



LUNCH TABLE D'HOTE 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

Carabinero, seaplants, shellfish butter
(Supplement \$20)

WINTERMELON

Jade abalone, somen, Iberico broth

PAPPARDELLE

Oxtail, morel, Parmesan

MAIN COURSE

GRILLED SEABASS

Green dragon vegetables, asparagus, beurre blanc

PORK FORE LOIN

Pear, purple endive, jus

ANGUS BEEF CHEEK

Mashed potato, purple beetroot, truffle jus

DESSERT

OPERA

Coffee sponge, 64% manjari ganache, rye bread ice-cream

FRUITS OF THE SEASON

Lemon peel

SELECTION OF CHEESES

*All prices quoted are subject to 10% service charge and 7% GST
Some items may be changed due to the availability of seasonal ingredients*