CHEF’S TABLE

BY CHEF STEPHAN

TODAY’S INGREDIENTS

BARBARY DUCK
LOBSTER BISQUE
ROMANESCO
RASPBERRY

OCTOPUS
SALMON TROUT
GUINEA FOWL
CHOCOLATE

BUTTERNUT PUMPKIN
TURKEY
HOKKAIDO SCALLOP
MADARIN OANGE

BLACK ANGUS BEEF
SHITAKE MUSHROOM
DUROC PORK
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 2012 Roter Veltliner, Leth $12.00++
RED 2014 St. Laurent, Johannishof $12.00++

ALL PRICES ARE SUBJECT TO:
10% SERVICE CHARGE & 7% GST