

DINNER 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

SCOTTISH SALMON

smoked salmon, yuzu honey foam, pickled cucumber, ikura
shio kombu, cucumber apple jus

18

SPICY YELLOW FIN TUNA TARTAR

pickled jicama, seaweed chips, avocado salsa
dashi truffle broth

18

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

GRILLED SPANISH OCTOPUS

chorizo salsa, grilled romaine, vine tomato, piquillo pepper coulis

22

PAN-SEARED HOKKAIDO SCALLOP

butternut purée, morel mushroom, squid ink chip, caviar
24

LOBSTER SOUP

lobster with scallop dumpling, tomato salsa, puffed organic quinoa
coriander
18

ROASTED TOMATO SOUP

lump crab, parsley pesto, butter croutons, chives
16

WILD MUSHROOM SOUP 

cream of mushroom, cep crumble, truffle foam, chives
16

MAIN

IBERICO PLUMA PORK

sauerkraut purée, chanterelle mushroom, fried kale, crispy yellow onion
madeira pork jus
38

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

SELECTION OF BEEF (180G EACH):

Tajima Striploin (MBS 6/7)	68
Australian Wagyu Tenderloin (MBS 8/9)	98
Kagoshima Wagyu Ribeye (A4)	138

chestnut purée, sautéed wild mushroom, kale, foie gras
fried potato fondant, aromatic veal jus

MBS – marbling score

ATLANTIC BLACK COD

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

45

SUSTAINABLE BARRAMUNDI

green apple with fennel salad, butter mashed potato, fried enoki
olive oil broth

30

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