

FIVE COURSE MENU

LUNAR NEW YEAR
Decadent Menu

WITH PAIRED WINES
380pp

Friday 12th February | 2021

CANAPÉS

Scallop tartare, rhubarb, flame grapes, lemon balm
Foie gras parfait, burnt fig, freeze dried raspberry

2012 Louis Roederer Cristal | Reims, France

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OSCIETRA CAVIAR

Spanner crab escabeche, carrot crisps

Nitro chilled Beluga Vodka

Two

YELLOWFIN TUNA CRUDO

Compressed cucumber, edamame & charred green shallot

2014 Bruno Sorg Pfersigberg Grand Cru Riesling | Alsace, France

Three

SPLIT AND GRILLED WA MARRON

Chilli oil, lemon, garlic

2018 Jean Dauvissat Cote de Lechet Premier Cru Chardonnay | Chablis, France

Four

FULL BLOOD 9+ WAGYU BEEF

King mushroom, pearl onion, beluga lentils
served with

Steamed new potatoes, Pepe Saya salted butter and herbs
Heirloom baby lettuce, soft herbs, champagne vinaigrette

2015 Torbreck The Gask Shiraz | Eden Valley, South Australia

Five

COCONUT & LIME NITRO ICED BRULÉE

Shaved Bethonga pineapple, melted coconut sugar, passionfruit sorbet

Eric Bordelet Pear Cider | Normandy, France

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TEA AND COFFEE

Served with a plate of hand made Valrhona truffles

Dark chocolate & salted caramel

Milk chocolate & mandarin

White chocolate & wild strawberry

Please notify staff of any allergies you may have.

An optional 7.5% gratuity charge will be added to the final bill.