and eggs. Instead of a raising agent, it employs high moisture content to create steam during cooking to puff the pastry.
Coastal rosemary	An evergreen shrub native to coastal areas of Australia.
Cobbler	A dessert that can be served in a tart shell or a crockery container, usually fruit based and has a crisp buttery crumble on top.
Compote	Is a dessert made of whole or pieces of fruit cooked in water with a little sugar and spice.
Compressed	Refers to the technique of placing a food item in a vacuum pack machine with flavourings; the product is then sealed under pressure which pushes the flavouring into the food item which intensifies the flavour.
Congee	Is a type of rice porridge. Additional ingredients such as meat, fish, and flavourings can be added while preparing the congee, and most often served as a meal on its own.
Crème fraîche	Is richer in flavour, thicker and less tangy than sour cream. Crème fraîche has a fat content of about 30% and does not contain any added thickeners.
Cremeux	Pronounced crème-o is a thick custard, velvety smooth and rich that can be used as a filling, sauce or inside a tart.
Croque monsieur	The French version of a toasted ham and cheese sandwich; covered with a cheesy béchamel sauce and then grilled.
Dacquoise	Is a light sponge with a mixture of nuts and whipped meringue.
Dashi	Is a fish stock and forms the base for miso soup, clear broths, noodle broth soups, and many simmering liquids to accentuate the savory flavour known as umami.
Davidsons plum	A rainforest tree species native to Australia. Davidsons plums are known as one of the best of the native plums. The fruit superficially resemble the European plum, but are not closely related. The deep dark purple fruit contain a soft juicy pulp with a sharp acidity. The aroma is earthy, like fresh beetroot with slight pickled notes. Taste is sour with some astringency and slight bitterness. <i>Fun fact – an antioxidant powerhouse, it provides an excellent source of potassium, necessary for good heart, muscle, nerve and kidney function. Davidsons plums also contain vitamin E and zinc, which promote glowing, youthful looking skin!</i>
Dukkah	Dukkah is a condiment consisting of a mixture of dried herbs, ground nuts and spices. It is typically used as a dip with bread or fresh vegetables.
Dulce de leche	Roughly translated as “candy made of milk”, dulce de leche is a sweet, soft caramel used in desserts.
Edamame	An edamame is a soybean that is harvested when it’s immature and still tender and green. Edamame beans are typically eaten as a fresh steamed vegetable.
Elderberry	Elderberry is the dark purple berry from the European elder tree and has a flavour similar to raspberries and blackcurrants.
Farro	A protein and fiber-packed whole grain that has ancient roots, packed with nutrients, with a nutty flavour and chewy texture, which makes it perfect for risotto-style dishes, soups and stews.

TERM	DESCRIPTION
Fava beans	Fava beans are also known as broad beans, an ancient type of pea, known for its distinct flavour and creamy texture.
Fenugreek	Fenugreek is an herb similar to clover with seeds that smell and taste somewhat like maple syrup.
Finger limes	Native to Australia, finger limes are unique as when opened they contain small caviar looking pearls that have a very acidic centre which pop in the mouth and match well with seafood and desserts.
Fior Di Latte	Is a semi-soft, fresh cheese made from cow's milk in the style of Italian mozzarella.
Frangipane	Is a sweet filling made from ground almonds.
Freeze dried	Freeze-drying is a dehydration process used to preserve food giving it a very light and crisp texture with intense natural flavour.
Friandes	A small tea cake made with almond meal, beurre noisette (brown butter) and egg whites, producing a very moist cake with a slightly crisp outside texture.
Galangal	Galangal, also known as Siamese ginger, is a member of the ginger family. Its skin is smoother and paler than ginger roots, the interior ranges from white to yellow to pink, and its flavour is stronger and more astringent.
Geraldton wax	A native flowering shrub with edible white or pink flowers from Western Australia. The foliage is sometimes referred to as the Australian native keffir lime.
Granola	Another term used for muesli but is usually lower in sugars and has a lighter texture; ICC Sydney's granola is made in house using all natural ingredients.
Haloumi	Is a semi-hard, unripened brined cheese made from a mixture of goat and sheep milks. Haloumi has a high melting point, so can easily be fried or grilled.
Heilala vanilla	A top quality sustainable vanilla grown in Tonga. Heilala Vanilla is the Bourbon variety, often called Madagascar Bourbon Vanilla, which is described as creamy, sweet, and rich. <i>Fun fact – vanilla is the only fruit-bearing member of the orchid family.</i>
Hibiscus	A refreshing syrup made from the hibiscus plant, works well with berries and citrus desserts.
Hikomasa kingfish	A sustainably farmed Yellowtail tuna – prized for its sashimi grade flesh.
Ice plant	Crystal ice plant naturally grows along the coasts in sand dunes. This green succulent annual ground cover has huge succulent leaves in Spring, with glistening bubbles of salty surprise on the underside of the leaves and stems.
Issan style chicken	Thai-style grilled chicken, coated in a marinade flavoured with lemongrass, galangal, garlic, chillies, kaffir lime leaves, holy basil, coriander and spring onions.
Jain	Jain vegetarianism is practiced by the followers of Jain culture and philosophy. It is one of the most rigorous forms of spiritually motivated diets on the Indian subcontinent and beyond. The Jain cuisine is completely vegetarian and also excludes underground vegetables such as potato, garlic, onion, to prevent injuring small insects and microorganisms; and also to prevent the entire plant getting uprooted and killed.
Juniper berry	Is the female seed cone produced by the various species of junipers. It is not a true berry but a cone with unusually fleshy and merged scales, which give it a berry-like appearance. Juniper berries are tart and sharp, with a resinous, piney flavour and hints of citrus.
Kaffir lime leaves	Also known as makrut lime, Thai lime or Mauritius papeda, is a citrus fruit native to tropical Southeast Asia. Its fruit and leaves are used in Southeast Asian cuisine and its essential oil is used in perfumery. Its rind and crushed leaves emit an intense citrus fragrance.

TERM	DESCRIPTION
Kakadu plums	Native to Australia, widespread throughout the tropical woodlands from northwestern Australia to eastern Arnhem Land. The fruit is tart with an aroma of stewed apples and pears, with a hint of cooked citrus, pickled and floral musk essence. Some say the fruit looks and tastes like an English gooseberry. <i>Fun fact – Kakadu plum is the ultimate superfood! It has the highest vitamin C content of any fruit in the world, measuring up to 100 times the vitamin C in oranges.</i>
Katsu buns	A Japanese style steamed bun which closely resembles a taco which is stuffed with salad and delicious spiced chicken pieces with a kick from sambal, a spicy Asian vinegary hot sauce paste, a hint of tartness from quick pickled cucumbers, and a pop of herbal freshness from coriander.
Kohlrabi	Looking something like a Sputnik in vegetable form, with a squat bulb and antennae-like shoots, kohlrabi is part of the cabbage family. The name translates as ‘turnip cabbage’ and the mild, sweet flavour is somewhere between a turnip and a water chestnut, with a crisp, crunchy texture.
Kombucha	A fermented lightly effervescent black or green tea drink.
Kouign-amann	Kouign-amann is a Breton cake. The name comes from the Breton language words for cake and butter. The kouign-amann has the addition of sugar sprinkled between the layers; in the oven, the butter-sugar mixture creates pockets of sweetness in the pastry’s soft, moist center, and a crispy caramel-like coating on the burnished exterior.
Labna	Labna or Labneh is a soft cheese with a creamy texture made from salted strained yoghurt by draining its whey.
Lavosh	A thin, crisp Middle Eastern style flat bread usually made with wheat flour, water and salt.
Lemon beebrush	Is a species of flowering plant in the verbena family, also known as lemon verbena it has a wonderful lemony aroma and refreshing flavour and is highly valued for its therapeutic and health benefits.
Lemon myrtle	Lemon myrtle is without a doubt the most popular of Australia’s native herbs, with its fresh fragrance of creamy lemon and lime.
Lemon verbena	Similar to lemon myrtle but more subtle in flavour.
Linseed	Linseed derives from flax, a plant so versatile that it is used for nutritional and medicinal purposes, as well as in the textile and paper making industries. Linseeds are high in thiamine, phosphorus and magnesium; used raw or toasted in salads and breads.
Lychee	The lychee fruit has a sweet, aromatic taste, the combination of sweet and tart means the lychee pairs well with other tropical flavours. <i>Fun Fact – Australia has the longest lychee production season in the world producing fruit from late October to late March. Lychee growing regions in Australia include tropical far North Queensland, Central Queensland, South East Queensland and Northern NSW.</i>
Madelines	A light tea sponge cake usually infused with citrus flavours.
Malay Koli	A Malaysian style inspired chicken curry with a rich, mild spice base, combined with the comforting flavours of chicken and potatoes.
Manchego	Is a cheese made in the La Mancha region of Spain from the milk of sheep of the manchega breed. Official manchego cheese is to be aged for between sixty days and two years. Manchego has a firm and compact consistency and a buttery texture, and often contains small, unevenly distributed air pockets.
Matcha	Is finely ground powder of specially grown and processed green tea. <i>Fun Fact – Matcha is special in two aspects of farming and processing: the green tea plants used for matcha are shade-grown for three to four weeks before harvest, and the stems and veins are removed during processing.</i>

TERM	DESCRIPTION
Medjool date	Medjool dates are a variety of dates enjoyed for their natural sweetness. They're larger, darker, and more caramel-like in taste than other dates.
Miso	The word miso means 'fermented beans' in Japanese. Miso paste is nearly always made with fermented soya beans.
Mortadella sausage	Is a large Italian style sausage or luncheon meat made from finely ground heat-cured pork flavoured with spices, including whole or ground black pepper, myrtle berries and pistachios.
Nam jim	Nam chim or Nam jim is Thai for "dipping sauce". It can refer to a wide variety of dipping sauces in Thai cuisine, with many of them being a combinations of salty, sweet, spicy and sour.
Nduja salami	Pronounced "Nduja" is a particularly spicy, spreadable pork salami originating from southern Italy. Nduja is made using meat from the animals head, trimmings from various meat cuts, some clean skin, back fat, and roasted hot red peppers which give nduja its characteristic fiery taste.
Nước chấm	Is the common name for a variety of Vietnamese "dipping sauces" that are served as condiments. Nước chấm is commonly a sweet, sour, salty, savoury and/or spicy sauce.
Okonomiyaki	Is a savoury version of a Japanese pancake made with flour, eggs, shredded cabbage, meat/ protein and topped with a variety of condiments. The name is derived from the word okonomi, meaning "what you like" or "what you want", and yaki meaning "grilled" or "cooked".
Paella	Paella is a traditional dish of Spain. A colourful mixture of saffron-flavoured rice and various meats and seafood. Paella's name comes from the paellera, the flat, round pan in which it is cooked.
Pain d'épices	A spice cake consisting of rye flour, honey and spices.
Pambula oysters	Pambula Lake, on the far South Coast of NSW, produces oysters with a smooth, subtle flavour influenced by the water they are produced in. The clean, clear waters of the lake are a combination of fresh water moving down the Pambula and Yowaka Rivers, and the tidal exchange from the Pacific Ocean – perfect for the production of the finest Sydney Rock Oysters.
Pannacotta	A light dairy based dessert considered a custard but without the inclusion of egg yolks.
Parfait	Two different meanings in one: first is the sweet side where parfait usually means a light frozen mousse or the savoury side and this could be a chicken parfait which is a cooked chicken mousse that has been set and served sliced or in a dish.
Pedro Ximénez	Is the name of a white Spanish wine grape variety. In Australia, it is used to produce a varietal wine, an intensely sweet, dark, dessert sherry. It is made by drying the grapes under the hot sun, concentrating the sweetness, which are then used to create a thick, black liquid with a strong taste of raisins and molasses.
Pepperberry	Native pepperberries are more versatile than conventional peppercorns, able to be used in both sweet and savoury dishes. The leaves, stems and berries have an aromatic peppery taste. The ripened fruit (March-June) is a pea-sized 2-lobed lustrous deep-purple, almost black, berry with many small angular seeds.
Pomegranate	Pomegranates are a beautiful fruit, with shiny red "jewels" called arils inside, containing sweet, juicy nectar that surrounds a white seed in the middle. Pomegranates are rich in vitamin C, potassium, and fiber. The majority of that fiber is found in the white seeds hiding beneath the pockets of juice.
Profiterole	A small ball of soft, sweet choux pastry filled with cream and covered with sauce, served as a dessert.

TERM	DESCRIPTION
Prosciutto	Is an Italian dry-cured ham that is usually thinly sliced and served uncooked; this style is called prosciutto crudo in Italian and is distinguished from cooked ham, prosciutto cotto.
Prosecco	Is a sparkling white wine and can be used as a refreshing flavour in desserts and jellies.
Purslane	Purslane has been used as a vegetable source of omega-3 fatty acids and is high in vitamins and minerals. The leaves, stems, flowers, and seeds of the purslane plant are all edible, the flavour is mild to sweet and slightly acidic, and is commonly used as a garnish or tossed in salads.
Quandong	The native desert quandong or native peach is widely dispersed throughout the central deserts and southern areas of Australia. Stewed, dried or raw the quandong is one of Australia's most versatile bush foods. The ripe, sweet, beautifully textured flesh of the quandong is eaten fresh, although it can also be dried and stored for future use.
Quark	Quark is a type of fresh dairy product, mild and creamy, made by warming soured milk until the desired amount of curdling is met, and then straining it.
Quinoa	Quinoa is commonly considered to be a grain but it is actually a seed. Quinoa is a gluten-free, whole-grain carbohydrate, as well as a whole protein meaning it contains all nine essential amino acids.
Ras el hanout	Literally translated as "head of shop," the Arabic phrase ras el hanout really means "top shelf." The vibrant, earthy mix usually consists of over a dozen spices in different proportions. Commonly used ingredients include cardamom, cumin, clove, cinnamon, nutmeg, mace, allspice, dry ginger, chili peppers, coriander seed, peppercorn, sweet and hot paprika, fenugreek, and dry turmeric.
Riberry	Native riberry is also known as the small leafed lilly pilli. Eaten raw, the gorgeous clusters of riberras have a refreshing, spicy flavour, with a hint of clove and cinnamon.
Rangers Valley	Rangers Valley is one of the world's most respected premium marbled beef producers, specialising in long fed pure Black Angus and Wagyu cross breeds. The award winning Rangers Valley feedlot is the 4th largest in Australia with a capacity of 32,000 head and is located on the 12,000 acres Rangers Valley NSW Glen Innes property.
Rosella flowers	The rosella petals have a tart flavour with a raspberry, rhubarb, plum quality and can be used for making jellies and dessert garnishes.
Roux	Roux is flour and butter cooked together and used to thicken sauces. Roux is typically made from equal parts of flour and butter by weight. The flour is added to the melted butter, blended until smooth, and cooked to the desired level of brownness.
Sablé	Pronounce sub-lay, the French word sablé means "sand", which is the French term that takes the place of the English "breadcrumbs". A type of pastry that is very delicate and crumbly used for tart shells and bases for desserts.
Saikou salmon	Saikou king salmon is eco-sustainably farmed and raised in near perfect growing conditions in the South Island of New Zealand, a very high quality sushi grade product.
Samphire	Samphire is a succulent salt-tolerant plant that has the appearance of baby sea asparagus with a distinctively crisp and a salty taste.
San choy bao	A Thai style dish that can be a mixture of different spiced minced meats and seafood served in a lettuce leaf cup.
Skordalia	Skordalia is a thick purée traditionally made by combining crushed garlic with a bulky base, which may be a purée of potatoes, walnuts, almonds, and/ or liquid-soaked stale bread – and then beating olive oil in to make a smooth emulsion, to which vinegar is added.
Sauce vierge	Is a true French foundational mother sauce, made from olive oil, lemon juice, chopped tomato and chopped basil and finely chopped red onion. Frequently, crushed coriander seed is added, and variations may include the addition of other herbs such as chervil, chives, parsley.

TERM	DESCRIPTION
Seablite	This coastal plant is related to Samphire. Seablite naturally grows in salty mudflats and saline estuaries. This green fern like succulent perennial shrub has often rich red stems and during autumn red foliage. Seablite can be used steamed, stir-fried or blanched and is a great complement to seafood dishes.
Shiso leaves	Shiso leaves are either red or green and are from the mint family. The red shiso is often described as having an anise flavour, whereas the green variety is said to be spicier and more like cinnamon. Shiso has a unique flavour, pungent and grassy, it contains strong flavours of spearmint, basil, anise and cinnamon. Can be used as an edible food wrapper.
Slider	A slider is an American term for a steam-grilled sandwich, usually smaller and served on a milk roll or small brioche.
Sorrel	Sorrel is a very tangy, acidic herb. Its sour taste comes from oxalic acid, which also gives rhubarb its tartness.
Sous vide	A cooking term that refers to the process of cooking in a temperature controlled water bath, which creates a super tender full of flavour product.
Sriracha	Is a hot sauce or chili sauce made from a paste of chili peppers, distilled vinegar, garlic, sugar and salt. It is named after the coastal city of Si Racha in Thailand.
Star anise	A spice that has a very strong, distinct flavour that is sweet and spicy, similar to licorice but more subtle. Comes in a pod looking like a small star and where it gets its name from.
Sumac	The sumac bush, native to the Middle East, produces deep red berries, which are dried and ground into coarse powder. Ground sumac is a versatile spice with a tangy lemony flavour.
Tare sauce	The sauce is best described as sweetened, thickened soy sauce for grilling, a flavoured soy sauce with dashi, sake, mirin, oyster sauce and vinegar.
Tapenade	Pur�ed or finely chopped olives, capers, anchovies and olive oil. Its name comes from the Provenal word for capers, tapenas.
Taramaslata	Is made from tarama, the salted and cured roe of the cod and mixed with olive oil, lemon juice and a starchy base of bread or potatoes.
Terrine	A terrine is generally made from much chunkier meat – chunks of pork hock, diced lamb leg meat, duck breast or minced pork.
Togarashi	Togarashi is a spicy powdered assortment of dried chili peppers and other seasonings. Ingredients include red chili pepper, orange peel, sesame seeds, Japanese pepper, ginger and seaweed.
Tomatillo	The tomatillo, also known as the Mexican husk tomato, is a plant of the nightshade family bearing small, spherical green or green-purple fruit of the same name. Tomatillo’s can be eaten raw, but can be a little acidic and sharp-tasting. When cooked, their flavour tends to mellow, letting their sweeter side shine.
Tostada	Is a Spanish word meaning “toasted”. In Mexico and other parts of Latin America, it is the name of various local dishes which are toasted or use a toasted ingredient as the main base of their preparation. At ICC Sydney, we use a crisp corn bread as a base for a number of our dishes.
Trifle	The word “trifle” comes from the old French term “truffle”, and literally means something whimsical or of little consequence. A proper English trifle is made with real egg custard poured over sponge cake soaked in fruit and sherry and topped with whipped cream.
Umami	Umami is one of the five basic tastes, alongside sweet, bitter, salty, and sour. It was discovered over a century ago and is best described as a savory or “meaty” flavour. The word umami is Japanese and means a pleasant savory taste.

TERM**DESCRIPTION****Valhrona Dulcey**

Dulcey is a smooth, creamy chocolate with a velvety, enveloping texture and a warm blond color. The first notes are buttery, toasty and not too sweet, gradually giving way to a hint of salt.

Valhrona Manjari

A very high quality French dark chocolate noted for its dark berry and cherry flavours and is used for chocolates, mousses and ice creams.

Verjuice

Verjuice is a highly acidic juice made by pressing unripe grapes, crab-apples or other sour fruit. Sometimes lemon or sorrel juice, herbs or spices are added to change the flavour.

Verrines

Verrines a French term to describe desserts served in small glasses or containers so that the layers and different textures are on show.

Wakame

Wakame is a nutritious, edible seaweed. It has a subtly sweet flavour and is most often served in soups and salads.

Wattleseed

Wattleseeds are the edible seeds from any of 120 species of Australian Acacia that were traditionally used as food by first nation Australians. Eaten either green, cooked, dried or milled the spice is a dark-brown, grainy powder which resembles ground coffee in appearance and has a distinct, light coffee-like aroma and pleasing, slightly bitter, nutty, coffee taste.

Warrigal greens

Warrigal greens are one of the better known native food plants. The majority of the plant's leaves may be eaten either raw or cooked. The leaves are high in nutrients, particularly vitamin C and iron.

Wombok

Also known as Chinese cabbage, it has a sweet, mild flavour, a crunchy texture and can be eaten raw.

Yakitori

Grilled chicken skewers made from bite sized pieces of meat from all different parts of the chicken. During or after cooking, the meat is typically seasoned with tare sauce or salt.

Yuzu

Yuzu is a citrus fruit. The yuzu's flavour is tart and fragrant, closely resembling that of the grapefruit, with overtones of mandarin orange.