

# A LA CARTE

## STARTERS

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<b>AVOCADO SALSA</b> <i>TOMATOES AND SEASONAL ORGANIC GREENS</i>	<b>300</b>
<b>BUFFALO MOZZARELLA,</b> <i>HERITAGE TOMATO, COLD PRESSED VIRGIN OLIVE OIL</i>	<b>330</b>
<b>LEEK POTATO AND TRUFFLE SOUP</b> <i>SMOKED CAVIAR TOAST</i>	<b>350</b>
<b>BARBARY DUCK LEG CONFIT (N)</b> <i>MESCLUN SALAD, HAZEL NUT CABERNET SAUVIGNON VINAIGRETTE</i>	<b>400</b>
<b>COGNAC FLAMED FROTHY SEAFOOD BISQUE</b> <i>SAUTÉD TIGER PRAWN, TURNIP, CARROT, SAUTÉD BRUNOISE</i>	<b>400</b>
<b>HAND CUT WAGYU BEEF TARTAR</b> <i>TABASCO, DIJON MUSTARD HOMEMADE POTATOES CHIPS, MICRO CRESS</i>	<b>500</b>
<b>BLUE EYE FINE TUNA TARTAR</b> <i>MARINATED BEETROOT, GUACAMOLE MUSH MICRO CRESS</i>	<b>500</b>
<b>PAN-FRIED HOKKAIDO SCALLOPS, HOMEMADE POTATO GNOCCHI</b> <i>PARMESAN SHAMPOO CRISPY FRIED CAPERS, BURNET MILK POWDER</i>	<b>690</b>
<b>ROUGIE DUCK FOIE GRAS</b> <i>RASPBERRY MERINGUE, DRIED FRUITS, CINNAMON COMPOTE, BEETROOT AND CRÈME DE CASSIS JUS</i>	<b>750</b>

PRICES ARE EXCLUSIVE OF 7% GOVERNMENT TAX AND 10% SERVICE CHARGE  
(V) – VEGETARIAN, (P) – PORK, (N) – CONTAIN NUTS

ALL OUR FISH ARE LINE CAUGHT, OUR MEATS ARE CAREFULLY SELECTED FROM SUSTAINABLE FAMILY BUSINESS

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## MAINS

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<b>ARBORIO RISOTTO (V)</b> <i>WILD MUSHROOMS, WHITE TRUFFLE OIL, ORGANIC MICRO CRESS</i>	<b>400</b>
<b>ROASTED FARMED CHICKEN BREAST</b> <i>ARBORIO RISOTTO, WILD MUSHROOM, AGED PARMESAN SHAVING</i>	<b>850</b>
<b>ALASKA BLACK COD FISH</b> <i>SEAWEED WRAPPED, SESAME PRALINE, POTATO CORIANDER MOUSSLINE</i>	<b>950</b>
<b>BARBARY DUCK BREAST</b> <i>CARROT HONEY MUSH, ORANGE ZEST CONFIT, GRAND MARNIER SAUCE</i>	<b>1050</b>
<b>SEAFOOD TEXTURE</b> <i>GRILLED SCALLOP TIGER PRAWN AND BARRAMUNDI SUPREME, WHITE WINE SAFFRON REDUCTION, GARLIC BREAD</i>	<b>1250</b>

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## FROM THE GRILL

### LAND

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<b>YARRA VALEY LAMB RACK</b> <i>HARISSA MUSH, ARABICA COFFEE PAN-JUS</i>	<b>1100</b>
<b>ORGANIC WAGYU BEEF STRIP LOIN</b> <i>GRILLED MEDITERRANEAN VEGETABLES, BANANA SHALLOTS MUSH, PEPPERCORN SAUCE</i>	<b>1150</b>
<b>BLACK ANGUS BEEF TENDERLOIN</b> <i>POMME PONT NEUF ,ORGANIC CARROT JAUNE MUSH , PINOT NOIR REDUCTION</i>	<b>1550</b>

### SEA

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<b>GRILLED SCOTTISH SALMON</b> <i>FILLET STEAK, ARTICHOKE KALAMATA OLIVES, PIMENTOS PEQUILLOS</i>	<b>850</b>
<b>LINE CAUGHT ASIA PACIFIC SEA-BASS</b> <i>GRILLED FILLET, HOMEMADE POTATO GNOCCHI, SPINACH BEURRE NOISETTE MOUSSELINE</i>	<b>950</b>
<b>GRILLED TIGER PRAWN</b> <i>MEDITERRANEAN BARIGOUL VEGETABLES, CORIANDER SHALLOT REDUCTION</i>	<b>1000</b>

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## DESSERTS

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**PANNA COTA ,** 330  
*COCO CRUMBLE , RASPBERRY JUS , CHOCOLATE SORBET*

**ORANGE COMFIT, SAFFRON CURD SEASONAL FRUITS,** 330  
*CHOCOLATE MIKADO*

**FAKE CAPPUCCINO** 350  
*GRANITE, MOUSSE, ASPIC, CHANTILLY*

**HAZELNUT AND VENEZUELA MILK CHOCOLATE CAKE (N)** 350  
*SALTED CARAMEL SAUCE*

**TEXTURE (N)** 390  
*MARSHMALLOW, RASPBERRY PARFAIT, COCO BISCUIT,  
CARAMELIZED ALMOND, BLUEBERRY JELLY*

**ASSORTED CHEESES PLATTER** 550  
*TRADITIONAL CONDIMENTS*

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