

LUNAR NEW YEAR

THREE
COURSES

Year of the Dragon

\$295
PER PERSON

PREMIUM GRADED ROCK OYSTERS

Served with fresh lemon, aged mirin & finger lime mignonette

1/2 dozen | 42 dozen | 84

Add Oscietra caviar | 8 each

ON ARRIVAL

YUZU 75

Hennessy VS, yuzu juice, champagne

TO START

OSCIETRA CAVIAR TARTS

Crème fraîche, Champagne jelly

FOR THE TABLE

HANDMADE POTATO & ROSEMARY BREAD

Whipped salted butter

ENTRÉE

ROCK LOBSTER RAVIOLI

Flaked spanner crab, confit tomato, crushed shellfish sauce

MAIN

HIBACHI GRILLED BEEF - BLACK OPAL WAGYU SIRLOIN 7+

Black garlic roasted field mushrooms, french shallots, scorched cherry tomatoes

OR

ROASTED SNAPPER FILLET & FLASH SEARED ABALONE

Wild beach herbs, grilled baby gem heart, vermouth cream

SIDES

LIVING LETTUCE *Champagne vinaigrette, orange & fennel pangrattato*

SMOKED DUCK FAT ROASTED POTATOES *Rosemary salt, confit garlic*

DESSERT

VALRHONA DARK CHOCOLATE & STRAWBERRY NUT CRISP

64% Manjari cacao, strawberry jam, salted hazelnut caramel cream

HANDMADE PETIT FOURS

Pink grapefruit & gin jellies

Honeycomb rocks

Caramel truffles

Almond butter cakes

*We care about your dietary needs, please notify staff of any food allergies.
Please note a 10% staff gratuity will be added to the final bill for groups 8+*