



CHEF'S TASTING MENU

APPETISER

Foie Gras

mosaic of foie gras, brioche, frozen raspberry and gastrique, shiso cress

Segura Viudas Brut Reserva Cava NV (Spain)

- Or -

Octopus

marinated octopus carpaccio, compressed watermelon, olive oil caviar, seaweed, citrus emulsion

Segura Viudas Brut Reserva Cava NV (Spain)

SOUP

Sun-Chokes

smooth velouté, soft-boiled quail egg, truffle foam, porcini dust

Beringer Founders' Estate Chardonnay 2013 (USA)

- Or -

Lobster

lobster cappuccino, saffron potato timbale, crispy lobster cigar

Beringer Founders' Estate Chardonnay 2013 (USA)

MAIN COURSE

Lamb

broiled lamb loin, parsley crust, garbanzos bean purée, jewel root vegetables, caramelised mint jus

Haras de Pirque Carmenere 2012 (Chile)

- Or -

Beef

short rib stew, fluffy potato, fava bean, glazed baby carrot, périgourd jus, prosciutto salpicón
Saltram 1859 Barossa Shiraz 2014 (Australia)

- Or -

Chicken

poulet supreme, grilled baby sucrine lettuce, celeriac pearl, petit pois, almond milk jus
Coldstream Hills Pinot Noir 2013 (Australia)

- Or -

Fish

red rouget, soft corn polenta, jumbo asparagus, crustacean emulsion, trout caviar
Cuvée Minuit Rose Côtes de Provence 2012 (France)

DESSERT

Exotic Mango

mango pineapple blitz torte cake, alphonso mango ice-cream

Pico Maccario Dolcevita Moscato D'Asti 2014 (Italy)

- Or -

Chocolate Surprise

chocolate bomb, chocolate tongka bean whipped ganache, assorted berries

Pico Maccario Dolcevita Moscato D'Asti 2014 (Italy)

\$68 per person
Add \$30 per person for wine pairing