



LUNCH MENU

\$105

Please select one dish from each course

TO START

HOKKAIDO SCALLOP

Bafun uni, 8 gems Oscietra caviar, shiso oil
(Supplement \$40)

HEART TO HEART

Lettuce heart, braised veal heart, pine nuts

LYCHEE GAZPACHO

Homemade ricotta, Manuka honey, cucumber, micro leaves

SECOND COURSE

GNOCCHI

Winter black truffles, fontina
(Supplement \$20)

KABURA

Jade abalone, somen, Iberico broth

PAPPARDELLE

Oxtail, chanterelles, Parmesan

MAIN COURSE

ATLANTIC COD

Potato and lime espuma, green peas

PORK FORE LOIN

Pear, purple endive, jus

ANGUS BEEF CHEEK

Celeriac-vanilla puree, purple beetroot, truffle jus

DESSERT

MANDARIN GLOBE

Mascarpone, walnut, kinkan, 64% manjari cocoa

CHOCOLATE TEXTURES

White chocolate, Manjari 64% cocoa, praline, porcini sorbet, cinnamon

SELECTION OF CHEESES

All prices quoted are subject to 10% service charge and 7% GST