

BIRDS OF A FEATHER

a menu to share with at least two persons

available friday - saturday

FINE DE CLAIRE OYSTER

sour cream, lemon, poilâne bread, shallot vinegar

TUNA TARTARE

caviar, daikon

SMOKED DUCK BREAST

marinated pineapple, malibu

2012 Moët & Chandon, Grand Vintage Rosé, Champagne, France



KING PRAWN

garlic, parsley butter sauce

2015 Verdicchio dei Castelli di Jesi Classico, Umani Ronchi, Marche, Italy

or

SOLE MEUNIÈRE (ADD \$500)

white butter sauce

2014 Saint-Romain, Les Vieilles Vignes, Vincent Girardin, Burgundy, France

or

LAMB RACK

rosemary lamb jus

2009 Gran Reserva, 904, La Rioja Alta, Bordeaux, France

or

CÔTE DE BOEUF (ADD \$900)

jalapeño, béarnaise sauce

2015 Montepulciano Blend, Edizione 17, Farnese, Abruzzo, Italy

served with mixed vegetables, mashed potatoes



PAVLOVA

bergamot cream, fresh red berries, yuzu sorbet

CARAMELIZED MILLE-FEUILLE

basil and lemon cream, lime and lemon sorbet

ARTISAN CHEESE SELECTION FROM THE TROLLEY (ADD \$100)

by maître affineur beillevaire

2011 Tokaji Aszu 3 Puttonyos, Vega Sicilia Oremus, Tokaj-Hegyalja, Hungary

\$990 per person

Additional \$390 with wine pairing