

# Dinner À la Carte | Set Menu

WEDNESDAY TO SATURDAY

**3-COURSE SET 68** (Entrée, Main and Dessert)

**4-COURSE SET 88** (1 Cold & 1 Hot Entrée, Main and Dessert)

Enjoy a special price\* for Oysters with every Set Menu order

*\*Limited to 1 special-priced order of Oysters per Set Menu*

## SEASONAL OYSTERS FRESHLY SHUCKED ROCK OYSTERS ON ICE

mignonette vinaigrette, lemon wedges

½ dozen 27 | 1 dozen 52

*Special Price for Set Menu:*

½ dozen 21.50 | 1 dozen 42

## COLD ENTRÉE

### CLASSIC CAESAR SALAD

Romaine lettuce, Parmigiano-Reggiano, garlic croutons, hard-boiled egg, choice of condiment: bacon bits, anchovy dressing or vegetarian dressing

16

### BURRATA CHEESE

marinated tomato, basil pesto, black olives, balsamic glaze

18

### JAPANESE HAMACHI

jalapeño, lemon gel, shallot oil, crispy shallot, coriander, shallot dressing

18

### NORWEGIAN SCALLOP CARPACCIO

grapefruit and orange, granny smith apple, caviar, citrus dressing

22

### SCOTTISH SALMON TARTARE

pickled cucumber, salmon roe, smoked aioli, yuzu miso

18

 vegetarian    guéridon tableside service

## HOT ENTRÉE

### FOIE GRAS

strawberry compote, caramelised puffed rice with nuts, coriander

24

### GRILLED SPANISH OCTOPUS

tahini hummus, balsamic glaze, chorizo vinaigrette, arugula

22

### PAN-SEARED SCALLOP

butternut purée, apple fennel salad, lemon compote

24

### LOBSTER SOUP

seafood dumpling, tomato salsa, coriander

18

### ROASTED TOMATO SOUP

tomato salsa, croutons, chives

16

### WILD MUSHROOM SOUP

cream of mushroom, cep crumble, truffle foam

16

## MAIN

### SELECTION OF WAGYU BEEF (180G EACH):

#### À LA CARTE | SET MENU

TAJIMA WAGYU STRIPLOIN (MBS 6/7)	59	20
AUSTRALIAN WAGYU TENDERLOIN (MBS 8/9)	76	36
KAGOSHIMA WAGYU RIBEYE (A4)	106	66

butternut mousseline, sautéed wild mushroom, grilled asparagus,  
confit potato fondant, aromatic red wine sauce

*MBS – Marbling Score*

### CHAR-GRILLED NEW ZEALAND BEEF TENDERLOIN

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

38

### IBERICO PORK PLUMA

braised sauerkraut, parsnip purée, grilled broccolini, Robert sauce

42

**SUSTAINABLE BARRAMUNDI FILLET**

butter mashed potato, sautéed garden vegetables, pickled celery,  
spiced Provençale sauce

30

**MURRAY BRIDGE LAMB LOIN**

grilled baby artichoke, sautéed kale, ratatouille, rosemary lamb jus

40

**AUSTRALIAN WAGYU BEEF CHEEK**

parsnip purée, sautéed wild mushroom, glazed organic carrot,  
port wine jus

38

**BLACK EYE COD FILLET**

sautéed edamame beans, wilted baby spinach, brown shimeji,  
truffle emulsion

39

**BUTTERNUT WELLINGTON** ✓

grilled broccolini, glazed baby carrot, mushroom sauce

28

**HOMEMADE FALAFEL CURRY** ✓

wilted baby spinach, edamame beans, dukkah spice, flatbread

26

**DESSERT**

**MANGO SAVARIN**

mango mousse, pandan sponge, roasted coconut tulip, dry meringue,  
mango ice-cream

14

**MONT BLANC**

chestnut purée vermicelli, mascarpone chantilly cream, candied chestnut,  
vanilla ice-cream

15

**MOLTEN PISTACHIO CAKE**

sour cherry compote, chocolate sauce, vanilla ice-cream

14

**AVOCADO PASSION FRUIT DOME**

salty chocolate soil, passion fruit boba, coconut ice-cream

14

**CRÊPES SUZETTE** 

candied orange peels, Grand Marnier with orange sauce, vanilla ice-cream

**15**

**AGED CHEESE BOARD** (*NOT APPLICABLE FOR SET MENU*)

Kikorangi, Tête de Moine, aged cheddar, brie, stilton blue, vegetable sticks, dried fruits, quince paste, cracker, grapes

**16.90**

**A SYMPHONY OF SEASONAL FRUITS** 

**8**