



4 Course Lunch

\$80++ per person

Ceasear Salad

Hickory smoked chicken, romaine hearts, soft boiled eggs.

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Wild Mushroom Soup

Truffle and parmesan grisinni

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Pan Seared Sea Bass

Crushed potaoes, sauteed mushroom

Or

Grilled 150 days Grain Fed Striploin

Roasted ratte potatoes, grilled asparagus and san marzano tomatoes

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Valrhona Chocolate Tarte

Vanilla bean ice cream



5 Course Lunch

\$90++ per person

Amuse Bouche

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Madagascar Prawns Tatare

Pickled quail eggs, petite salad, lime vinaigrette

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Seared Scallop

Curried cauliflower, natural jus

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Roasted Emporer Snapper Fillet

Melted leeks, white wine sauce

Or

Braised Wagyu Beef Cheek

Seasonal vegetable, parsnip puree, shallot confit

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Lemon Mint Jelly

Fresh berries and fruit compote



5 Course Lunch

\$108++ per person

Amuse Bouche

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Wagyu Beef Carpaccio

Truffle cream, celery and rocket, parmesan, truffle shaving

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Seared Foie Gras and Smoke Duck

Cherry compote, petite greens, pistachio biscuit

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Pan Roasted Threadfin Fillet

Fava beans and chorizo, red wine sauce

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36 hours Braised Short Ribs

roasted root vegetable, polenta cake, port glaze.

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Fine Apple Tart

Vanilla Bean Ice cream