






SNACKS

Breaded & Fried Eggs Anchovies, Truffle Snow	\$58
Smoked Salmon Toast * Mascarpone, Black Truffle Paste	\$68
Purple Sweet Potato Wedges  Deep Fried, Chives, Lemon	\$68
Caramelised Onion Bruschetta Pancetta, Pecorino, Balsamic Vinaigrette	\$78
Anchovies and Olives White Anchovies, Piquillo Pepper	\$78
Kimchi Pork Sliders * Pork Belly, Kimchi Mayo	\$78

SMALL PLATES

Pan Fried Foie Gras * Figs, Cherry Purée, Toast	\$148
Seared Sea Scallops Orange, Fennel, Chives	\$128
Warm Octopus Salad Parsley, Coriander, Crispy Potatoes	\$138
Shimeji Mille Feuille  Caramelised Onion, Ricotta Cheese, Walnut Cream	\$118
Parma Ham & Figs Mizuna leaves, Balsamic	\$138
Roasted Cauliflower  Quinoa, Herb Oil, Parmesan Sauce	\$98
Seared King Prawns * Spinach, Smoked Capsicum Sauce	\$148
Soup of The Day Please ask our server for today's selection	\$78



BIG PLATES

Lobster Tagliolini (Limited Offer)*	\$298
Handcrafted, Lobster Bisque, Tomatoes	
Sea Urchin Tagliolini *	\$218
Handcrafted, Squid Ink, Clams, Chili	
Truffle and Porcini Fettucine 	\$168
Handcrafted, Rocket, Parmesan, Chives	
Pumpkin and Sweet Corn Orzo 	\$158
Kale, Edamame, Parmesan	
Roasted Whole French Chicken *	\$238
24 hrs Air Dried, Mixed Vegetables, Mushroom Emulsion	
Herb Crusted Salmon Fillet	\$208
Clams, Spinach, Beurre Blanc	
Sous Vide Pork Rack	\$198
Baby Carrots, Roasted Garlic, Ginger Pumpkin Mash	
Braised Wagyu Beef Cheek	\$248
Herb Mashed Potato, Marsala Wine	
Grilled US Striploin 9oz	\$258
Roasted Garlic, Caramelised Vegetables	

DESSERTS

Rose Chocolate Lava Cake * 	\$88
Fresh Mixed Berries, Lime and Lychee Sorbet	
Mango Espuma 	\$78
Thin Meringue, Fresh Fruits, Beet Sponge Cake	
Dessert of The Day	\$78
Please ask our server for today's selection	

DINNER SET

Served daily from 6:00pm to 10:00pm

FIRST COURSE

(please choose one)



* Shimeji Mille Feuille

Caramelised Onion, Ricotta Cheese, Walnut Cream

Colterenzio Pinot Grigio

* Smoked Salmon Toast

Mascarpone, Black Truffle Paste

Louis Latour, "Ardèche", Chardonnay

SECOND COURSE

(please choose one)



Truffle and Porcini Fettucine

Handcrafted, Rocket, Parmesan, Chive

Louis Latour, "Ardèche", Chardonnay

* Sea Urchin Tagliolini

Handcrafted, Squid Ink, Clams, Chili

Roux Père & Fils, Pinot Noir

MAIN COURSE

(please choose one)

Herb Crusted Salmon Fillet – **\$398**

Clams, Spinach, Beurre Blanc

Roux Père & Fils, Pinot Noir or Louis Latour, "Ardèche", Chardonnay

* Roasted Whole French Chicken – **\$468**

24 hrs Air Dried, Mixed Vegetables, Mushroom Emulsion

Roux Père & Fils, Pinot Noir

Braised Wagyu Beef Cheek – **\$488**

Herb Mashed Potato, Marsala Wine

Chateau Foncrose, Bordeaux Rouge

DESSERT



* Rose Chocolate Lava Cake

Fresh Mixed Berries, Lime and Lychee Sorbet

Wine Pairing + \$228

10% service charge applies

* Signature Dish

Vegetarian