

LUNCH À LA CARTE

OYSTER

FRESHLY SHUCKED ROCK OYSTERS ON ICE

mignonette vinaigrette, lemon wedges

½ dozen 27 | 1 dozen 52

COLD ENTRÉE

JAPANESE HAMACHI

marinated Japanese cucumber, shaved fennel, charred aioli, soy gel
ginger emulsion

20

HOKKAIDO SCALLOP CEVICHE

lemon gel, compressed celery, seaweed purée, apple stick
grapefruit juice

22

NORWEGIAN KING CRAB RAVIOLI

salsa verde, cabbage and apple slaw, basil oil
chilled sweet corn soup

22

HEIRLOOM TOMATO ♡

burrata cheese, sun-dried tomato, aged parmesan, baby arugula leaf
parsley pesto

17

HOT ENTRÉE

FOIE GRAS

seared foie gras, strawberry compote, puffed wild rice, coriander
balsamic glazed

23

PAN-SEARED HOKKAIDO SCALLOP

butternut purée, morel mushroom, squid ink chip, caviar

24

ROASTED TOMATO SOUP

lump crab, parsley pesto, butter croutons, chives

16

WILD MUSHROOM SOUP ♡

cream of mushroom, cep crumble, truffle foam, chives

16

MAIN

MURRAY BRIDGE LAMB LOIN

smoky eggplant purée, fried artichoke, sautéed kale, ratatouille
rosemary lamb jus

45

24H-80°C WAGYU BEEF CHEEK

russet mashed potato, sautéed mushroom, glazed organic carrot
port wine jus

38

ATLANTIC BLACK COD

sautéed baby spinach with black fungi, bamboo shoot, fresh truffles
ponzu emulsion

45

BOUILLABAISSE

halibut fillet with seafood, boiled ratte potato with fennel, chorizo
rouille on toasted baguette

42

GREEN PEA RISOTTO ♪

morel mushroom, parmigiano-reggiano, sautéed asparagus
crispy aubergine

29

DESSERT

POMME TATIN

caramelised apple, apple gelée, caramelised nuts, cinnamon ice-cream

15

LILIKOI

vanilla pound, passion fruit cream, passion fruit marshmallow, mascarpone
cheese ice-cream

15

TOFU SUPREME

soya milk panna cotta, mango thyme compote, muscat jelly,
green tea ice-cream

15

BLACK FOREST

brandied cherries, chocolate mousse, kirsch jelly, moist sponge,
whipped cream

15

TEXTURE OF GULA MELAKA

charred coconut meringue, gula melaka parfait, coconut sorbet

15