



TABLE D'HOTE

MENU PRICE \$105

(please select one plate from each course)

TO START

GAZPACHO

Shiso,
cucumber sorbet,
heirloom tomato

HOKKAIDO SCALLOP

*8-gems Oscietra caviar,
vichyssoise,
apple snow
(Supplement \$40)*

SUMMER SALAD

*Manjimup winter truffle,
avocado,
mango*

SECOND COURSE

CONSOMME

*Somen,
greenlip abalone,
broth*

CAPELLINI

*Sakura ebi,
lobster oil, kombu,
sorrel*

RISOTTO

*Cepes,
duxelles,
Parmigiano-Reggiano*



MAIN COURSE

SUCKLING PIG

*Roasted pumpkin,
pear puree,
jus*

YELLOW CROACKER

*Apple wood smoke,
organic quinoa,
tomato cucumber salsa*

BOEUF BOURGUIGNON

*Pearl onions, lardon,
mushrooms,
tendon*

DESSERT

OPERA CAKE

*Coffee sponge,
64% Manjari ganache,
rye bread ice-cream*

FRUITS OF THE SEASON

Lemon peel

SELECTION OF CHEESES

*Comte, Epoisse,
Tete de Moine,
jam*

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