## Chef’s Table

**By Chef Stephan**

**Today's Ingredients:**

- Red Snapper
- Barberry Duck
- Lobster Bisque
- Octopus
- Globe Artichoke
- Cod Fish
- NZ Lamb
- Hokkaido Scallop
- Escargot
- Cauliflower
- Boucheot Muscles
- Foie Gras
- Egg Yolk
- Butternut Pumpkin
- Nashi Pear
- Black Angus Beef
- Tete De Veau
- Duroc Pork
- King Ora Salmon
- Burrata
- Celariac
- Zucchini
- Hamachi
- Jamon Iberico
- Pecan Nut
- Strawberry
- Black Sesame
- Chocolate

The Chef will create a dinner based on the freshest produce and ingredients available.

<table>
<thead>
<tr>
<th>Course</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 Course</td>
<td>98</td>
</tr>
<tr>
<td>6 Course</td>
<td>128</td>
</tr>
<tr>
<td>8 Course</td>
<td>150</td>
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*All Savoury or Cheese – Additional 10*

**Wine Pairing**

- 4 Glasses Wine Pairing 78
- 6 Glasses Wine Pairing 115

All prices are subject to: 10% service charge & 7% GST.