

SIX
COURSES

LUNAR NEW YEAR
YEAR OF THE HORSE

295 PER PERSON
+165 WINE PAIRING

ON ARRIVAL

GOLDEN MANE

Hennessy VS, triple sec, tangerine, chenpi syrup, gold spume

ONE

To share

ROCK LOBSTER SALAD

*Buckwheat blinis, crudités, kombu crackers
Add oscietra caviar 10g | +60*

TWO

BUTTER-POACHED AQUINA MURRAY COD

Crab & tomato tortellini, scallop & vermouth cream

THREE

DRY-AGED DUCK BREAST

Glazed black cherries, salt-baked fennel & pollen

FOUR

RANGERS VALLEY 'TATAKI' TENDERLOIN

Smoked bone marrow, black garlic, crisp potato

FIVE

NITRO COCONUT & PASSIONFRUIT BELLINI

SIX

VALRHONA HOT CHOCOLATE SOUFFLÉ

Araguani 100% cocoa, bourbon vanilla double cream

We care about your dietary needs, please notify staff of any food allergies.