

CANAPÉS

*Yellowfin tuna sashimi, Oscietra caviar, citrus
Confit duck arancini, whipped foie gras mousse*

2013 Louis Roederer Cristal | Reims, France

One

OSCIETRA CAVIAR

Spanner crab, charred corn, pickled cucumber, kombu crackers

Nitro chilled Beluga Vodka

Two

SOUTHERN ROCK LOBSTER | FOUR WAYS

New season green asparagus, peas, summer shoots

2015 Domaine Schlumberger Riesling Grand Cru | Alsace, France

Three

STEAMED CORAL TROUT

Slow roasted butternut, smoked clam butter, fried pumpkin bread

2017 Giant Steps Applejack Chardonnay | Yarra Valley, Australia

Four

FULL BLOOD 9+ WAGYU BEEF

Confit mushrooms, coal roasted greens, black garlic puree

2010 Chateau de Pez | Bordeaux, France

Five

VALRHONA 70% DARK CHOCOLATE

Roasted hazelnut praline, passionfruit, Tahitian vanilla cream

Plantation Pineapple Rum Old Fashioned



TEA AND COFFEE

Served with a plate of sweet treats

Dark chocolate & salted caramel

Milk chocolate & mandarin

White chocolate & wild strawberry