

CHEF'S TABLE

BY CHEF STEPHAN

TODAY'S INGREDIENTS

BARBARY
DUCK

OCTOPUS

BUTTERNUT
PUMPKIN

BLACK ANGUS
BEEF

LOBSTER
BISQUE

SALMON
TROUT

TURKEY

SHITAKE
MUSHROOM

ROMANESCO

GUINEA
FOWL

HOKKAIDO
SCALLOP

DUROC
PORK

RASPBERRY

CHOCOLATE

MADARIN
OANGE

GREEN TEA

THE CHEF WILL CREATE A LUNCH BASED ON THE FRESHEST
PRODUCE AND INGREDIENTS AVAILABLE

4 COURSE 58.00++

*ALL SAVOURY MENU ADDITIONAL 10.00++

AUSTRIAN HOUSE WINE LUNCH SPECIAL

WHITE
RED

2012
2014

ROTER VELTLINER, LETH
ST. LAURENT, JOHANNISHOF

\$12.00++
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ALL PRICES ARE SUBJECT TO:
10% SERVICE CHARGE & 7% GST