



4 Course Dinner

\$108++ per person

Amuse Bouche

Gazpacho and prawns beignet

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Classic Tiger Prawns and Mango Cocktail

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Braised Angus Beef Cheek

Mousseline potatoes and roasted roots vegetable

Or

Pan Roasted Barramundi

Wild mushroom fricassee, light champagne cream

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Chocolate Praline bar

homemade vanilla bean ice cream



4 Course Dinner

\$128++ per person

Amuse Bouche

Marinated tuna in cones

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Hand Dive Scallop Tatare

Yuzu vinaigrette, fine herbs, petite mesclun

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Grilled 365 days US Striploin

Pickled mushroom, crushed potatoes, perigord sauce

Or

Grilled Halibut Fillet

Grilled provencale vegetables, Tuscan tomato coulis

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Lemon Meringue Tart

Spear mint ice cream



5 Course Dinner

\$148++ per person

Amuse Bouche

Smoked scallop tatare and pickled radish

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Yellow Fin Tuna Carppaccio

Soy caviar, olive dust, fine cresses, ponzu glaze

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Alaskian king Crab Riavioli

American sauce, crispy leeks

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Braised Wagyu Beef Cheek

Creamy polenta, glazed vegetables, Bordeaux sauce

Or

Poached Emporer Snapper

Seafood nage, lacto cabbage and crisp fennel

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Seasonal fruit and berries salad

Chcoclade bowl, blood orange granite



5 Course Dinner

\$168++ per person

Amuse Bouche

Cured langoustine and smoke trout roe

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Citrus Cured Hiramasa King Fish

White asparagus ribbon, petit pois, yuzu cream

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Butter Poached Maine Lobster

Apple and fennel salad, beurre blanc

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Char Grilled 400days Wagyu Beef

Lacto cabbage, pomodoro coulis, port glaze

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Duo Preparation of Chocolate

*Varholna dulcey tart, warm dark chocolate fondant
Formage blanc sorbet*